



---TAPAS PLATES--- 12:00pm – 3:00pm and 12:00pm-5:30pm Friday & Saturday

Sourdough - served with dukkha and olive oil (vn) - \$3 per person

Smoked Beetroot- fresh Buffalo Mozzarella, balsamic, basil (v/gf) - \$15

Cauliflower Bites- black tahini, dukkha, sunflower pesto, rocket (vn/gf) - \$16

Smoked Mushrooms- mushrooms, garlic, lemon, olive oil, smoked for 6 hours, sourdough crumbs (vn) - \$14

Sweet Potato Latke- crispy fried potato cakes, sour cream, applesauce, chives (v) - \$12

White Anchovy Crostini- pickled anchovies, roast tomatoes, salad sprouts, lemon, pesto garlic toast - \$16.5

Tempura Whiting Lettuce Cups- crispy fish, pickled carrot & daikon, spicy rayu sauce, mayo, togarashi - \$19

Chicken Liver Parfait- croutons, sourdough, crispy crunchy pickled things - \$16

Salumi & Olives- sasillica sarda finocchietto, salami classic, sopressa, mt zero olives, bread - \$17

Buffalo Style Wings- crispy, spicy fried wings, cooling cucumbers, lime crema - \$16

Moroccan Lamb Shoulder- in a stew of tomatoes, eggplant, olives, chili, cinnamon, w/ harissa yoghurt & bread - \$22

---LARGE PLATES--- 12:00pm – 3:00pm

Daily Catch- locally caught fillet, pan seared, potato skordalia, shaved zucchini, tomatoes, lemon, capers (gf) - \$28.50

Mezze Plate- piled with grilled, pickled & raw vegetables, marinated olives, sheep's' fetta, greens, hummus, bread (v) - \$24.50

Chicken Caesar- char grilled chicken breast, bacon shards, grana padano, croutons, anchovy, cos - \$24

Vegan Salad - greens, tomato, beets, carrot, cabbage, red onion, radish, cucumber, scallions, sprouts, fig & orange dressing (gf) - \$17
add avo - \$5
add crispy black tahini and dukkah crusted cauliflower - \$5

Crispy Pork Belly- chopped over jasmine rice, topped with spicy rayu sauce, chili, coriander, fresh & pickled vegetables - \$24
add a crispy fried free range egg - \$3
sub pork for smoked mushrooms (v)

Beef Bacon Cheese Burger- house-made 200g pattie, lettuce, tomato, pickles, mustard, russian dressing on brioche, fries - \$24

BB Vegi Burger- pakora patty loaded with broccoli, corn, carrots, sweet potato w/ lettuce, cucumbers, onions, sprouts, chili jam, spiced yogurt on brioche, fries (v) - \$22



---SPECIALTY SANDWICHES--- 11:30am - 3:00pm & weekends 12:00pm - 3:00pm

Made to order ... bread baked daily ... locally sourced, house roasted & smoked meats ... **side fries +\$4.5 ... GF +\$2**

Smoked BBQ Pork Shoulder- pulled pork, slaw, onions, BB bbq sauce, on brioche roll - \$16.50

Pastrami Sandwich- smoked beef pastrami, sauerkraut, swiss cheese, Russian dressing, toasted sourdough - \$17

Pork Belly Bahn Mi- slow roasted crispy pork belly, pickled carrot & daikon, cucumber, chili, slaw, coriander, baguette - \$17
add pate' + \$3

Harissa Spiked Lamb- smoked lamb shoulder, fresh cucumber pickle, greens, harissa yoghurt, focaccia - \$16.50

Super Salad Sandie- avo, tom, radish, beets, carrot, cabbage, cucumber, red o, sprouts, hummus, chili jam, on fresh baked love (vn)-\$16

Chicken BLAT- grilled, sliced chilled chicken breast, crispy bacon, avocado, tomato, lettuce w lime aioli on fresh baked bread - \$17

Tuna Melt- tuna salad, truss tomato, tasty cheese, delay fermented sourdough - \$16

Grilled Med Veg Focc- blistered eggplant, grilled zucchini, greens, pickle o's, marinated sheep's feta, sunflower pesto, sumac(v) - \$13

B&E Roll- double bacon, free range egg, BB bbq sauce, house brioche roll - \$10 add cheese +\$2 add avocado +\$3

---SIDES--- \$8

House Side Salad- rocket, shaved radish, cucumber, chives, fetta, olive oil, lemon (v)

Shoestring Fries- memphis spice, special sauce (vn)

KIDS MENU AVAILABLE ON REQUEST