

Amuse bouche

Available Wednesday - Saturday 3:00 - 5:00

Spiced Refried Beans and Bread \$26.5

Spiced refried beans served with Baked by Blanche Chilli and Cheese sourdough, garlic sour cream and house tomato salsa.

Garlic & Cheese Pizza (12 inch) \$27.0

Garlic sour cream base sauce, topped with mozzarella, parmesan, crispy shallots and finished with fresh roquette. (VG)

Hot Honey Chicken Pizza (12 inch) \$29.0

Tomato pizza base sauce, topped with mozzarella, southern fried chicken, red onion, green capsicum and finished with a hot honey drizzle.

Vegetarian Pizza (12 inch) \$29.0

Sun-dried tomato pâté base (contains cashew), sliced tomato, topped with dairy free whipped feta and herb, and finished with fresh roquette. (NAD/VG)

Chilli and Lime Marinated Squid Noodles \$19.0

Chilli and lime marinated squid noodles coated with potato flour, tossed with lime, garlic, sesame oil and crispy shallots. (NAG/NAD)

Swedish Meatball Bites \$23.0

8 beef and pork balls, served in a creamy beef gravy.

Peach and Pecan Baked Brie \$33.0

Oven baked brie, topped with peach, pecans, cinnamon, drizzled with hot honey sauce and served with Baked by Blanche rye sourdough. (Gluten Free bread available)

Chilli and Rosemary Polenta Fries \$16.0

Served with dairy free whipped feta and herb dip. (NAG/NAD/VG)

Hand-cut Fries \$12.0

Served with tomato sauce. (NAG/NAD/VG)

NAG- No Added Gluten	NAD- No Added Dairy	VG- Vegetarian	V- Vegan
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Please note: Our kitchen is not an allergen free environment, if you have an allergy it is your responsibility to let one of our team know, so we can make our best effort to accommodate your needs. We diligently endeavour to meet allergy needs however, the kitchen is not an allergen free environment.

Dinner
Available Wednesday - Saturday 5:00-late

Petite (Small)

Spiced Refried Beans and Bread \$26.5

Spiced refried beans served with Baked by Blanche Chilli and Cheese sourdough, garlic sour cream and house tomato salsa.

Chilli and Rosemary Polenta Fries \$16.0

Served with dairy free whipped feta and herb dip. (NAG/NAD/VG)

Chilli and Lime Marinated Squid Noodles \$19.0

Chilli and lime marinated squid noodles coated with potato flour, tossed with lime, garlic, sesame oil and crispy shallots. (NAG/NAD)

Swedish Meatball Bites \$23.0

8 beef and pork balls, served in a creamy beef gravy.

Southern Fried Chicken \$19.0

Coated with hot honey sauce. (NAG)

Moyenne (Medium)

Garlic & Cheese Pizza (12 inch) \$27.0

Garlic sour cream base sauce, topped with mozzarella, parmesan, crispy shallots and finished with fresh roquette. (VG)

Hot Honey Chicken Pizza (12 inch) \$29.0

Tomato pizza base sauce, topped with mozzarella, southern fried chicken, red onion, green capsicum and finished with a hot honey drizzle.

Vegetarian Pizza (12 inch) \$29.0

Sun-dried tomato pâté base (contains cashew), sliced tomato, topped with dairy free whipped feta and herb, and finished with fresh roquette. (NAD/VG)

Vietnamese Squid Salad \$27.0

Chilli and Lime marinated squid noodles, served with vermicelli noodles, house slaw, pickled cucumber, fresh mint and coriander, toasted peanuts, crispy shallots and tossed with a lime, garlic, sesame dressing. (NAG/NAD)

Peach and Pecan Baked Brie \$33.0

Oven baked brie, topped with peach, pecans, cinnamon, drizzled with hot honey sauce and served with Baked by Blanche rye sourdough. (Gluten Free bread available)

Pork and Plum \$25.0

200g Pork fillet, served with spiced plum chutney and roasted seasonal baby vegetables. (NAG/NAD)

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Dinner

Available Wednesday - Saturday 5:00-late

Grande (Large)

Pappardelle Prawn Pasta \$33.0

Prawns cooked in a lemon, garlic, onion and white wine sauce. Tossed with pappardelle pasta, fresh baby spinach and parmesan.

Pan Fried Fish \$42.0

Topped with sun-dried tomato pâté (contains cashew), and served with hand-cut fries, seasonal vegetable salad, and house-made tartare sauce. (NAG/NAD)

New Zealand Salmon Nicoise Salad \$55.0

130g New Zealand salmon fillet, served with baby potatoes, green beans, cherry tomato, Kalamata olives, and red onion salad, drizzled with lemon and dill vinaigrette and topped with a boiled egg. (NAG/NAD)

New Zealand Eye Fillet Steak 150g \$47.0 / 250g \$59.0

New Zealand Eye fillet steak served with roasted baby vegetables, sauteed green beans, and topped with a red wine and onion jus. (NAG/NAD)

-Add Fried Eggs \$7.0

-Add Rosemary Garlic Roasted Tomato. \$7.5

-Add Side Fries with Tomato Sauce \$6.5

Sides

Sautéed Green Beans \$16.0

with lemon and toasted pecan

(NAG/NAD/VG)

Roasted Baby Vegetables \$19.0

Mixture of seasonal baby vegetables

(NAG/NAD/VG)

House-cut Fries \$12.0

With tomato sauce

(NAG/NAD/VG)

Miso and Maple Mushrooms \$11.0

Button mushrooms cooked in a miso and maple sauce.

(NAG/NAD/VG)

Side Salad \$15.0

Mixed salad leaves and seasonal vegetables, drizzled with a sun-dried tomato olive oil.

(NAG/NAD/VG)

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