

## Bites 7am-5pm

Nasi Goreng- Indonesian style fried rice with free range chicken, bacon, peanuts, chili, coriander & a fried egg (veggie option available) 21

Mie Goreng with boneless chicken, bacon, vegetables, shredded egg & sambal (veggie option available) 23

Chicken (free range) congee - rice soup with chili, ginger, coriander & garlic 17

Grilled fish burger with sea weed, tomato, rocket, coleslaw & thick cut chips 19.5

Grilled Moorish spiced free range chicken tenderloin burger, aioli, tomato, baby cos, coleslaw & thick cut chips 19

Grilled Haloumi burger + kale, quinoa salad & fermented pink cabbage 19

## 5 Choices | 5 Days | 25 Dollars 3-7pm

Weekday early bird dinner & drink specials- see specials menu, blackboards or ask your wait staff

## Desserts

Sticky fig pudding, butterscotch & ginger ice cream 14

Dark & white chocolate mousse slice with macerated strawberries 14

Espresso brulee, almond biscotti 14

Liqueur affogato 12

*Consider our chef's specials, see blackboards or ask your wait staff...Enjoy* ❤️



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We cannot guarantee that our food is free of allergens.

10% surcharge on Sundays & public holidays. Sorry, no split bills



# Lunch & dinner

Winter 2018 from 12 midday everyday

## Breads

Toasted organic crostini, buffalo mozzarella, tomato, basil & extra virgin olive oil 10

Mixed bread & olive oil 8

## Starters

Barzura plate – Duck terrine, Danish salami, arancini, Sicilian olives, dill pickles, black olive tapenade, grilled haloumi, fermented pink cabbage & house made wholemeal caraway grissini 24

Arancini (Peas and ricotta) with dipping sauce and lemon 20

Zucchini flowers (3) filled with green pea puree 20

Chili, salt & pepper calamari 18

Grilled large butterflied prawns with garlic butter 24

## Pasta

Spaghetti with prawns, calamari, fish, mussels & scallops in a Napoletana sauce 34

Ravioli filled with curried pumpkin, goats cheese & sage mixed through saffron cream peas & feta 24

Penne caponata with chicken & chili 26

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## Seafood

Fish of the day- with chickpeas, chorizo stew, harissa & zucchini crisps 31

Local black mussels with tomato, chili & basil served with sourdough 30

Traditional beer battered fish & chips with tartare sauce 27

## Meat

Beef fillet with cauliflower puree, green beans & gorgonzola butter 35

Spatchcock marinated in moorish spices, pearl cous cous & lime yoghurt 34

Kangaroo striploin red curry, bok choy & brown rice 30

## Salads

Kale winter bowl with roasted heirloom carrots, tomato, fennel, chickpeas & fermented pink cabbage 19

Panzanella salad of baby cos lettuce, capsicum, red onion, tomatoes, cucumber, mozzarella & seasoned toasted bread bits 19

**with free range grilled chicken +5**

## Sides

Mixed greens & olive oil 10

Mixed leaf, olive oil & white balsamic 10

Thick cut chips & aioli 10

Sicilian olives 6