

asparagus — broccolini — +	iflower – : toasted nu add poad	sweet potato – spinach – kale – quinoa – uts and seeds – turmeric & lime vinaigrette - ched egg \$3 e chicken breast \$6	\$18
	Steak S	andwich	\$24
		rispy bacon – Swiss cheese – confit onions – - cajun spiced wedges -	
Wagyu Beef Sliders (gf on request) - Australian beef mince - pickles — Swiss cheese — crispy bacon — spinach & peppered mayo — house fries -			\$24
	<u>.</u>	<u>Sides</u>	
House fries, Kewpie mayo Mac & Cheese croquettes (3)	\$6 \$8	Cajun spiced wedges, sour cream House salad	\$6 \$6
	Kic	ls Menu	
Fresh chick	cen schnitz	zels and house fries \$10	

Mac & Cheese croquettes and house fries

House made tagliatelle with Napoli sauce

House made Barramundi fish fingers and house fries

Wagyu Beef Slider with cheese and ketchup only, and house fries

\$10

\$11



Starters

Garlic Bread	\$6
Warm Sourdough with EVOO	\$6
Mac & Cheese Croquettes	\$8

Mains

- sage burnt butter – roasted butternut squash – flaked almonds – dressed rocket – Parmigiano Reggiano -	\$ 22
Tomato Tarte Fine (veg) - local summer tomatoes – home grown basil – stewed onions – Parmigiano Reggiano – market salad leaves -	\$19
House made Lasagna - fresh pasta – premium beef mince Bolognese – 3 cheese béchamel – side salad -	\$22
Meatball Sub - House made rosemary & garlic focaccia – premium beef & free range pork mince meat balls – home grown basil – cheese – Napoli sauce -	\$23
Seasonal Risotto (veg, gf) - roasted corn – leek – peas – wilted spinach – watercress – allium chips - + add Free range chicken breast \$6	\$21
House made Fettuccine Funghi (veg) - thyme & garlic marinated mushrooms — fresh parsley — Parmigiano Reggiano -	\$22
Kiwi Marinated Squid Salad (gf) - flash fried kiwi marinated squid – fresh mango – coconut – sesame — edamame – rocket – Nuoc Cham dressing –	\$23
Pigs Head 3 ways - roasted Berkshire pigs cheek — crispy ears — head meat fritter — fresh piccalilli — sage soubise — trotter sauce -	\$25