

THE TAKEAWAY MENU

giardiniera vegetable pickles (v, gf) \$7.00

chickpea and sesame falafel with beetroot hummus, pomegranate molasses (4 pce), giardiniera pickles, grilled flatbread \$20.50

chef ruben's pistachio & orange mortadella, heirloom radishes \$13.90

salt cod fritters, smoked chilli mayo – 6pce (gf) \$17.30

grilled snapper collar, crab bisque butter, fennel & flatbread (gf) \$22.90

roasted cauliflower, almond cream, oregano, cumin & pomegranate (gf) \$22.90

potato gnocchi 'cacio e pepe', aged pecorino, pepper (v) \$23.95

vernon's grass fed beef burger, house smoked bacon on a milk bun with gruyere, pickles \$15.00

yoder smoked plum & molasses beef short rib, kale & kohlrabi (gf) \$33.90

wood roasted thirlmere free range chook, confit parsnip, beef fat sprouts, bread sauce, jus half \$31.90

SPECIAL: crumbed whiting fillet burger, tartare sauce, pickled cucumber, lettuce on a milk bun \$16.00

extras.

charred broccolini, bagna cauda, egg & chilli (gf) \$11.90

cabbage, kale, tumeric pickled kohlrabi salad with mint, dill, parsely and eschallot dressing (v,gf) \$14

crispy spiced salt potatoes (gf) \$12.90

kids.

cheesy tomato pasta \$11.90

kids cheese burger \$11.90

ling fish fingers and crispy potatoes \$11.90

sweets.

today's tart \$8.90

banana & salted caramel beignets, chocolate fudge sauce – 6pce \$15.90

ORDER ONLINE

Pick Up from 5 pm



Heat at Home Meals

Put together at home, simple finishing off required. Easy to follow instructions included. For today or stick in the freezer for later.

ORDER ONLINE or call 9797-8118 after 3 pm. Pick up from 4pm

Sweet and sticky beef shin with creamy polenta

Ingredients: beef, beef stock, brown sugar, star anise, cloves, cinnamon, garlic, eschallot, salt, pepper, polenta, butter, milk, cheese, salt. Approx. 1.5 kg, Serves 4 -6 people - \$75

Large Sides - Serves 3-4 people \$20

Broccolini, bagna cauda, egg & chilli (gf)

Ingredients: Broccolini, water, salt. Bagna cauda: milk, canola oil, anchovy, garlic, chardonnay vinegar, olive oil, salt, pepper. Boiled free range egg. Chilli, canola oil, garlic.

Cabbage, kale, turmeric pickled kohlrabi salad with mint, dill, parsley, eschallot dressing (v. gf)

Ingredients: Cabbage, kale, kohlrabi, dill, mint, parsley, eschallot dressing, chardonnay vinegar, olive oil, sugar, salt, pepper.