

Menu



WEDNESDAY AND THURSDAY BISTRO MENU

SOMETHING TO START

Organic La Tartine Sourdough Bread \$9.

with a choice of Olive Oil & Balsamic Reduction or Lemon Myrtle Butter.
Add Dukkha \$1.

Garlic Bread \$9.5

Organic Sourdough served with Garlic Butter + Parsley.

SOMETHING LIGHT

Hand Cut Chips. GF DF \$12

Served with Aioli.

Szechuan Salt and Pepper Squid \$20

with Roasted Garlic Aioli

Korean Fried Chicken Wings DF. \$18.

With a Gochujang Glaze.

Ploughmans Platter. \$32.

Selection of Cured Meats. Brie. Aged Cheddar. Marinated Olives. Grilled Chorizo. + Pickled-Vegetables. Tomato Relish. Chilli Capsicum Relish. Served with La Tartine Organic Sourdough.

SOMETHING SUBSTANTIAL

Wagyu Brisket Burger. \$26.

Served on a Brioche Bun. Slow Cooked Wagyu Brisket with Lettuce. Zucchini Pickles. Aioli & Homemade BBQ Sauce. Served with Chips.

Southern Fried Chicken Burger. \$25.

Served on a Brioche Bun. With Lettuce. Aioli & Sriracha Mayo. Served with Chips.

Fish and Chips \$38

Pan-Seared Barramundi served with chips, mixed leaf salad, lemon and tartare

Sweet Potato Salad \$20

with Baby Spinach, Semi Dried Tomatoes, Toasted Pine Nuts, Feta + Chardonnay Dressing
Add Chicken \$10

Caesar Salad \$20

Baby Cos Lettuce, Croutons, Bacon, Caesar Dressing, Served Parmesan and Egg
Add Chicken \$10

SOMETHING SWEET

Affogato. \$8.5

Scoop of Ice-Cream. Espresso.
Add a Liqueur of your choice \$16

Cake of the Day. \$14

With Coulis & Vanilla Bean Ice-Cream.