

CASUAL EATS

GRILLED BEEF BURGER

lettuce, onions, dill pickles, cheese with seasoned chips (DFO) **18**

HOUSE CRUMBED CHICKEN BREAST SCHNITZEL BURGER

house made slaw, special sauce with seasoned chips **18**

VEGGIE BURGER WITH HOUSE MADE SPICY RED BEAN & EGGPLANT PATTIE

house made slaw, minted yoghurt with seasoned chips (DFO) **18**

SALT & PEPPER SQUID

fennel & soft herb salad, fresh lemon & aioli **15**

BAO BUNS (2X)

with crispy pork belly or red bean & eggplant falafel, asian slaw, cucumber & spicy dressing **15**

MOROCCAN SALAD

roast local farm pumpkin, baby spinach, capsicum, couscous, chickpeas with a lemon dressing (VG) **15**
add chicken **18**

LOCAL CONNECTIONS CAESAR SALAD

cos lettuce, croutons, soft egg, maple bacon, parmesan & caesar dressing (GFO) **15**
add chicken or smoked salmon **19**

FRESH MADE PASTA

CASARECCE PASTA

rich tomato & chicken ragu **20**

FRESH GNOCCHI

baby spinach in a blue cheese sauce (VG) **20**

LINGUINI PASTA

confit garlic, fresh chilli, tomato & prawns **22**

MAINS

ANGUS FLANK STEAK

chips, local greens, Café de Paris butter (GF) **30**

24HR BRINED CHICKEN BREAST

pan fried with soft herb mash, wilted local greens & jus (GF) **30**

MARKET FISH

white bean & tomato cassoulet, with a lemon caper butter sauce, & gremolata (GFO) **30**

SWEET POTATO GNOCCHI

charred broccolini, king brown mushrooms, toasted pine nuts, ricotta & crisp sage (VG) **28**

SIDES

Local salad greens **10**

Seasonal local greens **10**

Soft herb mash **10**

Chips **8**

DESSERT

Chef selection of slices and cakes – ask our friendly staff **15**