

We've gone green to ensure we're supporting local, the food is ethically sourced and what you eat tastes bloody good



OUR SUSTAINABILITY FOCUS

Meats: All our meats are free-range and sourced from local and ethical producers who take the utmost care in making sure you only eat the best. Suppliers include: *MeatSmith, Flinders Island* and *Cape Grim*.








Eggs: We use *Real Eggs* from Daylesford, Victoria – the ultimate free-range farm with less than eight chooks per hectare.

Biowaste: Have you seen the veggie patch next door? All our kitchen biowaste and coffee grounds go to FareShare Community Garden and into their compost system.















Straws: We say no to plastic straws. But if you must, we offer biodegradable and compostable straws.

Menus: This menu is made from 100% recycled material and will be recycled again.

Coffee Cups: *PlanetWare* provides us with biodegradable cups and lids. If you want one to keep, you can buy an original and reusable *Jr Morse Rubber Cuppy* for \$20

-  Gluten Free
-  Vegetarian
-  Vegan
-  Gluten Free Option
-  Vegetarian Option
-  Vegan Option
-  Spicy

ALL DAY MAINS FROM 11AM

Gunpowder Chicken: Spicy fried chicken w/ Szechuan lemon pepper, sweet & sour sauce & steamed jasmine rice	 	21
Try me with Vegan Fried Chicken (Not GF)	 	
BBQ Pork: Char siu pork w/ chilli caramel, papaya salad, nuts, sesame ginger dressing & steamed jasmine rice		21
Chicken Katsu: Panko crumbed chicken w/ herb slaw, fried egg & Tonkatsu BBQ sauce		18
+ beer battered chips & gravy		5
Mapo Tofu Salad: Salt & pepper tofu w/ herbs, nuts, salad greens, black beans, chilli & sesame ginger dressing	 	19
BBQ Pork Chow Mein: Egg noodles w/ Asian greens, Chinese broccoli, egg & gravy		20
Green Chicken Curry: Lemongrass chicken w/ Asian greens, seasonal vegetables & jasmine rice	 	21
Cheeseburger: 100% grass-fed Cape Grim beef smash pattie w/ mac sauce, mustard, American cheese, toasted bun & beer battered chips or green salad		22
+ smoky Otway free-range bacon		3
Fried Chicken Sandwich: Malay fried chicken w/ American cheese, fresh tomato, sambal mayonnaise, milk bun & beer battered chips or green salad		22
+ smoky Otway free-range bacon		3
Salt & pepper squid w/ green beans, cherry tomatoes, cucumber, mixed leaves & squid ink mayonnaise		21
Quinoa Salad: Orange poached quinoa w/ cauliflower, coyo, dukkah, currants & vinaigrette	 	19
+ Lemongrass chicken or House smoked salmon		6
Bang Salmon Salad: Smoked Tassie salmon w/ bang bang dressing, soba noodles, edamame, nori & soy cured egg		21
Beer battered chips w/ tomato sauce		8