

## SMALLS

### Garlic Loaf

garlic & chive butter

\$9

### Mushroom & Truffle Arancini

VG

truffle mayo, pecorino

\$14.50

### Salt & Pepper Squid

DF

preserved lemon aioli

\$14

### Freshly Shucked Australian Oysters

GF DF

natural | Kilpatrick (each)

\$4.50

### Charred Caulini

VG DF

spiced salt, chipotle vegan mayo & toasted almonds

\$12

### Curried Pork Croquette

DF

rhubarb & beetroot ketchup

\$16

## BIGS

### BBQ Celeriac Burger

VG GFO DF

Loafers Artisan® ciabatta bun, smoked tomato chutney, buttercrunch & house pickles

\$26

### Fish & Chips

GFO

rosemary salt, tartar sauce & lemon

\$26

### Kimchi Chicken Burger

Loafers Artisan® milk bun, crispy buttermilk fried chicken, buttercrunch lettuce, fresh tomato & gochujang

\$28

### Crispy Pork Belly Salad

GF DF

maple roasted brussel sprouts, watermelon, pomegranate, sesame & chilli

\$29

### Moroccan Spiced Lamb Risotto

GF NF

braised lamb, roasted pumpkin, ricotta, rocket & pepitas

\$28

### Seafood Curry

DF

coconut rice, crispy curry leaves, toasted coconut & flat bread

\$26

### Mushroom & Truffle Ragu

V DFO

pappardelle, pecorino, spinach

\$26

*add chicken*

\$8

### Lamb Rump (served pink)

GFO

Cauliflower mash, crispy florets, salsa verde

\$30

### Shark Bay Tiger Prawn Fettuccine

DF

Sobrasada, Shark Bay prawns, Jerusalem artichoke, cherry tomatoes and spinach

\$32

### Mediterranean Gnocchi

GF VG DF NFO

sautéed gnocchi, roasted capsicum, artichoke, sun

dried tomatoes, courgette, walnuts, spinach & lemon dressing

\$34

### Fish of the Day

GF DF

chilli roasted sweet potato, courgette, pear, sesame, hazelnuts, burnt lemon

\$MP

### Char Grilled Pitch Black Angus Beef Fillet

GF DFO

crushed potatoes, charred broccolini & chimichurri

\$42

## SIDES

### Fries

GFO VGO DF

garlic aioli

\$9

### Garden Salad

VG GF DF

mesculin, red onion, tomato, lemon dressing

\$7

### Seasonal Greens

VG GF DFO

served with love

\$9

## ALL DAY BREAKFAST

\* SERVED UNTIL 3PM

### Eggs on Fire

GFO DF

thick cut sourdough, harissa, crushed potato, bacon, chilli jam, eggs

\$24

### Smashed Avo

GFO VGO DFO

thick cut sourdough, poached egg, charred Broccolini, feekeh & chimichurri

\$24

### Eggs Benedict

GFO

*with our famous house made hollandaise*

spinach \$17

free range bacon \$18

smoked salmon \$19

## DESSERT

### Vegan Pear & Chocolate Brownie

VG DF

vegan gelato

\$18

### Housemade Sticky Fig Pudding

butterscotch sauce, vanilla bean ice cream

\$16

### Cheeseboard

VG

choice of 2 local cheeses (brie, blue or cheddar), fig jam, pickled grapes, seasonal fruits & lavosh

\$18

### Apple & Rhubarb Crumble

Hazelnut & almond crumble & vanilla ice cream

\$16

*see cake cabinet for more dessert options!*

VG - VEGAN | VGO - VEGAN OPTION | V - VEGETARIAN | VO - VEGETARIAN OPTION | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | DF - DAIRY FREE | DFO - DAIRY FREE OPTION

***please mention your requirements to your waitperson***