



Hot, crusty rosemary & sea salt or wholegrain bread roll 2.50
with local olive oil & balsamic syrup

Hot, crusty white or seeded gluten free rolls also available 3.00

Warm pomegranate & chilli olives 5.00

Fries & aioli 7.50

Mixed baby leaves, organic baby truss tomatoes & Udder Farm fetta
with citrus dressing 7.50 / 12.50

Local rocket with shaved Parmesan & toasted walnuts 8.50 / 13.50

Steamed beans with lemon butter & flaked almonds 8.50 / 13.50

Ricotta gnocchi on sautéed fresh tomato with chives,
local olive oil & shaved Pecorino 18.50

Warm stack of pan-seared Haloumi, Melzanne & slow-roasted Romas
with local rocket & Kalamata olives 18.50

'Caprese' salad with warm local organic tomatoes, Hunter Belle fetta,
fresh basil & toasted pine nuts 17.50

Wholemeal pizzetta topped with blue cheese & garlic cream,
potato slices & onion jam 18.50

Olive pizzetta topped with caponata, pesto & bocconcini 18.50

Warm salad of glass noodles with snow pea & bean shoots, chilli tofu,
sweet soy, ginger & toasted sesame 17.50

Omelette filled with sautéed potato, semi-dried tomato,
eggplant & avocado, topped with baby leaves 19.50

Tempura-battered summer vegetables with a soy & mirin dipping sauce
& wasabe paste 17.50

Sautéed sticky rice with bean shoots, cucumber, chilli
& roasted peanuts 17.50 / 27.50

Baked field mushrooms stuffed with quinoa, semi-dried tomatoes,
& shallots, topped with pepitas 17.50 / 27.50

Saffron linguine tossed with local rocket, chilli dice,
lemon & butter 17.50 / 27.50

Cottonseed oil used for deep-frying

Please advise us of any dietary requirements prior to ordering
Good food takes time to prepare & serve – please let us know if you are in a hurry
Corkage 8- / bottle; 10% Public Holiday Surcharge

vegetarian



Hot, crusty rosemary & sea salt or wholegrain bread roll 2.50
with local olive oil & balsamic syrup

Hot, crusty white or seeded gluten free rolls also available 3.00

Warm pomegranate & chilli organic olives 5.00

Warm stack of pan-seared Haloumi, Melzanne & slow-roasted Romas
with local roquette & Kalamata olives 18.50

Ricotta gnocchi on sautéed fresh tomato with chives,
local olive oil & shaved Pecorino 18.50

'Caprese' salad of warm local organic tomatoes, Hunter Belle fetta,
fresh basil & toasted pine nuts 17.50

Warm salad of glass noodles with snow pea & bean shoots, chilli tofu,
sweet soy, ginger & toasted sesame 17.50

Tempura-battered summer vegetables with a soy & mirin dipping sauce
& wasabe paste 17.50

Omelette filled with sautéed potato, semi-dried tomato,
eggplant & avocado, topped with baby leaves 19.50

Sautéed sticky rice with bean shoots, cucumber, chilli
& roasted peanuts 17.50 / 27.50

Baked field mushrooms stuffed with quinoa, semi-dried tomatoes,
& shallots, topped with pepitas 17.50 / 27.50

Saffron linguine tossed with local roquette, chilli dice,
lemon & butter 17.50 / 27.50

Side Orders

Fries & aioli 7.50

Local roquette with shaved Parmesan & toasted walnuts 8.50

Mixed baby leaves, organic baby truss tomatoes & Udder Farm fetta
with citrus dressing 7.50

Steamed beans with lemon butter & flaked almonds 8.50

Cottonseed oil used for deep-frying

Please advise us of any dietary requirements prior to ordering.

Good food takes time to prepare & serve – please let us know if you are in a hurry.

Corkage 8-/bottle; 10% Public Holiday Surcharge

Vegetarian

cracked pepper
RESTAURANT

Summer 2011/12

