



SUMMER SPECIALS

BOUNTIFUL BITES

Slice of Dawn

Premium Sourdough Bruschetta with Sun-Dried Tomato, Basil and Smashed Avocado – garnished with Marinated Fetta and Fresh Rocket. (Two Pieces)

\$13

Wayfarer's Delight

Toasted Sourdough glazed with Garlic-Butter garnished with Olives and Pesto Mushrooms – topped with Shaved Parmesan and Rocket Salad. (Two Pieces)

\$13

CRAFT BURGERS

*Served on your choice of lightly toasted Brioche or Turkish Bread with a side Chips.
Aioli dipping sauce served on the side.*

The Drunken Phoenix

Malibu Marinated Chicken topped with Cheddar Cheese, Pineapple, Mixed Leaves and Avocado – dressed with a fusion Coconut-Citrus Aioli.

\$19

The Aries Connection

Greek-style Marinated Lamb with Mixed Leaves, Sun-Dried Tomatoes, Olives and Spanish Onions – dressed with Marinated Fetta and Tzatziki.

\$19

The Alpha Taurus

Seasoned Beef with Buffalo Mozzarella, Mixed Leaves, Fresh Tomato, Spanish Onion and Beetroot – dressed with Tomato Relish and Citrus Aioli.

\$19

The Gnostic Masquerader

Field Mushroom sautéed in Garlic and Herb infused Olive and Coconut Oil, topped with Marinated Eggplant, Tabouli, Mixed Leaves, Blue Cheese and Avocado – dressed with a Spiced Glaze.

\$19

The Amber Magus

Spiced Roast Pumpkin and Lentil Patty served with Smashed Avocado and Mixed Leaves – dressed with a zesty Capsicum and Corn Salsa.

\$19

Standalone Burgers – \$14

Fusion Chilli & Ginger Sauce – \$2

SIGNATURE SALADS

Garden Lustre

Fresh Mushrooms, Radish, Mesclun, Spanish Onion, Shaved Parmesan and Walnuts – dressed with a zesty White Wine Vinaigrette.

\$15

Golden Ratio

Roast Pumpkin Fusilli, Baby Spinach, Sun-Dried Tomatoes and Pine Nuts – dressed with Marinated Fetta and Fresh Rocket.

\$15

Please notify us if you have any allergies or dietary requirements.