

TO START OR TO SHARE

SMALL PLATES

Oven Baked Halloumi Preserved Lemon Oil & Fresh Herbs	16
Garlic Bread Herbs & Melted Mozzarella	10
Fried White Bait With Chili Lime Aioli	14
Garlic Prawns Creamy Garlic Sauce, Tarragon & Toasted Sourdough	20
Tortellini 3 Cheeses, Beetroot Sauce & Fresh Herbs	18
Charred Broccolini Capsicum & Tahini Sauce	12
Baked Cauliflower With Gremolata	12
Duck Fat Potatoes With Lemon, Garlic & Aioli	12
Burrata Cheese Tomato, Basil & Grissini	25
Mushroom Arancini Portobello & Shiitake with Aioli	16

MAIN

LARGE PLATES

Confit Duck Leg Kale, Carrot Purée (vegetarian), Ginger & Honey Jus	38
Lamb Rump Roasted Pumpkin, Tomatoes, Charred Brussel Sprouts & High Valley Fetta	42
Pork Belly Braised Cabbage, Apple & Sage	38
Braised Beef Cheek Cauliflower Mash & Beans	40
Seasonal Vegetable Medley Cauliflower, Sauteed Shitake Mushrooms & Cabbage, Roasted Truss Tomato, Kale, Carrot Purée (vegetarian) & Tahini & Capsicum Sauce (vegan)	35

Cade KITCHEN
& BAR