Poke & Salad Bowls - Build Your Own

1. CHOOSE YOUR BASE - GREEN SALAD / POKE RICE / QUINOA

8

2. GET VITAMINATED 8 3. AD

Avocado / Beetroot / Broccoli Cabbage / Carrots / Cauliflower Corn / Cucumber / Grilled Eggplant Green Salad / Jalapeno / Mushroom Olive / Onion / Sweet Potato Baby Potato / Pumpkin / Spinach Tomato / Radish / Snowpeas / Zucchini

4. THROW IN SOME CRUNCH

Almonds / Sunflower Kernels Nori / Ginger pickled Sourdough / Gluten-Free Bread Tortillas / Croutons / Sesame

3. ADD PROTEIN

Parmesan / Feta15Canned Tuna / Poke Tuna30Battered Fish / Spicy Prawns35Bacon / Grilled Chicken25Black Beans20Tofu / Tempe / Egg15Pulled Jackfruit / Chickpeas10

5. DRESS YOUR MAGIC 6

Lemon Mustard Mayo / Vinaigrette Aioli Mayo / Ponzu Sauce / Balsamic Olive Oil / Wasabi / Sriracha Mayo Vegan Aioli / Tartar Sauce / Chimichurri

Sharing Platter

THE GOOSEBERRY PLATTER Tuna Salad, Chicken Curry, Smashed Avocado with Tortilla 145

80

8

HUMMUS PLATTER

Smoked Carrot, Beetroot Hummus, Guacamole with Tortilla



PUMPKIN SOUP55Pumpkin, Orange, Ginger, Sour Cream
and Sourdough Bread55

ZUCCHINI SOUP

55

Zucchini, Spring Onions, Sesame Seeds and Sourdough Bread

Burgers

with roasted Baby Potatoes in our Homemade Bun

95

105

GRILLED CHICKEN BURGER

Charred Mustardy Chicken Thighs, Fennel Slaw

CHIPOTIE CHICKEN BURGER 95

Chicken Patty, Mexican Corn Fritters, Chipotle Mayo, Corriander and Lemon Smashed Avo, Red Cheddar

GRILLED BEEF BURGER

Australian Beef, cheese, slow cooked onions, lettuce and our sweet tangy Secret Sauce

JALAPENO BEEF BURGER 125

Jalepeno Cream Cheese Stuffed Beef Patty, Bacon, Red Cheddar, House Ranch Sauce and Smashed Avocado

CHORIZO & GARLIC SHRIMP 125 Chorizo Patty, Red Cheddar, Tomato, Garlic and Thyme Prawns, Paprika Mavo

FILET-O-FISH'N CHIPS 105 Battered Dory Fish fillet, mashed Peas, Salt'n Vinegar Potato Chips, Americn Cheese, Tartar Sauce

BEETROOT BURGER 80 Beetroot and Sunflowern Kernel Patty, Vegan Aioli, Wild Rucola, Cherry Tomatoes

BLACK BEAN BURGER 85 Blackbean and Quinoa Burger Patty,

Vegan Aioli, Gem Lettuce, Tomato, Red

55

15

Small Bites

CHARRED GRILLED CORN

Charredarilled Corn with Chipotle Mayo, Parmesan and Parsely

ROASTED CAULIFLOWER

seared in a hot cast Skillet with a side of Chimichurri Sauce

55

55

ROASTED BABY POTATOES with Rosemary, Salt and Pepper

Onion, Cucumber

GRILLED BABY CARROTS

with Avocado, Ginger and Mint

Starters

PUMPKIN SOUP Pumpkin, orange, ginger, sour cream and sourdoug bread	55 h
ZUCCHINI SOUP Zucchini, spring onion, sesame seeds and sourdough bread	55 1
GARDEN	
CHARRED GRILLED CORN * Charred grilled corn with chipotle mayo, parmesan, parsley	55
ROASTED CAULIFLOWER Cauliflower, garlic chips, fresh herbs, chimichurri sau	55 ce
GRILLED BABY CARROTS with avocado, ginger, mint	55

SEA

TUNA TARTARE Tuna, sesame seeds, ginger, soy sauce, spring onions, lemon juice, jalapeño	70
TUNA TATAKI Tuna, wasabi mayo, pickled chilli cucumber, mustard seeds, rice vinegar, red raddish, spring onion	85
TO SHARE	
THE GOOSEBERRY PLATTER Tuna salad, chicken curry, smashed avocado, tortilla	145
HUMMUS PLATTER Smoked carrot, beetroot hummus, guacamole, tortillo	85 x
ADD	25

Tortillas / Baby Potatoes / Green Salad

Mains

85

95

115

VEGETARIAN CURRY

Mixed vegetables, coconut green curry sauce, chilli, jalapeño, bay leaves, coriander, toasted coconut flakes, spring onions, sesame seeds served with rice

CHICKEN CURRY

Chicken, mixed vegetables, coconut green curry sauce, chilli, jalapeño, bay leaves, coriander, toasted coconut flakes, spring onions served with rice

PRAWN CURRY

Prawns, mixed vegetables, coconut green curry sauce, chilli, jalapeño, bay leaves, coriander, toasted coconut flakes, spring onions served with rice

CRISPY SKIN PAN FRIED FISH OF THE DAY 140 Fish of the day, smashed peas, lemon juice, spring onions, parsley, our baby potatoes, mixed green salad and house dressing

BROCCOLI CAESAR SALAD

85

75

Broccoli, Napa Cabbage, Bacon, Parmesan & Poached Egg - served Gluten free Bread

MAC AND CHEESE

Pasta, Cream, Butter and Parmesan and Mozzarella Cheese

Burgers

CHORIZO & GARLIC SHRIMP Chorizo patty, paprika mayo, tomato, cheddar, garl thyme prawn	125 lic-	GRILLED BEEF BURGER Australian beef, cheese, slow cooked onions, lettuce and our sweet tangy secret sauce	105 Ə
FILET-O-FISH'N CHIPS Battered Dory fish fillet, mashed peas, salt'n vinegar potato chips, tartar sauce	105	JALAPEÑO BEEF BURGER Jalapeño cream cheese stuffed beef patty, bacon, cheddar, house ranch sauce and smashed avocade	
BEETROOT BURGER Beetroot and sunflower kernel patty, vegan aioli, wike rucola, cherry tomatoes	80 d	CHIPOTLE CHICKEN BURGER Chicken patty, Mexican corn fritters, chipotle mayo, coriander and lemon smashed avo, cheddar	95
BLACK BEAN BURGER Black bean and quinoa burger patty, vegan aioli, ge lettuce, tomato, red onion, cucumber	85 em	GRILLED CHICKEN BURGER Charred mustardy chicken thighs, fennel slaw	95

Tacos

Tortillas 2 Pcs

SMOKEY CHIPOTLE CHICKEN Shredded grilled chicken, red cabbage, pineapple, tomato, red onion, cucumber, coriander salsa, chipotle mayo	70	SPICY SHRIMP WITH CHIPOTLE AVO MAYO Marinated prawns, red cabbage, mango, cucumber, chilli, tomato, red onion, coriander salsa, chipotle avo mayo sauce	90
PULLED PORK Pulled pork, house BBQ sauce, tomato, red onion, coriander salsa, sour cream, avocado, red cabbage	75	PULLED BBQ JACKFRUIT Pulled jackfruit, house BBQ sauce, red cabbage, tomato, red onion, coriander salsa, avocado	60
TUNA POKE Spicy tuna poke, red cabbage, snowpea mayo slaw, radish, nori	75	BLACK BEAN Mexican bean, red cabbage, avocado, sour cream	70

Desserts

55

COCONUT	/ CARAMEL AFFOGATO	
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45 A scoop of Coconut or Caramel Ice Cream drowned in a shot of Espresso. Caramel Affogato is topped with Homemade Caramel Sauce

SIGNATURE CHOCOLATE LAVA CAKE

Made to order, please allow 15 minutes. with a side of caramelised bananas and fresh whipped cream

BELGIAN WAFFLES 70 Served with homemade Compote and Whipped Cream COCONUT PANNA COTTA (8) 55 With toasted coconut flakes, meringue and fresh peppermint leaves GELATO / SORBET (1/2 scoops) 25/45