


*Make it a meal* Add \$3 to any main course for a choice of starter 

## Starters


Soup Of The Day 5 v 

Mushroom Arancini 5 (2 pcs) | 8 (4 pcs) v  
Truffle aioli

Bistro Salad 5 v  
Tomato, cucumber, red onion 

## Erwin's Chopped Salads

Erwin's Caesar 21  
Grilled chicken breast, romaine lettuce, broccoli, alfalfa, chopped egg, herb croutons

Prawn & Citrus Salad 24  
Baby spinach, shaved cabbage, farro, barley, roasted almonds, orange slices, lemon vinaigrette 

Poached Salmon & Kale 23  
Curly kale, broccoli, pumpkin seeds, cranberries, quinoa, red wine vinaigrette

Vegetarian Salad Of The Day 19 v  
Our team is happy to elaborate

## Pasta Freshly Home Made

Classic Bolognese 23  
Beef & pork, tomatoes, Parmesan cheese 

Aglie e Olio Spaghetti 16 v  
Garlic, chilli, parsley


ADD  
Mushrooms +4 | Prawns +7 |  
Salmon +5 | Chicken +6

*Lunch*  
**Prosecco**  
By the glass  
**\$9.50++**

## Popular Favourites

Grilled Chicken Sandwich 18  
Homemade focaccia, cacio e pepe mayo, alfalfa, Romaine lettuce, tomato 

Baked Salmon Rice 26  
Sautéed spinach, puttanesca sauce, brown rice, lemon yogurt dip

Chicken Parmigiana 26  
Breaded chicken breast, tomato sauce, mozzarella, served with fries 


Fish & Chips 23  
Sustainably farmed fish of the day with tartar sauce

Beef Burger 23  
Cheddar cheese, caramelised onion, truffle sauce, served with fries 

Veggie Burger 20 v  
Homemade veggie patty (sweet potato, beetroot, onion, spinach, quinoa) caramelised onion, sour cream served with fries

## Local Delights Freshly Home Made

Dwyong's Seafood Hokkien Mee 15  
Roasted pork, prawns, squid, clams, chinese chives, crispy pork lard with homemade sambal chilli

Seafood Fried Kway Tiao 15  
Prawns, squid, clams, chinese pork sausage, fish cake, chinese chives, crispy pork lard 

Ayam Penyet 15.90  
Fried & smashed whole chicken leg, fried firm tofu, cabbage, belacan chilli 

Fried Mushroom Rice Bowl 15.90 v  
Oyster mushroom, king oyster mushroom, kimchi with fried firm tofu, korean-style sticky sauce 

San Miguel  
**\$8++** Draft  
Per pint

## Want that *extra?*

Truffle Parmesan Fries 15 v 

## Something Sweet \*Sugar-free

Homemade Tiramisu 10  
Stout caramel, organic cocoa powder

LOCABA\* Dessert Of The Day 10

LOCABA\* Chocolate Gelato 8 

## Grab & Go Breakfast 7.30 ~ 11am

Bacon & Egg Sandwich 8  
Bacon, herbed frittata, smoky tomato sauce, baby spinach

Cheese Toastie 6 v  
Italian & cheddar cheese

Avo & Frittata Sandwich 7 v  
Herbed frittata, avocado, arugula 

My Way Breakfast  
Eggs (scramble or fried) 4  
Sourdough 2.50  
Bacon 4  
Avocado 4.50  
Sautéed mushroom 4  
Sautéed tomatoes 4  
Grilled chicken 6 

3pm Onwards

## Homemade Pizza

Parma Ham 26  
Provolone, Grana Padano

Spicy Pepperoni 22  
Spicy tomato sauce, pepperoni, pickled jalapeño, rocket, mozzarella

Margherita 20 v  
Tomato sauce, fresh basil, garlic, mozzarella

Caprese 18 v  
Tomato, pesto, arugula, fior di latte, basil

Roasted Veggies 22 v  
Sweet peppers, mushrooms, Provolone  
ADD Chicken +6 

## Small Plates


Fish Sticks Tartar sauce 16

Fried Cauliflower Lemon yoghurt dip 12 v

Truffle Parmesan Fries 15 v

Chicken Poppers 16  
Cacio e pepe mayo

Mushroom Arancini 8 (4 pcs) | 11 (6 pcs) v  
Truffle aioli

Wings 15 (6 pcs) | 25 (12 pcs)  
Choice of Hot sauce or BBQ sauce 

Nachos 19.90  
Cheddar, mozzarella, jalapeño, guacamole, sour cream, salsa

Chicken Satay 12 (6 sticks)  
Cucumber, fresh onions, fragrant Hainanese-style peanut sauce made with pineapple purée 