

breakfast • lunch • dinner mon - sun 7am until 3pm thur - sat 5pm until 10pm

LUNCH FROM 11 GM

GLOWING ASIAN BOWL (GF V)	24.0
Steamed red rice, edamame, pickled carrots,	
bok choy, cucumber, wombok, fried eshallots,	
miso dressing, soy cured egg	
Add ons: cured King Ora salmon +7 • fried chicken +8	• avo +5

CAULIFLOWER SALAD (GF, V+)	24.0
With red cabbage, pickled apple and fennel,	
mint, coriander and muhamarra sauce	
Add ons: falafel +5 • halloumi +6 • fried chicken +8	

FRENCH PUY LENTIL SALAD (GF, V+)	24.0
Served with broccolini, baby gem lettuce,	
radicchio salad, pickled beets, mixed seeds	
& a zesty vinagrette	
Add ons: egg +3 • goats feta +5 • poached chicken +	7

KOREAN FRIED CHICKEN BURGER	22.0
Served with shaved red cabbage, kimchi	
and gochujang mayo	
Add ons: egg +3 • cheese +3 • chips +4	

BOURBON BRISKET BURGER
With american cheese, lettuce, sweet pickles
and smokey bbq bourbon sauce
Add ons: bacon +5 • fried egg +3 • side of chips +4

WAFFLES AND FRIED CHICKEN
with fried egg and maple syrup
Add ons: fried egg +3 • bacon +5 • side of chips +4

SWEETS UNTIL SOLD OUT

POLENTA CAKE (GF, V)	8.0
BURNED BASQUE CHEESECAKE (GF) With berry coulis & almond wattleseed crumble	14.0
ORANGE WALNUT BROWNIES (V) Add ons: Vanilla ice cream scoop +3	6.0
HOUSE MADE BANANA BREAD (V) Togsted with butter	8.0

Wines

PROSECCO NV Babo, Fruitilli ITA	14 56
SAUVIGNON BLANC 2020 KONO, Malborough, NZ	12 42
CHARDONNAY 2021 Murdoch Hill, Adelaide Hills, AUS	15 56
PINOT GRIGIO 2021 Sensi collection, Veneto, ITA	12 40
ROSE 2020 Spinifex Miette, Barossa, AUS	14 56
PINOT NOIR 2023 Garagiste,, Morning Peninsular, AUS	16 64
SHIRAZ 2019 bonnvilla, Hunter Valley, AUS	12 48

Deers

22.0

22.0

PALE ALE	ALL 9.00
LAGER	
PERONI	
ALC. FREE PALE ALE	

