



Entrée

Casa Loaf \$7

blend of mixed herbs and garlic butter

Thomas Street charcuterie board \$15

selection of cured meats, pickled and grilled vegetables, roasted cauliflower and mascarpone dip with soy and linseed toasted sourdough

Potato gnocchi \$15 v

homemade gnocchi with fried kale, cherry tomatoes and burnt parmesan butter

Cauliflower chowder \$14 gf/v

zucchini fritters with puy lentils and smoked ricotta

Mains

Creamy pesto chicken fettucine \$19

green herb pesto, mascarpone cream, sundried tomatoes and shaved parmesan

12hr sous vide lamb shoulder \$30 gf

roasted carrots and parsnips, spiced dukkha with balsamic onions and herb jus

Barramundi and potato pie \$29

creamy volute sauce, dill and truffle oil

Barbecued beef rump fillet \$31

Kipfler potatoes, salsa verde and beef jus

Risotto \$22 v

portobello and morel mushrooms, edamame beans with fresh shaved black truffle and parmesan

Sides \$8

Steamed green beans gf

garlic butter toasted almonds

Garden leaves gf

market mix with honey mustard dressing

Chips

aioli and tomato sauce

Desserts

Ricotta and grand marnier cheesecake \$16

spiced berry compote and chantilly cream

Sweet potato and almond gnocchi \$15

cardamom cream, berries and pistachio

Australian cheeses \$17

brie, blue and cheddar with quince paste, dried fruits and lavosh bread

DINNER