



*Delivery 530-7pm*

*Thursday to Sunday*

**MISO RAMEN NOODLES 20 / DF / VG AVAILABLE**

w/ greens, pickled cabbage, soft boiled egg, sprouts & slow cooked pork belly or Broccoli & tofu for vegan option.

**BEETROOT FALAFEL & BROWN RICE SALAD 20 / VG / GF**

w/ currants, toasted cashew nuts, pickled chilli, carrot, zucchini, fresh herbs, & Hummus

**FRIED CHICKEN LAKSA 20 / DF / GF**

w/ rice noodles, greens, radish, coriander, pickled carrot, snow peas, fried onions & Sichuan chilli oil.

**SLOW COOKED ZA'ATAR LAMB SHOULDER SALAD 20 / GF**

w/ buckwheat tabouli, feta, roast carrot & pumpkin, kale, cashews, mint, parsley, cucumber yoghurt & coriander

**TWICE COOKED BEEF BRISKET 20 / DF / GF**

w/ stir fried brown rice, broccoli, kale, peanuts, pickled sprouts, coriander, black vinegar & sweet soy

**KARAAGE CHICKEN BURGER 18 / GF AVAILABLE**

w/ avocado, slaw, pickles, wasabi mayo, pickled ginger on seeded bun with hot chips

**CHEESE BURGER & FRIES 18 / GF AVAILABLE**

180g beef burger w melted cheddar, house pickles, gem lettuce, tomatoes, mustard aioli, on seeded bun.

**MAC N CHEESE 18 / V**

Three cheese, Parmesan, cheddar & manchego w jalapeños, pickled red onion & coriander

Available Thursday to Sunday

Call the restaurant to place your order  
Between 12-7pm  
Preorder available all week call between  
12 & 7pm  
02 6687 4333  
Pick up or delivery between 530-7pm  
No cash, card only

Thanks for your support

## Sides

**GREENS \$8 / VG / GF / DF**

Broccoli, kale & snow peas cooked with olive oil & sea salt

**TURKISH GARLIC BREAD \$8 / V**

Oven baked Turkish bread w rosemary garlic butter

**HOT CHIPS 7.0 / GF / DF / VG**

## Desserts

**RASPBERRY PANACOTTA \$10 GF / V**

w/ white chocolate & frosted almonds & passion fruit

**ORANGE CHOCOLATE CHEESE CAKE \$10 / V**

Orange, lemon & lime zest scented cheese cake layered w Oreo crumb topped w Cointreau oranges.

V - VEGETARIAN

GF - GLUTEN FREE

VG - VEGAN

DF - DAIRY FREE

## Booze

\$12 margaritas!!!

**WHITE WINE \$20 BOTTLE**

Pasqua 'Le Collezioni' Pinot Grigio, Verona, IT

Haselgrove 'Staff' Chardonnay, Adelaide Hills, SA

Whitecliff Sauvignon Blanc, Marlborough, NZ

**RED WINE \$20 BOTTLE**

Farnese 'Fantini' Sangiovese Abruzzo, IT

Haselgrove '1st Cut' Shiraz McLaren Vale, SA

Whitecliff Pinot Noir Marlborough, NZ

JJ Hahn 'Homestead' Cabernet Sauvignon, Barossa Valley

**SUPPORT LOCAL & AUSTRALIAN BEERS \$6 or \$30 6 PACK**

Seven Mile Cali Cream Ale 4.5%

Burleigh Brewing Co Twisted Palm Tropical Pale Ale 4.2%

Stone & Wood Jasper Ale 5.4%.

Stone & Wood Green Coast 4.7%

Stone & Wood Garden Ale 3.5%

**YULLI'S BREWS**

Norman Australian Ale 4.9%

Sea bas Mediterranean larger

Margot Dry Apple Cider

Slick Ricks Rampaging Red Ale 6.2%

Amanda Mandarin IPA 6.7%

Fat Nerd Vanilla Porter 6%