

WINTER LUNCH MENU

(served 12-2.30pm)

entrée or plates to share

patch tasting platter (2-3 people) crumbed cauliflower with a walnut, lemon, caper & parsley dressing (gf,df), smoky baba ghanoush dip with pine nuts, parsley, lemon zest & crostini (gf option), marinated roasted vegetables & olives, fresh bocconcini, grilled chorizo & prosciutto
\$37.00

arancini (roasted butternut pumpkin, sage & parmesan) with pesto aioli, toasted pinenuts & crispy sage (gf),(vego)
entrée for one (3 balls)\$13.00 or share 6 balls\$20.00

crumbed cauliflower on a bed of cauliflower couscous with herbs, currants & a walnut, caper & parsley dressing (gf/df)(vegan option)\$15.00

karaage fried chicken thigh pieces (japanese style) with ginger & soy flavors, bonito mayo & coriander (df/gf)
entrée for one\$16.00 or share plate 2-3 people\$24.00

bengali fried luchi breads served with beetroot hommus & spicy goa eggplant pickle (serves 1-2 people) (df),(gf option)\$15.00

warm neufchatel (soft cheese) with raw coromandel valley honey & roasted almonds served with toasted ciabatta (serves 1-2 people)\$13.00

hand-cut sea salted potato chips, house-made aioli or patch ketchup (vego),(df),(gf),(vegan option)\$9.50

hand-cut sweet potato crisps, sesame salt, harissa & yoghurt (vego),(gf),(df/vegan options)\$9.50

main

roast fennel, fig, freekeh & rocket salad with goat's cheese, toasted almonds, mint leaves & a pomegranate & honey dressing (gf option)\$23.00

pan-roasted atlantic salmon with steamed wild rice, pak choi & an aromatic coconut ginger broth with fresh asian herbs & chilli (gf/df)\$26.00

creamy roasted pumpkin soup with chives, sour cream & a rye & emmental cheese toasty (gf/df/vegan options)\$22.00

chicken tikka masala tandoori marinated roasted chicken pieces in a rich, spiced tomato curry sauce with basmati rice and house-made naan bread (gf option) (**vego option with house-made paneer**)\$26.00

pulled beef brisket burger - 14hr slow roasted coffee & smoked chilli rubbed brisket on a toasted brioche bun with melted pepper jack cheese, patch dill pickles & ketchup, served with our triple cooked hand-cut chips (gf,df option)\$23.50

roasted mushroom & haloumi burger on a toasted brioche bun with spiced onion bhaji, mint raita & frizze, served with our triple-cooked hand-cut chips (gf/vegan option)\$22.50

house-made gnocchi in a roast tomato sugo with kalamata olives, garlic, fresh parsley, chilli & parmesan (gf)(df option)\$23.00