



## SALADS

### Plant Based (V)

#### Haloumi, Kohlrabi & Black Barley

w Radicchio, mint, pickled chilli & hot mustard, black vinegar & miso dressing

#### Roasted Pumpkin, Brown Rice & Brussels Sprouts

w Fennel, caramelised sunflower seeds & tahini apple cider vinaigrette **(GF)**

#### Crispy Tamari Tofu, Buckwheat Noodle & Soy Bean

w Snow pea, roasted macadamia, pickled red cabbage & rice wine, soy, ginger dressing **(VG)**

#### Turmeric Roasted Cauliflower, Kale & Wild Rice

w Roasted almonds, coriander & green tahini yoghurt dressing **(GF)**

#### Super Grain Salad

w Amaranth, quinoa, brown rice, crunchy sprouts, black lentils, toasted seeds & preserved lemon vinaigrette **(VG) (GF)**

#### Roasted Beetroot, Black Lentil & Goats Curd

w Candied walnuts, mizuna & tahini apple cider vinaigrette **(GF)**

MINIMUM 6 SERVES  
SHARED SIDE SERVES - 6.9

### Paddock

#### Bang Bang Chicken & Cellophane Noodle

w Shredded carrot, cucumber, green onion, pickled chilli, coriander, roasted peanuts & chilli, lime, fish sauce dressing

#### Baby Potato, Roasted Radish & Speck

w Mustard greens, kohlrabi & horseradish kewpie **(GF)**

#### Cajun Chicken, Black Turtle Bean & Avocado

w Pickled celeriac, endive, coriander & sriracha lime yoghurt dressing **(GF)**

#### Sazon Beef, Spelt & Broccolini

w Fennel, baby capers, rocket & mustard sherry vinaigrette

#### Chermoula Lamb, Millet & Feta

w Witlof, roasted pine nuts, pickled red onion & harissa yoghurt dressing **(GF)**

#### Pork Belly, Red Cabbage & Rice Stick Noodle

w Soy beans, shiso, spring onion, crushed macadamia, black sesame & hot mustard, black vinegar & miso dressing

MINIMUM 6 SERVES  
SHARED SIDE SERVES - 7.9

### Individual Dietary Salads

**Individual salads can be made on request to meet with specific dietary requirements**

<b>Plant Based</b>	<b>14.9</b>
<b>Paddock</b>	<b>15.9</b>