



Enjoy a glass of house white, red or sparkling for \$2 or house lager on tap for \$4 (one drink per main dish)

Tapas

Hickory smoked maple chicken wings, chipotle aioli	\$15
Cider braised black forest chorizo, preserved lemon	\$15
Pan seared calamari, chilli, herb citrus butter, sourdough	\$20
Cauliflower pakora, buffalo marinate, hummus	\$12
Patatas bravas, aioli & romesco	\$9
Migas salad, kale, turtle beans, salsa verde and picada	\$8
Chips and aioli	\$7

LUNCH SPECIAL 12PM - 3PM

Mains

Lamb backstrap salad, tomato salsa, danish feta, sweet potato	\$21
Roasted pumpkin, grilled pear, quinoa, hummus, beets, pepitas Add chicken +\$3	\$18
Seafood spaghetti, chilli and garlic prawns, squid, black mussels	\$18
Pappardelle pasta, basil pesto, green olives, picada	\$18
Pulled mushroom burger, chilli, tomato jam, slaw + chips	\$18
Beef burger, spec, cheese, gherkins, caramelised onion, aioli + chips	\$20
Spiced crumbed chicken burger, roast pepper mayo, tomato + chips	\$20
Twice baked eggplant, tomato broth, olive and walnut crumb, yoghurt	\$20

All burgers and pastas can be made gluten free + \$2
all Vegetarian meals can be made Vegan on request

Desserts

Warm goats cheese custard, honey, passionfruit, coconut	\$17
Salted dark chocolate and cointreau tart, orange, vanilla ice-cream	\$18
Vegan blackberry cheesecake, blackberry compoté	\$19