

# Mains Menu



## Sticky Lemongrass Wings (x4) (gf)

Chicken wings roasted and coated with lemongrass, chilli, garlic, honey and soy reduction.

## BBQ Beef Sliders (x3) (nf)

Slow cooked beef with house made BBQ sauce, caramelised onions and pickled slaw in a brioche bun

## Dumplings (x6)

Steamed and topped with fried onion, coriander and a soy and black vinegar dipping sauce. Your choice of either:

- Bok Choy & Chive (vegan)
- Prawn

## Pizza

(gf base +\$4, vegan cheese +\$4)

### Margherita (vego, vegan on request)

Basil, mozzarella, fior de latte, passata drizzled with basil oil

### Pepperoni

Passata, pepperoni, mozzarella, fresh rocket drizzled with chilli oil

### Broccolini (vego, vegan on request)

Charred zesty broccolini, mozzarella, red onion, confit garlic with a basil and rocket pesto

### Zucchini and Pistachio (vegan)

Pistachio crumb base, topped with zucchini, garlic confit and wilted cavolo nero

**\$19** **Goats Cheese Soufflé** (vego) **\$24**  
Twice baked goat's cheese souffle served in creamy leek and thyme sauce

**\$20** **Nduja Cassoulet** (gf) **\$21**  
Spicy Nduja sausage, pork shoulder and cannellini beans slow cooked with thyme and fennel into a rich stew topped with herbed breadcrumbs

**\$17** **Pumpkin, Greens and Beans** (gf, vegan) **\$20**  
Pumpkin roasted with maple and thyme served with charred silver beet, garlic slivers on a cannellini bean and confit garlic puree with a citrus sauce

**\$18**

## Extras

**\$5** **Side Salad**  
Baby cos, capers, fennel and vinaigrette

**\$2** **House Made Flat Bread** (vegan)

**\$20** **House Made Crackers** (gf, vegan) **\$2**

Allergen notice: Every precaution is taken to produce allergen free meals however there remains the potential for trace allergens in the work environment and supplied ingredients.

If you are susceptible to strong allergic reactions, please advise staff when making menu selections.