

# All Day Menu

## SIDES

Native Thyme Focaccia with Local Olive Oil, Wattleseed Balsamic & Native Dukkah	16
Native Pepperberry Garlic Bread	12
Hand-Cut Chips with Aioli	12
Trio of Dips & Flatbread	16
Add Veggie Sticks	+8
Add Sliced Salami + Kabana	+12

## SMALLER EATS

### GF Option (+\$3.50)

<b>Savoury Scones (2)</b> with Butter, Cheese + Chutney	16.00
<b>Classic</b> - Ham + Cheese with Tomato Chutney on Turkish	16.00
<b>Chicken Caesar Wrap</b> - Shredded Chicken, Lettuce, Parmesan, Ceasar Dressing, Bacon & Tomato	18.00
<b>Italian Melt</b> - Salami, Ham, Mozzarella, Tomato, Spinach & Pesto on Turkish	18.00
<b>Grilled Pumpkin &amp; Cheese</b> - Saltbush Pumpkin, Whipped Brie & Mustard on Rye (VG)	18.00

Add Chips +\$5.00

Add Side Salad +4.50



Please advise our staff of any allergies or dietaries. All efforts will be made but our kitchen processes allergens such as gluten, dairy, eggs and nuts.

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## PLATTERS TO SHARE

### MORNING TEA FOR TWO

35.00

Mini Scones with Jam & Cream, Mini Ham & Cheese Croissants, Double Choc Brownie Bites, Mini Melting Moments & Cheesecake of the Day

### AFTERNOON TEA FOR TWO

40.00

Chicken, Cheese, Lettuce & Anise Myrtle Beetroot Relish Sandwich, Mini Quiche of the Day, Mini Savory Scones with Butter & Chutney with Housemade Slice of the Day & Biscuit of the Day

### TASTE OF THE FLINDERS PLATTER

65.00

Saltbush Pumpkin Dip, Cheddar, Macadamia & Honey Cheese Log, Wild Mint Lamb + Feta Pinwheels, Roo Salami & Quandong Chutney served with Native Thyme Focaccia, Native Dukkah, Local Olive Oil & Wattleseed Balsamic

### BUSH FOOD GRAZING PLATTER

60.00

Saltbush Marinated Chicken Skewers (3), Wild Mint Lamb Meatball Lettuce Cups with Tzatziki (3), Mini Roo Sliders with Cheese, Lettuce & Anise Myrtle Beetroot Relish (3) served with House Cut Chips with Aioli



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