

ZEBRA GREEN DINNER

Fingers:

Sticky, smokey BBQ wings \$12

Corn fritters, smashed avocado, smokey apple sweet chilli \$9

Our own dips, smoky eggplant, roast beetroot, tomato, rocket, crusty bread \$11

Rustic blue swimmer crab & smoked trout pâté, iceberg, apple, crusty bread \$14

Habanero, chilli & lime, crispy fried spatchcock, pickles, slaw \$15.50

Mains:

Slow roast duck leg, honey glaze, watermelon, slaw, mint & cashew nut \$21

Roast eggplant to make a priest faint, almond crumble, ricotta, basil, romesco \$17

Buttermilk chicken schnitzel, caramelised onion, pear, feta & walnuts \$18

The burger, 4 sauces, our chips \$ 18

Herb crusted Junee lamb shoulder, smokey eggplant, feta & mint \$21

Riverine beef sirloin, green beans, Café de Paris butter \$23

Humpty Doo saltwater barramundi, corn puffs, crushed peas, tomato, lemon \$22

Must haves:

Roast pumpkin & cous cous salad, preserved lemon, date & almonds \$9

Charred vegetable salad, quinoa, leaves, seeds, roast tomato pesto \$9

Iceberg salad, green beans, cherry tomatoes, crostini, ranch dressing \$9

Roast beets, summer watermelon, pink lady apple, feta, walnuts \$9

Hand cut chips, triple cooked, 3 sauces \$8

Kids bento box – *Schnitz, potatoes, salad & juice* \$8

Sweets for the sweet: Check out the bar for today's bakes and more.

Thank you, Shane.