



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 **(VG) (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)**

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

Individual Dietary Salads

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

Plant Based	14.9
Paddock	15.9

MINIMUM 6 SERVES
SHARED SIDE SERVES - 6.9

MINIMUM 6 SERVES
SHARED SIDE SERVES - 7.9