

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

MAY 8th - FEATURE PIZZA & PASTA

Lemon, Spinach & Ricotta Spaghetti – sautéed spinach, fresh ricotta, farm egg yolk,
lemon & capers w/ Parmigiano \$22

Spicy Fennel Salami & Asparagus Pizza – ‘The Cure’ fennel salami, spicy heirloom tomato
sauce & fior di latte w/ shaved asparagus, Parmigiano & local honey \$23

Thursday Prix Fixe Dinner Night



3 Course Dinners \$35/pp

MAY 9th - CHEF'S MENU

Roasted asparagus & feta salad w/ crispy prosciutto

Local green pea risotto w/ savoury crème fraiche & herbed ricotta, ‘Grassland Greens’
pea shoots & pickled red onion

Chocolate zucchini cake