SOUP OF THE DAY (VG/GFO) \$17

Served with pigeon whole sourdough

PIGEON WHOLE SOURDOUGH TOASTIE \$12

Ham & Cheese OR Cheese & Tomato (VG)

SALAD WRAP \$16

Bacon OR Haloumi (VG). Served with fries.



V2 Veg Patty, pigeon whole brioche bun, smoked cheddar, pickles, tomato sauce & mayo. Served with fries

BEEF BURGER \$28 MAKE IT A DOUBLE (ADD AN EXTRA PATTY) \$6

Smashed beef burger, pigeon whole brioche bun, smoked cheddar, pickles, BBQ sauce & mayo. Served with fries

FRIED CHICKEN SANDWICH \$28

Crispy southern fried chicken, pigeon whole brioche, cheese, cos lettuce, smoked paprika mayo. Served with fries

GARDEN SALAD (V/GF) \$22

-ADD ATLANTIC SALMON / ADD GRILLED CHICKEN BREAST \$6

Mesclun, cucumber, carrots, tomatoes

COS SALAD (VG/GF) \$24

-ADD ATLANTIC SALMON / ADD GRILLED CHICKEN BREAST \$6

Parmesan dressing, fried polenta croutons, fresh radish, charred corn

SALT & PEPPER CALAMARI \$24

Kale, coriander, chili, ginger, garlic oil

LAMB RAGU CAVATELLI PASTA \$28

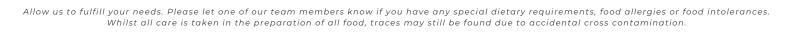
Parsley, whipped ricotta

GRILLED HOUSE SAUSAGES, CREAMY POTATO & ALMOND MASH \$26

Onion jus, peas, mesclun salad

CHICKEN SCHNITZEL \$24

Served with caper butter sauce, garden salad & fries



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Ham & Cheese OR Cheese & Tomato (VG)

SALAD WRAP \$16

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