

# Starters & Sides

**PUMPKIN SOUP** 45  
Pumpkin, orange, ginger, sour cream and sourdough bread

**ZUCCHINI SOUP** 45  
Zucchini, spring onion, sesame seeds and sourdough bread

**CHARRED GRILLED CORN \*** 45  
Charred grilled corn with chipotle mayo, parmesan, parsley 🌱

**ROASTED CAULIFLOWER \*** 45  
Garlic chips, fresh herbs and a side of chimichurri sauce

**GRILLED BABY CARROTS \*** 45  
with avocado, ginger, mint 🌱

**TUNA TARTAR** 🌱 60  
Tuna, sesame seeds, ginger, soy sauce, spring onions, lemon juice, jalapeño

**TUNA TATAKI** 🌱 70  
Tuna, wasabi mayo, pickled chilli cucumber, mustard seeds, rice vinegar, red raddish, spring onion

**TO SHARE**  
Perfect for 2 or 3 persons

**THE GOOSEBERRY PLATTER** 125  
Tuna salad, chicken curry, smashed avocado, tortilla

**HUMMUS PLATTER** 65  
Smoked carrot, beetroot hummus, guacamole, tortilla

\*these starters are perfect sides 🌱

# Salads & Poke Bowls

**1. CHOOSE YOUR BASE - GREEN SALAD / POKE RICE / ½ SALAD ½ RICE** 8

**2. GET VITAMINATED** 8

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

**3. ADD PROTEIN**

Parmesan / Feta 15  
Canned Tuna / Poke Tuna 30  
Battered Fish / Spicy Prawns 30  
Bacon / Grilled Chicken 25  
Black Beans 20  
Tofu / Tempe / Egg 15  
Pulled Jackfruit / Chickpeas 10

**4. THROW IN SOME CRUNCH** 8

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

**5. DRESS YOUR MAGIC** 6

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

# Mains

**VEGETARIAN CURRY** 🌱 70  
Mixed vegetables, coconut green curry sauce, chilli, jalapeño, bay leaves, coriander, toasted coconut flakes, spring onions, sesame seeds served with rice

**CHICKEN CURRY** 🌱 85  
Chicken, mixed vegetables, coconut green curry sauce, chilli, jalapeño, bay leaves, coriander, toasted coconut flakes, spring onions served with rice

**SHRIMP CURRY** 🌱 95  
Prawns, mixed vegetables, coconut green curry sauce, chilli, jalapeño, bay leaves, coriander, toasted coconut flakes, spring onions served with rice

**CRISPY SKIN PAN FRIED WHITE SNAPPER** 🌱 125  
White snapper, smashed peas, lemon juice, spring onions, parsley, our baby potatoes, mixed green salad and house dressing

# Burgers

**CHORIZO & GARLIC SHRIMP** 125  
Chorizo patty, paprika mayo, tomato, cheddar, garlic-thyme prawn

**FILET-O-FISH'N CHIPS** 105  
Battered Dory fish fillet, mashed peas, salt'n vinegar potato chips, tartar sauce

**BEETROOT BURGER** 75  
Beetroot and sunflower kernel patty, vegan aioli, wild rucola, cherry tomatoes

**BLACK BEAN BURGER** 75  
Black bean and quinoa burger patty, vegan aioli, gem lettuce, tomato, red onion, cucumber

**GRILLED BEEF BURGER** 105  
Australian beef, cheese, slow cooked onions, lettuce and our sweet tangy secret sauce

**JALAPEÑO BEEF BURGER** 125  
Jalapeño cream cheese stuffed beef patty, bacon, cheddar, house ranch sauce and smashed avocado

**CHIPOTLE CHICKEN BURGER** 95  
Chicken patty, Mexican corn fritters, chipotle mayo, coriander and lemon smashed avo, cheddar

**GRILLED CHICKEN BURGER** 95  
Charred mustardy chicken thighs, fennel slaw

# Tacos

*Tortillas 2 Pcs / 3 Pcs*

**SMOKEY CHIPOTLE CHICKEN** 75 / 95  
Shredded grilled chicken, red cabbage, pineapple, tomato, red onion, cucumber, coriander salsa, chipotle mayo

**PULLED PORK** 75 / 95  
Pulled pork, house BBQ sauce, tomato, red onion, coriander salsa, sour cream, avocado, red cabbage

**TUNA POKE** 75 / 95  
Spicy tuna poke, red cabbage, snowpea mayo slaw, radish, nori

**SPICY SHRIMP WITH CHIPOTLE AVO MAYO** 90 / 110  
Marinated prawns, red cabbage, mango, cucumber, chilli, tomato, red onion, coriander salsa, chipotle avo mayo sauce

**PULLED BBQ JACKFRUIT** 65 / 85  
Pulled jackfruit, house BBQ sauce, red cabbage, tomato, red onion, coriander salsa, avocado

**BLACK BEAN** 65 / 85  
Mexican bean, red cabbage, avocado, sour cream

# Desserts

**COCONUT / CARAMEL AFFOGATO** 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** 55  
*Made to order, please allow 15 minutes.*  
with a side of caramelised bananas and fresh whipped cream

**BELGIAN WAFFLES** 55  
Served with homemade Compote and Whipped Cream

**COCONUT PANNA COTTA** 🌱 55  
With toasted coconut flakes, meringue and fresh peppermint leaves

**GELATO / SORBET (1/2 scoops)** 25 / 45