

Ciabatta or Baguette
with unsalted butter or pomegranate and olive oil or lemon bessara \$4.00

COLD

Crushed potato salad, fresh kale, crispy capers and a soft boiled egg \$17.50

Clevedon Valley buffalo mozzarella, marinated heirloom tomatoes, basil and toasted sourdough \$17.50

Garden leaf salad with avocado, cucumber, mustard vinaigrette \$7.00 / \$14.50

Faux Nicoise salad, green beans, soft quail egg, vine tomatoes, potatoes and olives \$18.50

Aubergine caponata on toasted sourdough, garlic yoghurt \$18.50

HOT

Roasted sweet potatoes and orange bitters, sherry red onions, grilled halloumi, shaved fennel and toasted almonds \$22.50

Macaroni cheese, vine tomatoes, paprika and parsley crumbs \$23.50

Ricotta and lemon tortellini, purple Brussels sprouts, crispy leaves and lemon butter
Ent \$17.50
Main \$35.00

Handmade linguine with Curious Croppers' tomatoes, sweet basil and parmesan \$21.50

SIDES

Steamed green beans with romesco sauce \$9.50

Skinny fries \$7.50

Cauliflower and cumin fritters \$8.00

Creamed potato, truffle and Parmesan \$6.50

Organic rocket, aged balsamic, Parmesan \$11.00

Sautéed broccolini, toasted garlic, lemon brown butter \$9.50

Creamed spinach with feta \$12.50

Roasted heirloom carrots and parsnips, smoked Manuka honey \$8.00

Vegan options please see waitstaff