

SPECIALS

OF THE DAY

Small Plates

- CALAMARI** Lemon pepper flash fried calamari w/- lemon aioli \$13 (GF available)
- SPICED VEG CROQUETTES** House crumbed, fried w/- tomato relish \$13 (3) (V)
- POPCORN CHICKEN** Southern Fried style chicken bites w/- chipotle mayo \$14
- HALOUMI CHIPS** Crispy crumbed haloumi chips w/- taco seasoning and jalapeno & tomato salsa \$14 (V)
- TOFU TACOS** Grilled tofu w/- smashed avo, pickled red cabbage, jalapeno salsa w/- vegan cheese on toasted tortillas \$13 (2) (V, GF & Vegan)
- TRIO OF SLIDERS** Beef, pulled chicken and beer-battered fish on mini brioche buns \$15 (interchangeable upon request)
- LAMB KOFTA SKEWERS** Lamb mince grilled in middle-eastern spices w/- drizzled mint yoghurt & sumac \$14 (4) (GF)

Large Plates

- CHICKEN QUESADILLA** Grilled tortillas w/- pulled chicken, grilled onion, sweet pepper, spinach & three-blend cheese w/- chips \$20
- SNAPPER** Pan-fried snapper fillet w/- rosemary potato, wilted spinach, broccolini & lemon butter sauce \$25 (GF upon request)
- VEGAN VEG & BEAN BURRITO** Mixed bean and vegetable burrito smothered in vegan cheese w/- tomato salsa, spicy wedges & sweet chilli sauce (V & Vegan) \$20
- SMOKED SALMON & FENNEL SALAD** w/- baby capers, red onion, orange segments, grilled zucchini and pomegranate seeds in a citrus dressing \$22 (GF)
(grilled tofu vegan option available upon request)
- ANGEL HAIR PASTA** Tossed in olive oil w/- prawn, calamari, cherry tomato, spinach, chilli & white wine \$22 (V option available upon request)

