

SMALL PLATES

- S** **SPICY ONION RINGS** (v) 13
with chipotle mayonnaise
- S** **SHOESTRING FRIES** (v) (g) 10
with aioli
- S** **SALT AND PEPPER CALAMARI** (g) 15
with house chilli jam
- S** **FLATBREAD** (v) 14
w/ herbed feta, butter braised leeks, pickled eschallots & dried chilli
- S** **GREEK CHICKEN WINGS** (g) 15
with herbed feta, lemon and tzatziki dip
- NATURAL OYSTERS** 18/34
with yuzu ponzu and pickled ginger on the side
- OCEAN TROUT TARTARE** 17
with cucumber, red onion, chives, mint and trout roe
with basil oil and pane croccante
- CHICKEN AND KIMCHI SPRING ROLLS** 15
with chilli hoisin dipping sauce
- HALOUMI BRUSCHETTA** (v) (g)* 16
with tomato, red onion, fresh basil, basil oil and lemon
- MUSHROOM AND MOZZARELLA ARANCINI** (v) 15
with tomato sugo, parmesan and basil oil

MAINS

- GRILLED CHICKEN SALAD** (g) 19
with pink grapefruit, avocado, cucumber,
mixed leaf, fried onions, chilli
and citrus sumac dressing
- HOT SMOKED OCEAN TROUT SALAD** (g) 20
with green apple, celery, boiled egg, chervil leaf salad,
trout roe and lemon horseradish dressing
- BAKED PUMPKIN SALAD** (v) (g) 18
with pear, rocket, herbed feta, candied walnuts,
pepitas, radish and maple dijon dressing
- CHICKEN SCHNITZEL** 21
with fries, garden salad and choice of
mushroom sauce, pepper sauce or red wine jus
- BEER BATTERED FISH** 20
with fries, garden salad and house tartare sauce
- CHEESE BURGER** 19
beef, bacon, cheddar, onion, mustard and ketchup
on a soft bun with fries
- CHICKEN BURGER** 19
karaage chicken, iceberg lettuce, yuzu mayonnaise and
Japanese pickles on a soft bun with fries



- 250G SCOTCH FILLET** (g) 29
with fries, garden salad and choice of
mushroom sauce, pepper sauce or red wine jus

- 200G EYE FILLET** (g) 35
with fries, garden salad and choice of
mushroom sauce, pepper sauce or red wine jus

- VEGETABLE PAPPARDELLE** (v) 23
with seasonal baby vegetables, soft herbs,
basil oil, lemon and fresh parmesan

- 1/2 KG MUSSELS** (g)* 24
with buttered leek, white wine, cream,
lemon & parsley with ciabatta

- OCEAN TROUT BOUILLABAISSE** (g)* 29
with mussels, prawns and potato in a tomato and saffron
broth served with toasted sourdough

- BRAISED LAMB SHANK** (g) 27
with white bean puree, asparagus, baby radish, peas, soft
herbs and red wine jus

DESSERTS

- CHOCOLATE AND MINT PARFAIT** 13
with chocolate crumb and mint sauce
- PANNA COTTA** 13
with maple granola, fruit salad and mixed berry sauce
- CHEESE BOARD** 24
three varieties of cheese with fig paste and broken pane croccante

SIDES

- half serve fries 6
- warm ciabatta with butter 6
- garden salad 7
- pepper sauce / mushroom sauce / red wine jus 3



DRINKS

- COLD PRESSED JUICES** 7
- orange
- mixed fruit
- detox
- SMOOTHIES** 7.5
- tutti frutti frappe
- milo thickshake
- mixed berry and mango smoothie

- MILKSHAKES** 7
- chocolate and coconut
- vanilla and chai
- strawberry and honeycomb

- ICED COFFEE OR CHOCOLATE** 7.5

(v) vegetarian (g) gluten free (g)* gluten free upon request **S** snack menu

The Pedlar kitchen will do its best to accommodate peoples dietary requirements.