

MENU

AVAILABLE FROM 12:00pm
ASK FOR OUR LUNCH SPECIAL!

SHARES

- Fried haloumi (12)** \$17
harissa yoghurt (GF) (V)
- Karaage chicken** \$18
kewpie, tonkatsu, sesame (GA)
- Vegan spring rolls (5)** \$18
Thai infused vegetables, rice noodles, sweet chilli & lime (VG)
- Char sui tofu bao (3)** \$19
pickled veg, cucumber, coriander, cashew, bean sprouts (VG)

STONE FIRED PIZZAS

- Confit garlic** \$19
mozzarella, rosemary, parsley (V) (VA)
- Margherita** \$22
tomato sugo, mozzarella, oregano, basil, fresh tomato (V) (VA)
- Pepperoni** \$23
tomato sugo, mozzarella, basil, oregano
- Fungi** \$23
truffle mushroom, confit garlic, feta, onion jam, mozzarella (V) (VA)
- Carnivore** \$24
chipotle BBQ, mozzarella, chorizo, ham, pepperoni, red onion
(GF) bases +\$4 (VG) cheese +\$3

MAINS

- Pulled jackfruit Quesadilla** \$23
sweet potato, avocado, sweet corn & black bean salsa, vegan aioli, coriander | add feta + \$2 (VG)
- Chicken parmigiana** \$26
smoked ham, tomato sugo, mozzarella, basil, fries, slaw
- Hoogley battered barramundi** \$28
slaw, fries, aioli, lemon
- 300g Angus rump** \$34
slaw, fries, pepper sauce (GF)

(V) vegetarian (VG) vegan (GF) gluten free
(GA) gluten free available (VA) vegan available

BOARDS

(GF) crackers + bread available +\$5

- Grilled chorizo + fried haloumi** \$34
romesco, whipped feta, Turkish bread
- Charcuterie** \$39
prosciutto, spicy sopressa, cheddar, pickles, dips, relish, Turkish bread, marinated olives
- Lamb souvlaki** \$42
Grilled lamb skewers [3], harissa yoghurt, cucumber salad, fried haloumi, tomato salsa, feta, warm flatbread

BURGERS

- Plant based V2 cheeseburger** \$22
cheddar, tomato, lettuce, beetroot, aioli, red onion, mustard, potato bun (VG)
- Korean fried chicken** \$23
slaw, spicy glaze, kim chi mayo, milk bun
- Rib fillet steak sandwich** \$24
truffle mushroom, Swiss cheese, bacon, onion jam, cos lettuce, aioli, Turkish bread
(GF) rolls +\$2

SALADS

- Poke bowl** \$20
avocado, sesame greens, rice, pickled veg, cucumber, kim chi mayo (VG)
- Roast beetroot & haloumi** \$21
cos lettuce, avocado, cucumber, tomato salsa, harissa yoghurt, toasted pepitas | add panko calamari + \$7 (V) (GF)
add lamb souvlaki skewer + \$8 | add smoked salmon + \$9

SIDES

- Fries** \$10
vegan aioli (VG) (GF)
- Sweet potato wedges** \$14
sweet chilli & lime, vegan aioli (VG)
- Spicy tostadas** \$15
guacamole, tomato salsa (VG)