

MENU

La Madre Garlic Bread.....\$9 V

Add cheese+\$3

Spiced Roast Sweet Potato and Cashew Dip

w grilled flatbread, crispy fried chickpeas.....\$12 VG

Grilled Saganaki

spiced carrot & raisin chutney, almonds, fresh lemon....\$12 V,GF

Cauliflower, Leek and Parmesan Croquettes

w garlic aioli.....3 FOR \$12, extra pce \$4 V

Red Curry Mussels

w Thai basil, coconut cream, bean shoots served

with pita bread\$14 GFO,DF

Beetroot and Pumpkin Bruschetta

w Meredith goat's cheese, walnut pesto,

char-grilled sourdough\$16 V,VGO

Salt & Pepper Prawn 'Po Boy'

baguette with lettuce, tomato, pickles, paprika mayo....\$16

Crispy Soft Shell Crab Bao

steamed lotus bun, curry slaw, crispy shallot,

coconut relish2 FOR \$15, extra pce \$7

Jamaican Jerk Chicken Tacos

w smashed avocado, pineapple salsa, pickled red onion,

Baja sauce2 FOR \$18, extra pce \$8 DFO

Golden Spiced Cauliflower & Sweet Potato Salad

raisins, red quinoa, kale, and yoghurt dressing.....\$18 VG0/

Add Goats cheese+\$3 GF

Add Chicken or prawn.....+\$6

Grazing Platter

Selection of cured meats, cheeses, quince paste,

lavosh & bread\$20 GFO

Crispy Fried Squid Salad

w cucumber, green beans, rice noodles with roasted tomato

and chilli sambal\$23

CHIPS

Beer battered chips with relish..... Sm1 \$5/Lge \$10

OR

w Feta, garlic oil and oreganoSm1 \$6.5/Lge \$13

OR

Parsnip, beetroot and carrot chips w aioliSm1 \$7/Lge \$14

• Please advise us of any allergies •

GF • Gluten Free DF • Dairy Free O • Option V • Vegetarian VG • Vegan

A 15% surcharge applies on public holidays to pay penalty rates & goes directly to our friendly staff.

Marinated Tofu

w broccolini, pickled carrot and Japanese rice cake.....\$24 VG

Beef Burger

w prime beef, American cheese, bacon, lettuce,
tomato, pickles, BBQ mayo, relish & chips.....\$25

Chicken Parmigiana

crumbed chicken breast topped with Napoli, ham
and cheese, served with chips and salad\$26

Local Beer Battered Gummy Shark

served w chips, salad and tartare sauce\$27 GFO

Pumpkin Gnocchi

w roasted pumpkin, spinach, pepita seeds, parmesan
in a lemon burnt butter & sage sauce\$27 V

Chicken Teriyaki

w wasabi slaw, pickled carrot & Japanese rice cake.....\$30

Seafood Marinara Spaghetti

w confit garlic, chilli, olive oil, parsley, lemon
and parmesan\$32

Grilled Market Fish (see specials for today's catch)

served with caper and citrus salsa verde,
broccolini, charred baby tomatoes & rubble mash.....\$32 GF

Smoky BBQ Pork Ribs

w citrus slaw, jalapeños and chips.....\$32

Slow Cooked Lamb Shoulder

w apricot, pistachio and red pepper cous cous, heirloom
carrots and mint yoghurt\$36

Char-Grilled Scotch Fillet

w chips & salad with choice of sauce:
Pepper, mushroom, gravy or garlic butter\$37 GFO

SIDES

Wasabi slaw, cabbage, snow peas, carrot and wasabi mayo....\$5 V,DF

Garlic rubble mash\$7 V,GF

Green beans, goat's cheese, almonds and herbs.....\$9 V, GF

Charred broccolini, confit garlic, chilli and lemon\$9 VG,DF

Green leaves, walnuts, goat's cheese, chickpeas, cumin
and honey dressing.....\$9 V, GF

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