



**Sides \$10**

Rice Pilaf with saffron Fruits & Almonds (GF/DF/V)  
Harissa Roast Root Vegetables (GF/DF/V)  
Ginger Udon Noodles w/ Shitake & Edamame(DF/V)

**Mains \$25 Vege \$22**

Green Lip Mussel Cacciadore (GF/DF/V)  
12 hour Lamb Slow Cooked Shoulder Shepherd's Pie(GF)  
Beef Ragu Lasagne  
Chickpea Vegetable Tagine(GF/DF/V)  
Chicken Tikka Masala(GF/DF)  
Master Stock Pork Lotus Root & Ginger(GF/DF)

**Desserts \$19**

Banana Miso Caramel Pudding  
Apple Rhubarb Crumble(GF)

**Ice Creams and Sorbets \$7**

Tonka Bean Coconut Gelato  
Crème Brulé Ice Cream

**Pizzas \$16**

Garden / Sugo /Zucchini/ Olives/ Oregano/ Roast Peppers  
Smoked Beef/ Mushroom/ Caramelised Onion/Thyme  
Pork / Fennel Seed /Chilli/Artichoke

**Terrines \$12** (150g)(GF)

Pork Pistachio Peppercorn  
Chicken Leek Parsley

**Pickles & Preserves \$9**(GF/DF/V)

Dill Pickles  
Orange Fennel  
Piccalilli  
Sesame Kim Chi

**Sous Vide Free Range ½ Chicken \$14**(GF)

Chermoula & Preserved Lemon  
Smoked Jalapeño & Lime

**BBQ**

Italian Sausages 500g	\$16
Local Line Caught Fish 500g (GF)	\$30
Porterhouse steak 400g (GF)	\$25
½ Sous Vide Chicken (GF)	\$14
Plum BBQ Chicken Skewers	\$15
Beef Burger patties x2 500g (GF)	\$15
Kim Chi Patties x 1 (GF/V)	\$9