

# MENU

## TO START

### CHARCUTERIE SELECTION

cured meats, cheeses of the season, house pickles, toasted quinoa sour dough

### CAESAR SALAD

coddled egg, bacon crumble, white anchovies, grain wafers, parmesan, Caesar dressing

### CHILLED PRAWNS

green papaya slaw, lychee, chilli, lime, coconut, hot & sour dressing

### RED QUINOA & ROASTED CARROT SALAD

herbed tahini, mint, sprouts, dukkha

#### Salad Toppers

*Grilled Halloumi*

*Two chilled prawns*

*Half za'atar dusted avocado*

*Two flash fried chicken tenders*

## SANDWICHES

*Can be prepared on Low Gluten bread*

### ROYAL PINES WAGYU CHEESEBURGER

toasted milk bun, papaya mango relish, mustard seed mayonnaise, side of coral lettuce, vine tomatoes, onions, house pickle, real fries

### RUBEN BAGEL

piled high with shaved corned beef, sauerkraut, swiss cheese, thousand island, pretzel

### CLASSIC CLUB SANDWICH

poached chicken breast, bacon, egg, lettuce, vine tomatoes, real fries

### SMASHED FALAFEL

beetroot hummus, parsley tabouli in a brown rice flour wrap

## SIDES

### REAL FRIES

herb aioli

### GREEN VEGETABLES OF THE SEASON

lemon infused olive oil

### SIMPLE SALAD

house dressing

## MAINS

### CHICKEN BREAST

with sprouted green wheat risotto, wood ear mushroom, broccolini tendrils

38

### STEAK FRITES

grassfed 240gm sirloin, French fries, side of Caesar, green peppercorn latte

44

### TODAY'S FISH

simply grilled with bok choy, roasted tomato sambal & prawn butter

42

### RIGATONI

sunflower kernel pesto, citrus, rocket, pea tendrils, broccolini, pine nuts, buffalo mozzarella

28

### VEGETABLE FRIED RICE

spiced peanut sauce, salt & pepper tofu, lime, coriander

26

### Add two chicken skewers

glazed with coconut & palm sugar

12

## GOURMET PIZZA

*10inch thick base*

### SWEET POTATO

sugo, goat cheese, mozzarella, toasted pine nut

23

### SMOKED SALMON

mascarpone, capers, lemon, roasted peppers, mozzarella, rocket

26

### ROAST PORK BELLY

smoky barbeque, caramelised agave pineapple, mozzarella

24

### HERITAGE TOMATOES

sugo, mozzarella, sunflower kernel pesto

21

### CONFIT GARLIC

mascarpone, parmesan, mozzarella, olive oil

18

## DESSERT

### BERRIES OF THE SEASON

with freeze dried mandarin labna, orange tuile

18

### CARAMALISED BRIOCHE & BUTTER

#### PUDDING

sticky medjool dates, sauce anglaise

12

### ANZAC BISCUIT AND COCONUT ICE

#### CREAM SANDWICH

### FLOURLESS CHOCOLATE CAPRESE TORTE

milo mascarpone, coco nib shards

11

### THREE ARTISAN CHEESES OF THE SEASON

with sundried mango cheeks, pears, celery and crisp breads

24

Please be aware that our products contain or are produced in kitchens which contain and/or use allergens.

All public holidays incur a 15% surcharge