**TO START $17**

**Creamy Roasted Pumpkin** **Arancini**
 As you take your first bite, you'll notice the satisfying crunch of the golden breadcrumb coating, giving way to a creamy and velvety interior. The roasted pumpkin lends a subtle sweetness that beautifully complements the savory risotto base. Served on a mint and pea puree (GF, VG,)

**Cauliflower Popcorn**
 Fried bite sized, sweet cauliflower dusted in a Garam masala salt complemented with a pickled veg and zesty green tomato relish. (VG)

**Spring Rolls** (4 pieces)
 Choose either the Australian infusion of
 **Crocodile and Lemon Myrtle** (GF)
 Or go with a vegan option of
 **Shiitake Mushrooms** and mixed vegetables
 Both served with a Nuoc Cham dipping sauce (VG, GF)

**Mediterranean Falafel bowls**
 A delicate infusion of mixed herbs and chickpeas to create the perfect falafel joined by a refreshing mix of tomato Mint & cucumber drizzled in a balsamic glaze. (GF, VG)

**Pork Belly Bites** Twice cooked pork belly dressed in a ginger, mild chilli coconut caramel sauce. X 4 bites (GF)

**Chicken Wings** (2 pieces) Dusted five spice fried chicken wings w/ Kaffir lime and Soya dressing (GF)

**MAINS $38**

 **Vegetable** This hearty vegetable curry is a symphony of wholesome ingredients. Delight in the rich and comforting blend of sweet potatoes, earthy lentils, and the warm notes of turmeric and ginger. To complete this culinary masterpiece, it is served alongside fluffy rice, creating a tuneful combination that will satisfy your taste buds and leave you feeling truly nourished. *(GF, VG)*

**Chicken**Indulge in the harmonious combination of tender chicken, tangy preserved lemons, briny olives, aromatic thyme, and the delightful creaminess of the Moroccan carrot hummus, adding a unique twist with its exotic blend of flavours. *(GF)*

**Beef** *"*Warm and comforting winter medley “Beef Delight" features succulent angus beef brisket infused with the flavours of cranberries, cider, and Cab Sav wine. This delectable dish boasts a rich blend of aromatic herbs, meticulously slow-cooked to perfection, resulting in a melt-in-your-mouth experience. Served alongside a fragrant Rosemary Polenta and delicate baby spinach, it promises to be a truly satisfying. (GF)

**Lamb** This delectable dish features tender lamb shank, meticulously cooked to perfection, infused with the harmonious blend of zesty orange, aromatic cinnamon, and luscious maple syrup. The result is a symphony of flavours that will tantalize your taste buds and leave you craving for more. Accompanied by a bed of creamy mashed potatoes, *(GF)*

**Fish**This dish showcases the freshness of the Barramundi, pan-fried, still retaining its succulent texture. The zesty ginger and coconut sauce adds a delightful touch, complementing the delicate essence of the fish. To enhance the overall experience, a vibrant assortment of mixed greens is served alongside, providing a refreshing and balanced accompaniment. Indulge in this harmonious combination of flavours, textures, and local ingredients *(GF)*

**EXTRAS $8**

Mixed Seasonal Vegetables
Mashed Potatoes
Polenta Chips
Serve of Rice

**KIDS $12**
Nachos (GF)
Pasta Bolognaise
Ham and Cheese Pizza

**DESSERT $18
for 2 people
$9 per single serve**

Our shared dessert board is designed to bring people together, allowing everyone to indulge in a delightful dessert experience regardless of their dietary restrictions. Whether you follow a gluten-free or dairy-free lifestyle, or simply appreciate the flavours and textures of these exquisite treats, this dessert board promises to be a harmonious celebration of taste and inclusivity.

Also available is our affogato with a shot of espresso or jazz it up by including a shot of liquor

\*GF (Gluten Free)
VG (Vegan)
Most of our creations are Dairy Free and we use soy as a substitute.
 Please let our staff know of any allergies