

# LUNCH

<b>Pan-Seared Sesame Crusted Salmon Fillet</b> 38 Broccoli & Lemon Beurre Blanc 🌱	<b>Bowl of Chips</b> 12 Served with Aioli (V) 🌱 (DF)
<b>Crispy Pork Belly</b> 39 Fried Greens, Honey & Ginger Jus 🌱 (DF)	<b>Add Ons</b> 5 Roast Tomatoes   Sautéed Mushrooms Hash Brown   Avocado or Poached Egg Crispy Bacon   Chorizo   High Valley Fetta Halloumi   Aioli   Gluten Free Toast 🌱 4
<b>Chilli Garlic Prawn</b> 32 Creamy Chilli Garlic Sauce, Parmesan Cheese, Rocket & Sourdough (CSO)	
<b>Bruschetta</b> 20 Tomato, Basil, High Valley Fetta, Onions, Balsamic Reduction on Toasted Sourdough (V) (VGO) (CSO)	

## WOODFIRE FLATBREAD PIZZAS

72HRS HAND STRETCHED DOUGH

<b>Housemade Woodfired Cheesy Garlic Bread</b> (V) 14	<b>Prosciutto &amp; Rocket</b> 32 Mozzarella, Fresh Prosciutto, Rocket & Parmesan
<b>Margy</b> 19 Mozzarella & Basil (V) (VGO)	<b>Truffle Potato &amp; Caramelised Onion</b> 35 Mozzarella, Pork & Fennel Sausage, Sliced Potato, Caramelised Onion, Rosemary, Parmesan Cheese & Truffle Oil
<b>Buffalina</b> 23 Topped with Truss Cherry Tomato, Fresh Basil, Garlic Confit & Buffalo Mozzarella (V) (VGO)	<b>Capricciosa</b> 28 Tomato & Mozzarella Base, Mushrooms, Marinated Artichokes, Ham, Kalamata Olives & Basil
<b>Meat Lovers</b> 29 Ham, Bacon, Salami, BBQ Sauce	<b>Garlic &amp; Chilli Prawns</b> 29 Mozzarella, Grilled Prawns, Garlic, Chilli & Confit Tomato
<b>Mushroom Fungi</b> 27 Braised Field Mushroom with Crumbled Feta, topped with Truffle Oil & Crispy Kale Chips (V) (VGO)	

### Add Ons

Bacon 5 | Pitted Olive 5 | Caramelised Onion 5 | Kale Chips 5 | Potato 5 | Ham 5 | Salami 5  
Prosciutto 8 | Mushroom 5 | Gluten Free Base 5 | Extra Mozzarella 4 | Prawns 8 | Basil 3

*Cade* KITCHEN & BAR



(V) Vegan (VGO) Vegan Option (V) Vegetarian (VO) Vegetarian Option (DF) Dairy Free (DFO) Dairy Free Option (CSO) Coeliac Safe Option (CS) Coeliac Safe

PLEASE NOTE: 15% surcharge on Public Holidays