

SHARE PLATES

- Ⓢ SHOESTRING FRIES (v)(g)** 11
with aioli
- Ⓢ SALT AND PEPPER CALAMARI (g)** 15
with pickled ginger mayo
- Ⓢ MIXED MUSHROOM FLATBREAD (v)** 14
with smoked pumpkin and parmesan cream, spinach and thyme
- Ⓢ MEXICAN CHICKEN WINGS (g)** 15
twice cooked wings with mexican seasoning, coriander and jalapeno cream
- Ⓢ MISO GLAZED EGGPLANT (v)** 15
with shallots, puffed rice and toasted sesame seasoning
- Ⓢ WARM MIXED OLIVES (v)(g)** 10
marinated with gin, orange, chilli, garlic, rosemary and juniper
- DUCK PANCAKE (3)** 18
with confit duck, cucumber, pickled carrot, chilli, coriander and hoisin sauce
- ITALIAN MEATBALLS (g)*** 16
pork, fennel and provolone meatballs in rich tomato sugo served with toasted baguette
- CROQUETTES (3) (v)** 15
house made smoked potato, manchego and sweet corn croquettes with romesco sauce

MAINS

- SWEET POTATO AND COCONUT SOUP (v)(g)*** 16
with kaffir lime, cashew butter served with warm baguette
- WARM EGGPLANT SALAD (v)** 18
with buckwheat noodles, edamame, wombok, mizuna lettuce and sesame miso dressing
ADD crispy karaage chicken +4
- ROASTED FENNEL AND BURRATA SALAD (v)** 20
with heirloom carrots, pickled radicchio, cherry tomato orange, dried chilli and hazelnut vinaigrette
- CHICKEN SCHNITZEL** 22
with fries, garden salad and choice of mushroom, pepper or diane sauce
- THE PEDLAR BURGER (g)*** 20
beef pattie, lettuce, bacon, american cheddar, miso onions, burger sauce and relish with fries and aioli
- CHEESE BURGER (g)*** 19
beef pattie, american cheddar, miso onions, pickles, mustard and ketchup with fries and aioli
- KARAAGE CHICKEN BURGER** 19
crispy karaage chicken, mizuna lettuce, japanese pickles, kewpie mayo, yakitori sauce with fries and aioli

- VEGGIE BURGER (v)(g)*** 19
grilled haloumi, zucchini, rocket, pickled carrot and romesco sauce with fries and aioli
- FISH AND CHIPS** 21
beer battered fish with fries, salad and house tartare sauce
- CHICKEN PARMIGIANA** 25
chicken schnitzel covered with tomato sugo, leg ham and mozzarella with garden salad and fries
- 250G PORTERHOUSE STEAK (g)** 31
with fries, garden salad and choice of mushroom, pepper or diane sauce
- DUCK HOKKIEN NOODLES** 25
stir fried with confit duck, asian greens, shiitake mushrooms, toasted rice, chilli garlic oil, oyster sauce and crispy enoki mushroom
- BEEF RENDANG CURRY (g)*** 26
slow cooked beef with lemongrass, coconut cream, fried shallots, cucumber sambal and coriander served with rice and roti
- SEAFOOD CALDERETA (g)*** 34
spanish hotpot with clams, prawns, squid, hake, parsley and chilli in tomato sugo and warm baguette

FOR SOMETHING SPECIAL
check the blackboard at the bar

DESSERTS

- 19 SOUR CHERRY BRULEE (g)** 13
vanilla brulee with sour cherry compote and almond wafer
- PINA COLADA RUM BABA** 13
classic french cake soaked in spiced rum syrup with grilled pineapple and whipped coconut

SIDES

- half serve fries 6
- garden salad 6
- pepper sauce / mushroom sauce / diane sauce 3
- toasted baguette 4

DRINKS

- 25 COLD PRESSED JUICES** 7
 - orange
 - orange, pineapple and apple
 - apple, lemon with beetroot and ginger extract
- SMOOTHIES** 7.5
 - pineapple, raspberry and mint frappe
 - tim tam thickshake
 - mixed berry and mango smoothie
- MILKSHAKES** 7
 - chocolate, strawberry, caramel, vanilla
- ICED** 7.5
 - coffee
 - chocolate

(v) vegetarian (g) gluten free (g)* gluten free upon request Ⓢ snack menu The Pedlar kitchen will do its best to accommodate dietary requirements.

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coffee
chocolate

LUNCH MENU

Monday to Friday 12:00pm -2:30pm

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