



MENU

BEEF LASAGNE

Beef, nitrate free bacon, and veggies cooked in tomatoes, herbs, layers of gf lasagne sheets, white sauce, cheddar served with mixed leaf salad (gf)

SAN CHOY LARB SALAD

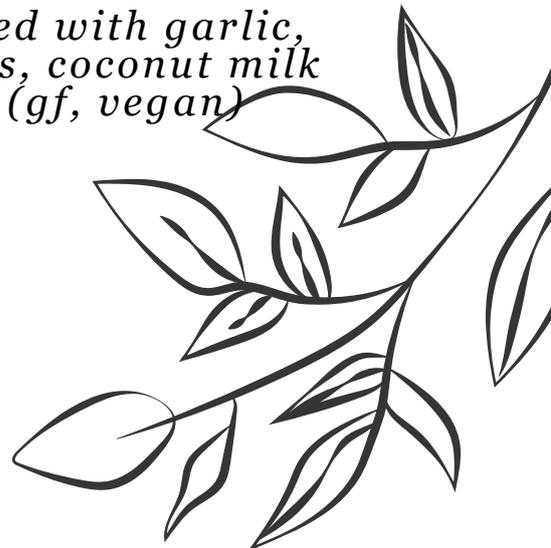
Chicken mince infused with garlic, ginger, soy and sesame. Fresh carrot, mushrooms and crunchy water chestnuts (non organic) served with vermicelli noodles, bean sprouts (non organic) & coriander (Gf, df)

HONEY SRIRACHA SALMON

Honey & sriracha marinated salmon (non org), broth basmati rice, edemame, broccoli and sesame seeds (gf, df)

EGGPLANT CURRY

Eggplant and butter bean curry, cooked with garlic, onion, curry powder, turmeric, tomatoes, coconut milk and spinach serve with basmati rice (gf, vegan)





MENU

BEEF RAGU

8 hour slow cooked grass fed grass finished beef, red wine, garlic, tomatoes, herbs, home made beef broth, parsley served with broccoli, spaghetti and parmesan cheese

(gf, opt no cheese for df)

MUSHROOM RAGU

Roasted mixed mushroom and lentils, garlic, red wine, tomatoes, herbs, miso, soy sauce, broth, coconut cream, parsley served with broccoli, spaghetti and parmesan cheese (gf, opt no cheese for df)

(Staff fave)

KITCHARI

Slow cooked lentils and brown rice with ginger, turmeric, spices, stock, broccoli, zucchini, spinach, coriander served with flat bread and coconut kefir

(gf, df, vegan)

CHICKEN CHILLI

Slow cooked chicken breast, black beans, Mexican spices, onion, garlic, house made broth, tomato and chilli, served with house pickled jalapeño, cheddar, sour cream (non org) and corn tortilla chips.

(gf, opt no cheese and sour cream for df)

