

HELLO DAY. HELLO FLAVOUR!

SMALL PLATES

House Baked Focaccia & Tapenade Dip (V)	\$12
Warm Marinated Olives (GF & VG) with orange, rosemary, fennel seeds	\$12
Vegetable Spring Rolls (V) with sweet chilli sauce	\$16
Smoked Salmon Paté with salmon caviar & sourdough crisps	\$16
Karaage Chicken with Japanese curry mayonnaise	\$16
Classic Caesar Salad with crisp cos hearts, streaky bacon, parmesan, soft poached egg, pangrattato & anchovy dressing Add Chicken +\$5	\$24
Laneway Board with hand crafted charcuterie, farmhouse cheese, chicken liver parfait, pickles & preserves	\$36

GF: Gluten Free | DF: Dairy Free | V: Vegetarian | VG: Vegan |
VGO: Vegan Option Available

*Please advise staff of any food allergies, intolerances, religious or other dietary requirements.
We can adapt many dishes on request (for example: vegan, gluten-free, dairy-free or nut-free).

SAY HELLO TO DELICIOUS FLAVOURS!

BIG PLATES

Margherita Pizza (V) with mozzarella, vine ripened tomato & basil	\$22
Vegetarian Poke Bowl (V, VG) with brown rice, pickles, greens, avocado, nori & toasted sesame	\$24
Sweet Potato Enchilada (V, VGO) with chilli corn salsa & guacamole sour cream	\$26
Linguini Pasta with garlic prawns, chilli, cherry tomatoes & flat leaf parsley	\$30
Chicken Parmigiana with smoked ham, mozzarella, sugo. Served with house salad & fries	\$30
Slow Braised Lamb Shoulder with pea puree, roasted shallots & speck	\$32
Fried Reef Fish with mixed leaf salad, chips & tartare sauce	\$28
Grilled Wagyu Burger with toasted brioche bun, butter lettuce, vine ripened tomato, gruyere cheese, streaky bacon & pickles	\$28
Plant-based Burger (V, VG) with vegan cheese, lettuce, pickles, tomato & relish	\$30
Char-Grilled Hanger Steak with roast butternut puree, onion tempura & red wine jus	\$30

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HELLO TO EVERY LAST BITE

SIDES

Chips & Aioli (V)	\$12
Triple Cooked Potatoes (GF, V) with rosemary & garlic	\$12
Mixed Leaf Salad (V) with tomatoes, cucumber & red onion	\$12

DESSERT

Gelato Papa's Salted Caramel Choc Top	\$14
Gelato Papa's Raspberry Sorbet Choc Top	\$14
Soft centred chocolate pudding with summer berries & raspberry sorbet	\$18
Mango Mousse with coconut sponge, raspberry, passion fruit & lychee jelly	\$20
Cheese Selection with three Victorian cheeses & quince jam	\$32

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