

LUNCH

from 11.30 a.m. - 5.00 p.m.

Slow cooked pulled lamb burger | \$19.9

hommus, feta, carrots, cabbage slaw
-side of sweet potato wedges or chips | \$4.0

Open faced smoked salmon sandwich | \$17.9

norwegian smoked salmon, rocket, pickled cucumber, red onions, baby capers and dill cream cheese

Char sui pork bao | \$18.9

viet pickle, cucumber, hoi sin, coriander

Grilled haloumi burger | \$21.0 (V)

rocket, hummus, garlic field mushroom, roast tomato, spiced red onion jam and fried egg -side of chips | \$4.0

Moroccan pulled lamb salad | \$23.9

with pumpkin, spinach, red onions, cucumber, green beans, pearl cous cous, yoghurt mint dressing

Salt & pepper squid | \$23.9

shredded chinese cabbage, beans sprout, carrot, red onion, roasted cashews, pickled ginger, lime palm vinaigrette

Beer battered fish | \$24.9

peas, tartare dipping sauce, chips, lemon

Laksa | \$18.9

enoki, king oyster mushrooms, bean shoots, chilli, tofu, noodles, asian herbs - **add chicken \$5.0 or add prawns \$6.5**

Potato gnocchi | \$22.9

pumpkin, toasted walnuts, spinach, stilton cream

Red Penang chicken curry | \$22.9

pumpkin, lychee and steamed jasmin rice

Market fish of the day | Market price

please ask our staff for the specials

Soup of the day | \$15.9

with sourdough

TO SHARE

House dips | \$15.9

Beer battered chips | \$10.9

Sweet potato wedges, sweet chilli & sour cream | \$12.9

Please be advised that due to speed of service we will be unable to make alterations to our menu, add on or sides are available. Our staff can assist with alternatives or recommendations with any food allergies.

HOT DRINKS

Espresso | \$3.7

Macchiato | Long Black | \$4.0

Cappuccino | Latte | Flat white | \$4.2

Kali Hot chocolate | Cinnamon chai latte | Mocha | \$4.8

Babychino | \$1.5

Take away coffees -

(10 oz) **one shot** \$4.2 **two shots** \$4.5 | (12 oz) \$4.8

marshmallows, bonsoy, almond, lactose free, extra shot, mugs, syrups (vanilla, caramel, hazelnut) | \$0.7 extra

Specialty teas | \$4.7

English breakfast, Earl grey, Lemongrass & ginger, Rooibos, Chamomile, Japanese sencha green, Peppermint

Maharajah spiced chai | \$4.9 served with honey

COLD DRINKS

Iced long black | \$5.0

(choice of single origin or house blend)

Iced Latte | \$5.5

Iced chocolate float - kali choc, ice, milk, ice cream | \$7.9

Iced coffee float - coffee, ice, milk, ice cream | \$7.5

Soft drinks & Fruit drinks | \$4.8

Diet Coke | Coke | Sprite | Coke (no sugar) | Apple Juice
Tomato juice | Grapefruit tiro | Red orange tiro
Passionfruit tiro | Chinotto | Lipton peach iced tea
Soda | Ginger ale | Ginger beer | Tonic | Lemon lime bitters

Fresh made juices - made to order | \$8

Orange | Pineapple | Pine & Orange | Carrot
with mint, ginger or no ice \$0.5

San pellegrino mineral water

250 ml \$4.5 | 500 ml \$7.5 | 1 ltr \$9.5

Fiji still water

500 ml \$4.2 | 1 ltr \$5.5

Remedy Sparkling Kombucha | \$6.5

Housemade iced tea - selection of the week | \$5.5

Milkshakes | \$6.5

Vanilla | Caramel | Chocolate | Strawberry

Thickshakes | \$7.5

Fruit Smoothies | \$8.5

Banana, Mixed berries, Mango

Green smoothie | \$8.9

coconut water, ginger, spinach, banana, mango, cucumber

Fruit Frappes | \$8.5

Energiser - mango, banana, pineapple & mint

Summer - strawberry, mango, banana

We locally source our produce

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

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

