

PLATES

Market Fish Please see our blackboard	MP
Middle Eastern Grilled chicken & lamb skewers, halloumi, eggplant relish, pickled peppers, hummus, smoked labneh & flatbread	35
Lamb Cutlets Fregola, cavalo nero, asparagus, mint, peas, feta, lemon	35
Grilled Atlantic Salmon Apple slaw, chat potato, miso mayonnaise	34
King Prawn Aglio E Olio Tagliatelle, capers, white wine, parsley, confit chilli & garlic	31
Zucchini & Tagliatelle Ricotta, lemon, chilli, garlic, creme fraiche & pangrattato	27
Beer Battered Flathead Steak house chips, tartare	31
Mushrooms on Sourdough Toast King oyster, shiitake mushrooms, miso butter, baby spinach with whipped ricotta	24

SALADS

Warm Chicken & Roasted Beetroot Salad Radicchio, red plum, white romesco, beetroot vinocotto & feta	27
Green Nourish Bowl g/f, vegan Brown rice, kale & sorrel pesto, roasted broccoli, avocado, pickled red cabbage, whipped pepita & sesame with crispy kale	25
House Smoked Salmon Plate Pickled cucumber, boiled egg, caper & dill cream cheese, rye	28
Sweet Pea Falafel Bowl Avocado, halloumi, pickled tumeric zucchini, tahini yoghurt & flatbread	25
Crispy Corn Fritters Avocado, chili jam, creme fraiche + Bacon \$6	23
Smashed Avocado Roasted broccoli, smashed peas & ricotta salata, on sourdough	22

Chicken..... 8
House smoked salmon..... 8
Flatbread 4

BURGERS

Black Angus Beef Burger Cheese, lettuce, tomato, onion relish, american mustard aioli + Bacon \$2 + Steak house chips \$9	19
Reuben Pastrami crusted corned beef, sauerkraut, swiss cheese & Russian dressing on charred rye	21
Halloumi Toastie Olive tapenade, heirloom tomatoes & oregano	16
Caramelised Onion Gruyere Toastie	16
SIDES	
Baby Cos Salad Buttermilk dressing, pangrattato, parmesan	15
Crispy Flatbread Hummus, sumac sesame	12
Halloumi Oregano & honey	12
Steak House Chips Aioli	9

There is a 1.05% surcharge on all credit cards. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please note, a surcharge of 10% will apply on sundays and 15% on public holidays. No split bills.

PLEASE NO ALTERATIONS TO THE MENU. CHEERS!

W • P

BEVERAGE MENU

Purezza sparkling or still water 750ml	4.50
Lemon lime bitters	7.00
Grapefruit or Lychee spritzer	9.00
House-made iced tea	9.00
Milkshakes	8.00
Rosewater milkshake	9.00
Soft drinks	4.00
Coke, Coke Zero, Sprite	
Bilpin Ginger Beer	8.00
Juice 350ml	8.50
Organic cold pressed juices	
Iced drinks	
Iced Coffee, Chai, Chocolate, Mocha	8.50
Iced Latte	7.00
Iced Long Black	6.00
Coffee	SML 4.50 LRG 5.50
Cappucino, Latte, Flat White, Long Black, Hot Chocolate	
Espresso, Macchiato	4.00
Piccolo	4.50
Chai Latte, Mocha	SML 5.00 LRG 6.00
Brewed Chai	6.00
Dirty Chai	SML 5.50 LRG 6.50
Extras	
Decaf, Extra Shot, Soy, Almond, Oat, Lactose Free	1.00
Syrups - Hazelnut, Vanilla, Caramel, Honey, Maple Syrup	0.60
Pot of T2	5.00
English Breakfast, French Earl Grey, Chai, Chamomile, Sencha Green, Peppermint, Lemongrass & Ginger	

Wildpear