

SMALL PLATES

Garlic Bread (Serves 2) 12

Served with Melted Mozzarella & Fresh Herbs (V)

Salmon Sashimi 17

Celery, Avocado & Finger Lime (GF) (DF)

Tortellini 22

2 Cheeses, Buckwheat, Beetroot Sauce & Fresh Herbs (V)

Cauliflower 24

Tomato, Capsicum, Yuzu Yoghurt, Dukkah (GF) (V) (VO)

King Prawns 24

Creamy Chilli Garlic Sauce & Toasted Sourdough (DF) (GFO)

Charred Broccoli 15

With Capsicum & Tahini Sauce (VG) (V) (GF)

Haloumi 17

Preserved Lemon Oil & Fresh Herbs (V) (GF)

Asparagus Tartare 21

Pomegranate, Onion, Pine Nut, Tarragon, High Valley Fetta & Parsley (V) (GF)

Duck Fat Potatoes 16

With Lemon, Garlic & Chilli Lime Aioli (GF)

Eggplant 24

Cashew Butter, Spiced Pickled Vegetables & Fresh Herbs (V) (VG) (GF)

LARGE PLATES

Duck Legs 40

Carrot Puree, Kale, Ginger & Honey Jus (GF) (DF)

Master Stock Pork Belly 39

Braised Cabbage, Apple & Sage (GF) (DF)

Braised Beef Cheeks in Red Wine 40

Green Beans, Cauliflower Mash & Basil (GF) (DF)

Lamb Rump 43

Roasted Truss Tomatoes, Roasted Pumpkin, Charred Corn & Gremolata Sauce (GF) (DF)

Cade KITCHEN
& BAR

(VG) Vegan (VO) Vegan Option (V) Vegetarian (DF) Dairy Free (DFO) Dairy Free Option (GF) Gluten Free (GFO) Gluten Free Option

PLEASE NOTE: Minimum of 2 dishes per person on Friday and Saturday nights only
10% Surcharge applies on Sunday, 15% on Public Holidays