

## DINNER

from 5.00 p.m - 8.30 p.m

Thursday - Saturday

### Roast vegetable stack | \$24.9 (V) (GF)

rosemary roasted sweet potato, grilled eggplant, zucchini, roasted capsicum, mushroom, haloumi, balsamic glaze & pesto

### Reuben sandwich | \$18.9

corned beef on sourdough bread with sauerkraut, dijonnaise, pickle and gruyere cheese

-side of sweet potato wedges or chips | \$4.0

### Pulled pork bagel | \$21.0

melted gruyere cheese, cabbage slaw

-side of sweet potato wedges or chips | \$4.0

### Quinoa salad | \$21.0 (V) (GF)

with pumpkin, red onion, cherry tomatoes, rocket, semi dried tomato, artichoke and fetta with minted yoghurt dressing

-optional add grilled chicken | \$5.0

### Thai beef salad | \$26.9

marinated beef fillet slices, warm vermicelli noodles, coriander, carrots, bean sprouts, cherry tomato, nam jim sauce, crushed peanuts & crispy fried shallots

### Salt & pepper squid | \$24.9 (GF)

shredded chinese cabbage, bean sprouts, carrot, red onion, roasted cashews, pickled ginger, lime palm vinaigrette

### Beer battered fish & chips | \$24.9

with tartare dipping sauce

### Chilli prawn & chorizo fettuccini | \$26.9

garlic and chilli, olive oil base and parmesan cheese

### Chicken fettuccini al funghi | \$24.9

spinach and mushroom in a creamy white wine sauce

### Risotto | \$24.9 (V)

wild fresh and dried mushrooms, truffle paste and pecorino cheese

### Thai style red chicken curry | \$26.9 (GF)

boneless chicken thigh, lychee & cherry tomato served with jasmine rice

### Steak special of the day | Market price

please see our specials board

### Market fish of the day | Market price

please ask our staff for the special

## SIDES

### House dips | \$14.9 (V)

### Beer battered chips with aioli | \$12.9

### Rocket & walnut salad | \$10.9

### Seasonal greens | \$10.9

Please advise our staff with any food allergies.  
Staff are able to assist with alternatives or recommendations.

We locally source our produce

Wellauers butcher | Bear bones coffee | B & D fine foods | Bella's Market

G.S.T. Inclusive – One bill per table & 15% surcharge on Public Holidays

## STARTERS

### House dips | \$14.9 (V)

three house made dips served with toasted sourdough

### Garlic pizza | \$12.9 (V)

confit garlic and mozzarella cheese

### Arancini mushroom and cheese served with aioli | \$16.9

## PIZZAS

### Margherita | \$21.0 (V)

tomato base, oven baked herbed tomato, bocconcini, mozzarella, fresh basil and virgin olive oil

### Marinara | \$26.9

tomato base, squid, mussels, fish, prawns, basil, parmesan & mozzarella cheese drizzled with olive oil

### Bianca ai funghi | \$26.9 (V)

confit garlic base, fresh assorted mushrooms, rosemary, caramelised onion, spinach, sea salt & bocconcini cheese

### Roasted vegetables | \$24.9 (V)

confit garlic base, potato, pumpkin, artichoke, mushroom, cherry tomato, eggplant, feta & olive oil

### Carne | \$24.9

tomato base, italian sausage, chorizo, pepperoni, spanish onion, basil & rocket with mozzarella

### Pulled pork | \$24.9

bbq sauce base with slow cooked pork, potatoes, rosemary, parmesan, mozzarella and basil



cafe • bar • bistro