

Tuesday Burger & Pint Night



Local Beef or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

All Wine Bottles - Half Price

Margherita pizza \$17

Prosciutto & arugula pizza \$20

MARCH 29th - FEATURE PIZZA & PASTA

Artichoke & Smoked Chèvre Pizza - 'Our Farm' sweet Jane onions, marinated artichoke hearts & olives, house smoked chèvre, organic arugula & olive oil \$19

Linguine Alle Vongole - handmade linguine w/ west coast clams, white wine, olive oil, local garlic & fresh parsley \$25

Thursday Prix Fixe Dinner Night



3 Course Dinners \$35/pp

MARCH 30th - CHEF'S MENU

Organic arugula & herb salad w/ golden turmeric vinaigrette, pickled shallot & crispy Beluga lentils

Preserved tomato & rosemary stuffed whole chicken wings w/ roasted savoy cabbage, fried Gigante beans & lemon beurre blanc

Local strawberry & rhubarb almond tart