

LUNCH

\$20 G/F

Beef & fried tofu salad

brown rice noodles, bean shoots, coriander, cucumber, tomato, green beans, egg crepe, peanuts, lemon, crackers, satay mayo

\$14.5

Poached chicken ciabatta roll
herb mayo, cucumber & rocket

Grilled haloumi & pumpkin Burger

avocado, red cabbage, cos, roma tomato, rocket, chipotle & pimento aioli

\$15

Grilled haloumi, lentil & freekah salad

sunflower sprouts, snow pea tendrils, mint, parsley, cherry toms, onion, almonds, eggplant, labna, chilli jam, sweet potato chips

\$15

Roast beef ciabatta roll

piccidentally mustard pickles, dill cucumber, radish salsa, cos, roma tomato, rocket, mayo

Tacos Al Pastor

annatto marinated pork, soft yellow corn tacos, charred pineapple, tomato, pickled onion & cabbage salad, chipotle, sour cream & guacamole

\$22 G/F

Master stock poached chicken

shitake, spring onion, capsicum, wombok, cucumber, hoisin, Chinese pancake, orange & sesame dressing

\$19.5

Lentil cakes

eggplant & tomato salad minted yoghurt, tamarind & date chutney, basmati rice puffs, green chilli pappadums

\$17 G/F

\$17

Marinated Steak Burger

BBQ glaze, grilled onion, Swiss cheese, cos, roma tomato, beetroot, slaw, Mama's T-Sauce

\$4

add some crispy chats to your plate?

gluten free wraps and bread available

Chermoula marinated Mackerel

artichoke, radicchio, rocket, basil, tomato, onion, avo, olive tapenade, sour dough crouton, chats & confit garlic aioli

\$21

\$7

Sides for the table

Garden salad, cider dressing

Bowl of crispy chats, truffle aioli

Cos, rocket, mint, toasted almond & lemon dressing

Mama's hand made pie

or vegetarian frittata G/F

\$17

served with garden salad & our tomato relish