

# Freshly made sandwiches & salad bowls

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**Our sandwiches are made using local 3 Mills white sour dough or wheat & rye  
and can also be made into an open sandwich on our homemade grilled Paleo GF bread  
or add \$3 to make into a delicious salad bowl  
add a side of sweet potato fries w aioli to any dish for \$5**

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See our Chefs daily sandwich special

Double bacon & double egg Swiss cheese toastie w house made barbecue sauce	<b>15</b>
K & N Reuben - pulled local corned beef, Swiss cheese, sauerkraut & Russian dressing, toasted to perfection & served w dill pickle	<b>15</b>
Sticky Asian pulled pork w finely shredded cabbage, pickled carrot & sesame aioli	<b>14</b>
Grilled chicken w fresh spinach, iceberg lettuce, avocado, carrot, red onion & mild Japanese Katsu curry sauce	<b>15</b>
Double smoked leg ham, cheese, fresh vine-ripened tomato & red onion	<b>13</b>
Tuna melt w Swiss cheese, artichoke heart & olive salad, fresh leaves, red onion & Rozas chilli coconut mayo	<b>14</b>
Toasted Vegetarian - roasted maple pumpkin, grilled capsicum and eggplant, fresh spinach & tomato, black olives, homemade pesto & feta cheese	<b>15</b>
Vegan Version - minus the cheese w avocado & grilled using olive oil	
Peppered grass-fed beef, oven roasted beetroot, grilled haloumi, seeded mustard, Rozas smoky aioli w fresh tomato & leaves	<b>15</b>

**Please order at the counter when ready**

