



Salad and Sandwich Bar

House favourites

Autumn 2017

The Reuben - pulled local corned beef, Swiss cheese, sauerkraut & Russian dressing, toasted to perfection & served w dill pickle **14.5**

Slow roasted pork w Asian-inspired slaw, fried free range egg, chilli jam & Rozas' aioli **13.5**

Jordo's grilled chorizo, slow cooked onion rings, scrambled egg, grated Pecorino, fresh spinach & spicy tomato chutney **15**

Grilled chicken w fresh spinach, iceberg lettuce, avocado, carrot, red onion & mild Japanese Katsu curry sauce **14**

Double smoked leg ham, cheese, fresh vine-ripened tomato & red onion **13.5**

Tuna melt w Swiss cheese, artichoke heart & olive salad, fresh leaves & Rozas' chilli coconut mayo **13.5**

Toasted Vegetarian - roasted pumpkin, grilled capsicum and eggplant, fresh spinach & tomato, black olives, homemade pesto & feta cheese **14**

Peppered grass-fed beef, oven roasted beetroot, grilled haloumi, seeded mustard, smoky aioli & fresh tomato & leaves **15**

Our sandwiches are made using local Three Mills white sour dough or 10 grain

and can also be made into an open sandwich with our homemade toasted Paleo bread

or served as a salad bowl.