

Chargrilled garlic ciabatta V	11
Chicken liver & brandy pate toasted focaccia GFO	22
Gawler River salt & pepper quail apple celery slaw chilli glaze GF	24
Mushroom arancini garlic aioli V GF (3)	18
Bruschetta tomato, caper & pickled chilli salsa haloumi V GFO	21
Chargrilled squid red onion & rocket chilli aioli GF	24
Beetroot, walnut & feta tart rocket V	21
Nourish bowl polenta roast veg mushroom romesco ancient grains VG GF	34
Free range chicken lime paprika marinade sweet potato salsa verde GF	37
Pork saltimbocca prosciutto & sage creamy mash GF	38
Barramundi house made salsa seasonal greens baby roasted potato GF	42
Butchers cut (ask staff for details) GF	48
Locavore Burgers house made ketchup house chips <i>beef patty</i> GFO	25
	<i>vegetarian</i>
	<i>VGO</i>
Gnocchi smoked salmon mushroom, garlic saffron cream parmesan GFO	34
Pappardelle charred vegetables olives tomato sugo pesto parmesan	34
Salt and vinegar cauliflower pops VG	13
Rocket & pear salad cranberry blue cheese V GF	13
Buttered seasonal greens GF	13
Affogato vanilla bean ice cream espresso liqueur GF	18
Chocolate almond torte choc ice cream white choc praline choc sauce GF	16
Citrus, cinnamon crème brulee Tweedvale pure cream	16
Tiramisu coffee cream	16
Pear, passionfruit & walnut crumble vanilla bean ice cream GF VGO	16

10% Sunday Surcharge

V – Vegetarian VG – Vegan GF – Gluten Free O – Option