



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

Sourdough - served with dukkha and olive oil (vn) - \$3.50 per person

Smoked Beetroot- fresh Buffalo Mozzarella, balsamic, basil (v/gf) - \$16.50

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) - \$13

White Anchovy Crostini- pickled anchovies, roast tomatoes, salad sprouts, lemon, pesto garlic toast - \$17

Chickpea & Hemp Calamari - crispy coated calamari on an avocado salad, smoked capsicum aioli - \$19

Polenta & Taleggio- cheesy bites of polenta w/ peppers, basil, tomato passata, greens - \$18

Buffalo Style Wings- crispy, spicy fried wings, cooling cucumbers, lime crema - \$18

Roast Brussels Sprouts- Tahini roast sprouts w/ crispy chorizo sausage, garlic yogurt - \$19

---LARGE PLATES--- 12:00pm – 3:00pm

Daily Catch- locally caught fillet, pan seared, potato skordalia, shaved zucchini, tomatoes, lemon, capers (gf) - \$30

Mezze Plate- piled w/ grilled, pickled & raw vegetables, marinated olives, sheep's' fetta, greens, hummus, bread (v) - \$25.50

Smoked Chicken Salad – thai salad w/ carrots, cucumber, cabbage, cos lettuce, house smoked chicken, spicy chili sambal - \$25

Warm Roast Vegetable Salad – roast pumpkin, beets, jerusalem artichoke, brussels w/ honey grilled radicchio (v) - \$24

Porchetta Roast- crispy roast pork belly stuffed w/ herbs and citrus zest, winter veg, cheesy polenta, pan gravy - \$32

Beef Bacon Cheese Burger- hand pressed 200g pattie, lettuce, tomato, pickles, mustard, russian dressing on brioche, fries - \$25



---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 +\$5 ... GF +\$1**

Smoked BBQ Pork Shoulder- pulled pork, slaw, onions, BB bbq sauce, on brioche roll - \$17.50

Pastrami Sandwich - smoked beef pastrami, sauerkraut, swiss cheese, Russian dressing, toasted sourdough - \$17.50

Italian Porchetta Hoagie- crispy roast pork, provolone cheese, caramelized onions, rapini, mustard, fresh roll - \$19

Garlic Roast Lamb - slow roast garlicky rosemary lamb, tomato, cucumber, onions, cos, garlic sauce, panini - \$18

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 - \$18

Tuna Melt- tuna salad, truss tomato, tasty cheese, delay fermented sourdough - \$16.50

Hot Roast Veggie Roll- roast pumpkin, brussels, jerusalem artichoke, rapini, caramelized onions, dijon, roast capsicum aioli (vn) - \$17
add melted swiss cheese \$2.50

Grilled Med Veg Panini - 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 - \$11 add cheese \$2.50 add avocado \$3

---SIDES--- \$9

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