

CHEF'S SPECIALS

Marinated Warm Olive & Bread Board V \$20
With pickled cucumber, cauliflower, capsicum, vintage cheddar cheese, mint labneh, charred grilled garlic & parmesan brushed baguette

Twice Cooked Baked Potato VEGAN GF \$17
With toasted button mushrooms, broccoli florets, chickpeas, spring onion & a roasted cauliflower sauce

Quinoa Stuffed Pepper VEGAN GF \$18
With black beans, corn, cherry tomato, fresh mint, mixed quinoa, pumpkin puree & house made toasted nut mix

Diced Pumpkin & Baby Spinach Pizza VEGAN
With button mushroom, zucchini, pumpkin bites, spinach basil pesto base, wild rocket & tahini turmeric dressing
Thin 13" \$19 Thin 16" \$25 Thin 18" \$35

Smoked Salmon & Brie \$22
With confit cherry tomato, charred broccolini, basil oil, fennel tops, served on roasted garlic & parmesan brushed baguette

Fettucini Bolognese \$18
With tomato & basil in a rich meaty sauce & fresh grated Grana Padano cheese

Chicken & Mushroom Risotto \$24
With green peas, basil, parmesan, swiss brown mushroom, garnished with fried enoki

Lamb and Vegetable Pie \$23
With creamy mash potato, mushy peas & gravy

Crispy Skin Pork Belly GF \$27
With shaved fennel, candied walnuts, snow pea tendrils, mixed seed salad, red radish & marinated feta cheese with a beetroot puree

V=VEGETARIAN GF=GLUTEN FREE

Please no variations to the menu, thank you.