

LIGHT LUNCH

- BOWL OF CHIPS** (Gf) (Df) 7.50
W/ AOILI
- "DC" CHEESY FRIES** (Gf) 9.50
W/ MELTED AMERICAN CHEDDAR, BACON AND SHALLOTS AND SPECIAL SAUCE
- SPICY POTATO WEDGES** 9.50
W/ SOUR CREAM AND SWEET CHILI SAUCE
- NACHOS** (Gf) (V) 16.50
W/ MELTED CHEDDAR, HOUSEMADE BEAN MOLE, SOUR CREAM AND GUACAMOLE
• ADD CHICKEN 17.50
- 48HR FERMENT SOY & LINSEED SOURDOUGH BRUSCHETTA** (V) 16.50
W/ MICRO GREENS TOSSED WITH AVOCADO, TOMATO, MEREDITH DAIRY GOATS FETA AND MIXED
AUSTRALIAN OLIVES MARINATED IN SEED OIL AND HERBS

SOMETHING BIGGER

- HANDCUT CALAMARI** (Gf) 18.00
DUSTED IN LEMON PEPPER AND SEA SALT FLASH FRIED AND SERVED WITH GARDEN SALAD, CHIPS AND
BASIL AIOLI
- BARRAMUNDI** (Gf) 18.00
IN CRISPY GLUTEN FREE BATTER OR SEASONED AND GRILLED SERVED W/ A GARDEN SALAD, CHIPS AND
CITRUS AIOLI
- FREE RANGE CHICKEN SATAY SKEWERS** 16.50
SERVED W/ ORGANIC SOBA NOODLE SALAD, CUCUMBER PICKLE, EDAMAME, FRESH HERBS & CRISP SHALLOTS

BURGERS

ALL BURGERS ARE SERVED ON A SOFT MILK BUN WITH FRIES AND CAN BE MADE GLUTEN FRIENDLY
SIDE OF AIOLI 1.00

- B.L.A.T** 17.00
CRISPY SMOKEHOUSE BACON, LETTUCE, TOMATO, FRESH AVOCADO W/ AIOLI
- THE BELLY UP** 17.00
BOURBON AND HICKORY SLOW COOKED PORK BELLY W/ LETTUCE, TOMATO, CHEDDAR AND DC SPECIAL
SAUCE
- KARAAGE FREE RANGE CHICKEN BURGER** 17.00
CRISPY FRIED JAPANESE CHICKEN W/ LETTUCE, TOMATO, CHEDDAR & MISO MAYONNAISE
- THE URBAN HIPPIE** (V) 17.00
RE-FRIED PIMENTO BEAN AND KALE PATTIE W/ LETTUCE, TOMATO AND SPICE BEETROOT YOGHURT
- THE BOOTLEGGER** 17.00
150G GRASS FED BEEF PATTIE W/ LETTUCE, TOMATO, CHEDDAR, ONION, PICKLE, AMERICAN MUSTARD
AND TOMATO SAUCE
• MAKE IT A DOUBLE FOR 4.00
- EXTRAS** 2.50
BACON, CHEDDAR, PICKLES, EGG

PLEASE SEE OUR DISPLAY CABINET FOR OTHER FRESH OPTIONS
& ALSO OUR CHALK BOARD FOR TODAY'S LUNCH SPECIAL

(GF) GLUTEN FREE, (V) VEGETARIAN, (DF) DAIRY FREE

LUNCH

AVAILABLE FROM 11.15AM