

# DINE AT HOME MENU

**59 888 261**

**SALT & SPICE CALAMARI**

*Served w/ seasoned showstring fries & garlic aioli **GF DF***

\$26.00

**SWEET POTATO & LENTIL RAVIOLI**

*Semi-dried tomato, pesto, baby spinach & confit garlic **VEGAN***

\$29.00

**QUARTER PANDA DELUXE**

*Pasture-fed beef patty, pickle, aioli, cheddar, onion, butter lettuce with maple bacon on a toasted potato bun. Served w/fries **\*GF +2***

\$25.00

**MR. BENTLEY BURGER**

*Grilled chilli & garlic marinated chicken, lemon & peri-peri aioli, butter lettuce, onion, tomato, pickles on a toasted potato bun. Served w/ fries **\*GF +2***

\$24.00

**SOBA NOODLE POKÈ BOWL**

*Miso soba noodles, edamame, pickled ginger, capsicum, enoki, Asian herbs & ponzu dressing **VEGAN***

\$19.00

**CHICKEN YIROS SALAD**

*Grilled chicken, tabouleh, heirloom tomato, feta & mint salad, beetroot hummus, tzatziki & a charred pita*

\$29.00

**SQUID INK SEAFOOD LINGUINI**

*Served w/ mussells, tiger prawn, fried eggplant, capers & tomato sugo*

\$35.00

**BRAISED BEEF SHORT RIB**

*24hr slow cooked beef rib, on a mustard, chive & potato salad & BBQ glaze **GF DF***

\$38.00

**GRILLED FISH & CHIPS**

*Pan-seared barramundi fillet, served w/ seasoned showstring fries*

\$32.00

## SIDES 10.00

Shoestring fries w/ sea salt & garlic aioli

Sautéed broccolini, edamame, garlic, miso & sesame

Mixed leaf salad, heirloom tomato, red onion, fennel & blood orange

Triple cooked Hawkes Farm kipfler potatoes, saffron & citrus aioli

Red Hill hazelnut dukkah roasted dutch carrots