



LUNCH

till 3pm

House smoked Kapiti albacore tuna, green wheat tabbouleh, grilled lemon (DF)	17
Glow bowl: raw radish, carrot, cauliflower, sprouted grains, sauerkraut, red rice, kaffir lime dressing (VGN, DF, GF option)	15
House smoked salmon, beer grain sourdough open sandwich, red onion, soured cream, dill pickles	17
Thinly sliced homemade porchetta open sandwich, wholegrain beer mustard, vintage cheddar, bread & butter pickles Add fries +4	16
Buttermilk chicken salad, cos leaves, sundried tomatoes, fennel, cucumber, apple & pickles, ranch dressing	17
Spent beer grain tart, confit of red onion, grilled summer vegetables, sweet basil pesto, tomato (V, DF)	15
Prime beef burger, beer mustard, sauerkraut, pickles, Swiss cheese, aioli, housemade bun & fermented fries	19
Black bean, rice & flaxseed burger, swiss cheese, soy aioli, roast portobello mushroom & fermented fries (V, VGN option)	19
Whistling Sisters battered market fish fillet, bread & butter pickles, fermented fries, cos leaves, ranch dressing	21

PLATTERS

Charcuterie platter (serves 2 or 3) Sopressa & finocchina salami, porchetta, bresaola, fromage de tête terrine, beer mustard, house pickles, spelt lavosh, beer grain sourdough (DF, GF option) <i>Add extra bread +3</i>	39
Veggie platter (serves 2 or 3) Fermented hummus, Kraut 'N' cheese balls, witloof with artichoke & smoked ricotta dip, dolmades, tofu pepperoni, marinated olives, pickles, bread, spelt lavosh, beer grain sourdough (V) <i>Add extra bread +3</i>	39
Cheese & meat platter (serves 1 or 2) Aged cheddar, sliced sopressa salami, house pickles, beer grain sourdough, country-style paté <i>Add extra bread +3</i>	25

SIDES

Kraut 'N' cheese balls (V)	9
Baby cos, ranch dressing & pickled shallots (GF, V)	7
Hand cut, double cooked, fermented fries with house made ketchup (V, GF, DF)	8