

Starters, Snacks & Small Plates

Chips 'n' Dip

Corn chips & house-made hummus with pomegranate (gf df vg) \$10

Lemongrass Chicken Skewers

3 free range lemongrass chicken skewers & banana ketchup (gf df) \$14

Caprese the SSS Way

Heirloom tomatoes, bocconcini & olive soil on a basil & parsley puree (gf v) \$14

Grilled Haloumi

with preserved lemon & mint (gf v) \$13

Spiced Meatballs

Organic beef meatballs with a Mexican cheese mix, sriracha mayo & jalapeños (gf) \$15

The Beets

A yellow beets puree with smoky red beets, pickled beets, "goats curd" vegan fetta cream, spiced walnuts & micro herbs. (gf df vg) \$12

Mains

Chicken Parmi our Way

Grilled free range chicken with a roasted parsnip puree, 2 types of tomatoes, rocket & a parmesan crisp (gf) \$25

Or

Have it with Lebanese eggplant instead of chicken (gf v) \$24

Grainy Salmon

Hot smoked organic Ora King salmon fillet, kale, quinoa & wild rice, with a ginger, chilli & coconut oil dressing (gf, df) \$27

Pork Belly

Slow-roasted crunchy pork belly with herb-infused sweet potato mash, broccolini, cauliflower purée & crunchy hazelnuts (gf) \$32

Haloumi Burger

Haloumi, kale, pesto sauce & chunky tomato relish on an organic activated charcoal bun (gfo) \$16

Caveman Burger - served pink

Organic beef, cheddar, crispy bacon, beetroot, caramelised onion, fermented veg, rocket & relish on an organic activated charcoal bun (gfo) \$22

Gluten free bun (gf vg) \$3

All burgers are available in a bowl as a salad \$2

Steak & Chips

5 week dry aged grass fed sirloin served with green asparagus & shoestring fries or sweet potato fries & garlic butter or gremolata* (gf dfo) \$34
* olive oil, lemon zest & parsley

Field of 'Shrooms

Seasonal mushrooms in an Asian glaze with sunflower seed puree, macadamia nuts & lemon (vg df gf) \$24

Classic Burger - served pink

Organic beef, mature cheddar, fresh tomato, pickles, lettuce & secret sauce on a milk bun (gfo) \$14
Add bacon \$5

Mushroom Burger

Mushrooms, chunky tomato relish, kale & cashew labne on an organic activated charcoal bun (gfo vg) \$15

50 Shades of Green

Pomegranate, toasted pepitas & sunflower seeds on mixed leaves, raw kale, celery, herbs, sugar snap peas, cucumbers & all things green with a preserved lemon & olive oil dressing (gf, df vg) \$14

Add: organic Ora King hot smoked salmon \$16

Grilled free range chicken \$10

Haloumi \$8

Sides

Shoestring fries with aioli or tomato sauce (gf df vg) \$6

Sweet potato fries with aioli or tomato sauce (gf df vg) \$8

Desserts

Chocolate Lava Cake

served with organic sea salt caramel CoYo coconut ice cream & candied fig (gf) \$12

Rhubarb Apple Crumble

served with organic vanilla bean CoYo coconut ice cream (gf df vg) \$12

Coco-Lime Panna Cotta

with crushed macadamias & mango puree (gf df vg) \$12

Ferrero Rocher Tart

served with organic vanilla bean CoYo coconut ice cream (gf df vg) \$12

Blondie

Macadamia and white chocolate brownie with a hint of passionfruit, served with salted butterscotch sauce & organic vanilla bean CoYo coconut ice cream (gf df vg) \$12

If you have any allergies please let us know.

gf gluten free

df dairy free

v vegetarian

vg vegan

o on request

no split bills

10% public holiday charge

Cocktails

Jalapeno Margarita tequila, cucumber & lime	\$17
Blood Orange Spritz aperol & prosecco	\$17
Elderflower Fizz gin, cucumber, kombucha, lemon	\$17
Espresso Martini vodka, coconut & Mr Black	\$17
Old Fashioned bourbon & orange bitters	\$17
Dark & Stormy rum, ginger beer, bitters & lime	\$17

Beer & Cider

Yulli's Sea Bass Lager 4.2% Sydney	\$9
Moo Brew Pale Ale 4.9% Tasmania	\$10
Balter XPA 5% Gold Coast	\$11
Sample Brewing 3/4 IPA 4.2% Melbourne	\$10
Balter Pilsner 4.9% Gold Coast	\$11
Yulli's Fat Nerd Vanilla Porter 6% Sydney	\$10
Pirate Life Throwback IPA 3.5% Adelaide	\$9
Yulli's Margot Apple Cider 5% Sydney	\$10

Spirits & Organic Mixers*

Blind Tiger organic gin mclaren vale, sa	\$13
Dasher & Fisher ocean gin devonport, tas	\$15
Manly Spirits marine vodka sydney, nsw	\$14
Hippocampus organic vodka perth, wa	\$13
Adelaide Hills Gunner spiced rum adelaide, sa	\$15
Starward single malt whisky melbourne, vic	\$14
Woodford reserve bourbon kentucky, usa	\$13

* mix with strange love dirty tonic, elderflower kombucha, ginger kombucha, organic lemon squash, organic cola or organic ginger beer

Have a shot

Mr Black coffee liqueur just north of sydney, nsw	\$9
Espolon tequila mexico, usa	\$9

Chilled Drinks

Organic Kombucha elderflower or ginger	\$6
Organic Strange Love sodas cola, lemon squash or ginger beer	\$6
Lemon, lime & bitters	\$6.5
Purezza sparkling water bottle	\$6

Wine & Bubbles

Our wines are either organic, natural or biodynamic with a focus on small and sustainable production.

Bubbles

Palloncino Prosecco 2016 Murray-Darling	\$10/45
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White

Lucky's Pinot Grigio 2016 Murray-Darling	\$10/45
Johnny Blanco Sauv Blanc 2016 Adelaide Hills	\$11/49
Capella Fiano 2017 Langhorne Creek	\$11/49
Oakvale Chardonnay 2016 Hunter Valley	\$59

Pink

Oakvale Shiraz Rose 2017 Hunter Valley	\$10/45
From Sunday 'Skins' Pinot Gris 2016 Orange	\$59

Red

Lucky's Shiraz Nuevo 2015 Hunter Valley	\$10/45
Lost Buoy Sangiovese 2017 McLaren Vale	\$11/49
Chalmers Arturo Malbec 2013 Heathcote	\$59
Milla Pinot Noir 2016 Adelaide Hills	\$59

BYO \$5 per person

