

Tuesday Burger & Pint Night



Local Bison or Lentil Burger + Local Pint \$20

Wednesday Pizza & Pasta Night



Organic Hand Stretched Pizzas & Handmade Pasta Feature

Margherita pizza \$19

Prosciutto & arugula pizza \$22

JULY 2nd - FEATURES

Spinach Tortellini en Brodo - 'The Better Good' heirloom spinach filled handmade tortellini in rich chicken broth w/ grilled garlic scapes, garden peas & roasted cherry tomatoes,

Parmigiano \$27

Courgette, Prosciutto & Pistachio Pesto Pizza - sautéed 'Our Farm' summer squash w/ garlic & lemon, Italian prosciutto, fior di latte, 'Grassland Greens' pea shoots, garden basil & mint, house made pistachio pesto \$25

Thursday Prix Fixe Dinner Night



3 Course Dinner \$35/pp

JULY 3rd - CHEF'S MENU

Watermelon & pickled rhubarb salad w/ garden mint,
crumbled feta & crushed hazelnuts, garden arugula

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Balinese marinated 'Cool Springs Ranch'
chicken skewers w/ vermicelli salad

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Fresh berry trifle