



Vegetarian Options

House made Artisan bread with hand churned butter \$7

Beetroot & quinoa risotto, charred haloumi, asparagus, lemon & parsley dressing \$16

Vegan Options

House made Artisan bread with olive oil & balsamic vinegar \$7

Beetroot & quinoa risotto, asparagus, lemon & parsley dressing \$16/\$31

Tomakin organic pumpkin & red curry soup with ciabatta \$12/\$23

Crisp polenta, roasted Termeil mushrooms, cauliflower puree, spring onion oil \$15/\$30

Moruya Potato gnocchi, pumpkin, broad beans, broccoli & preserved lemon \$17/\$32

Strawberry & bitters sorbet \$4 per scoop