

A la Carte Menu



Garlic Bread v 18
Ciabatta garlic bread and herbs

Soup of the Day 21
Served with a bread roll and butter

Caesar Salad gf*, df* 28
Romaine lettuce, streaky bacon, free-range poached egg, anchovies, croutons, shaved parmesan, and creamy garlic dressing
- Add free-range chicken for \$10

Toastie v*, gf* 28
Pesto chicken, pineapple, halloumi cheese, harissa, sourdough bread and fries

Thai Beef Salad df, v* 27
Spicy grilled beef loin, Asian herb salad, edamame, roasted peanut, and chilli lime dressing
**Grilled tofu is available on request instead of beef*

Risotto v, gf 35
Beetroot risotto, edamame, roasted pumpkin, mushroom confit, pine nut and shaved parmesan

Fish 'n' Chips gf* 35
Beer battered or miso butter pan-fried fish fillets, garden salad, fries, and tartare sauce

Chicken Madras Bowl df, gf* 41
Tender chicken pieces cooked in Madras curry, coconut cream, green beans, steamed basmati rice and crispy roti noodles

Burger v* 38
Black Angus beef patty, cos lettuce, tomato, smoked streaky bacon, cheddar cheese, tempura onion, seeded brioche bun, burger sauce, baby pickled gherkin and fries
**Vegetarian patty is available on request instead of beef patty*

SIDES v, gf
Garden salad, French fries, 14 each
Steamed vegetables

DESSERTS

Vanilla Wildberry Dome 19
Vanilla & wildberry mousse cake, white chocolate crumbs and lavender marshmallow

Gelato v, gf 16
Hazelnut gelato, chocolate brownie pieces and caramelised pecans

Please advise our friendly staff of any allergies or dietary requirements

vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (*)

Gluten-free dishes may contain traces of gluten