

	M/G	
Spiced pumpkin Turkish bread, pinenuts, pesto & goat cheese V, GFO		
	14/15.40	
House made Turkish bread, chefs' selection of dip V, GFO	14/15.40	
Warm damper, aged cheddar, tomato relish, pickles GFO	14/15.40	
Loaded potato gems, chorizo, tomato compote, cheese	14/15.40	
bacon, cheese, jalapeno aioli		
Soft shell Taco, Tempura prawn, corn relish, pickles, lime aioli	18/19.80	
Korean chicken, slaw, pickles, chipotle aioli	18/19.80	
<b>Vegetarian burger</b> , halloumi, eggplant, roast mushroom capsicum GFO	, tzatziki 18/19.80	
<b>Spicy chicken burger,</b> bacon, avocado cheese, pickled cucumber tomato and aioli 18/19.80		
Aussie beef burger, pineapple bacon, pickles, smokey BBQ sauce GFO 18/19.80		
<b>200g Nolan rump steak</b> , mac'n'cheese croquette, slaw, café de Paris butter and bone sauce GFO 25/27.50		
Nori Nourish Bowl – Tempura nori roll, sushi rice, soba noodle, avo, spinach, chilli jam, broccolini and furikake 27/29.70		
<b>Bushman Bowl</b> – Pulled lamb, wattleseed spiced pumpkin wedge, barley, freekeh, roasted cauliflower and macadamias 27/29.70		
Lamb Sliders (x3) pulled lamb and gravy served with potato gems	14/15.40	



M/G

1		
Steak Sandwich - gems	- rocket, tomato, bacon, horseradish aid	oli on Turkish with 18/19.80
6 Inch Pizzas: Chi	cken and brie or pepperoni or vegetaria	n 10/11
6 Vegetable spring rolls with chips		12/13.20
Sweet Jars		
Chocolate Mud C	ake	10/11
Smashed pavlova	1	10/11
Christmas puddir	ng	10/11
Coffee		
Cappuccino, latte, chai latte, flat white, long black, macchiato & mocha 4.5/5		
Extra shot \$0.50 I	Flavoured syrup \$1	
Iced coffee, chocolate or mocha		5/5.5
Milkshakes, chocolate, caramel, strawberry, coffee		6/6.6
Hot chocolate		5/5.5
<b>Tea,</b> English breakfast, Earl grey, Green, Peppermint, Chamomile 4/4.5		amomile 4/4.5
Full cream milk, skim milk, soy milk, almond milk, oat milk available		
Bistro menu and daily specials are available to be ordered at the bistro inside		
V Vegetarian	GFO Gluten free option available	GF Gluten free