



ALL DAY BREAKFAST

(served 11.30am to 2.30pm)

chargrilled swiss brown mushrooms, wilted baby spinach & 2 poached eggs on toasted ciabatta with our chimichurri sauce, spring onions & coriander (vegan & gf options) \$22.00

crispy pork belly with poached eggs, wilted baby spinach & chilli sambal on toasted ciabatta (gf & df options).... \$22.00

patch breakfast bun with 2 fried eggs, bacon, patch spiced tomato chutney, rocket & smashed avocado on a toasted brioche bun (vego & gf options) \$20.00

apple, chia & coconut bircher muesli with a rhubarb & strawberry compote, coconut yoghurt & crispy caramelised coconut (vegan) \$20.00

LUNCH

(served 12 to 2.30pm)

small plates

rice-crumbed salt & pepper enoki mushrooms with wakame salad, toasted sesame seeds, coriander & a light soy & rice wine dressing (gf),(df),(vegan) \$16.00

karaage chicken, fried japanese style with soy & ginger flavours, wasabi mayo & coriander (gf),(df) \$16.00

mushroom paté with house-made wholemeal sourdough crackers & baked bread (df),(vegan),(gf option) \$14.00

houmous of the day, house-made dip with our wholemeal sourdough crackers & baked bread (df),(gf option) \$14.00

house-marinated mushrooms & cauliflower à la grecque, (vegan),(gf) \$11.00

triple-cooked hand-cut potato wedges with your choice of house-made BBQ sauce or our tomato ketchup (gf),(vegan) \$11.00

smoky hand-cut sweet potato crisps with sesame salt & yoghurt
(gf),(vegan option) \$11.00
warm house-marinated kalamata olives (vegan),(gf) \$9.00

main course: large plates

mixed seafood niçoise salad, scallops, mussels & prawns tossed in pesto with chat potatoes, boiled eggs, snow peas, green beans, cherry tomatoes, capsicum, carrot & our special french dressing
(gf),(df),(vegan option-tofu) \$29.00

house-smoked chicken garden salad with a green peppercorn dressing & garlic croutons (gf/df option) \$24.00

a middle eastern salad of falafel, oak leaves, baby spinach, cucumber, tomato, spring onions, radish & cherry pickles with a tahini & herb dressing
(vegan),(gf) \$23.00

thyme-roasted zucchini risotto tossed in pesto & topped with a zucchini flower (gf),(vegan option),(nut-free) \$25.00

seafood linguine, prawns, mussels, scallops, green beans & peas in a prawn bisque (gf option) \$32.00

duo of tomato linguine, slow roasted tomatoes & onions tossed in a sundried tomato pesto, topped with pine nuts & parmesan cheese
(vego),(gf/vegan options) \$25.00

falafel burger with marinated eggplant, tomato, spanish onions, haloumi, fresh rocket & tahini sauce on a toasted brioche bun
(vego),(gf/vegan (tofu) options) \$24.00

pulled beef burger, beef brisket braised 18 hours, tossed in its red wine pan juices & topped with coleslaw, swiss cheese & house-made special bbq/mayo sauce (gf bun option) \$24.00

moroccan lamb & chicken, a traditional vegetable, lamb & chicken casserole with all the fragrance of north africa, served with couscous & harissa
(df),(gf rice option) \$26.00

peach duck confit, grilled duck-leg confit on smashed roasted potatoes, green beans, with a peach sauce (gf).... \$32.00