



TOWNTONIC
DINNER MENU

To Start

Selection of breads 13

Avocado butter and rosemary essence

Haloumi Tacos 19.5 V

Soft tortillas, avocado, mix pepper salsa and buckwheat dukkah

Vegan Crumpets 17.9 Ve

Mushrooms, spinach and crumbled tofu

Bang Bang Chicken 23.9 GF

Buttermilk, house kimchi, mix greens and gochujang kewpie

Mains

Braised Beef Cheeks GF DF 32.5

Pumpkin hummus, bok choy, sundried tomato pesto and port jus

White Fish 31

Ask your server for today's creation or refer to our blackboard

Aged Beef Sirloin 34.9 GF

200gms Sirloin, roasted potatoes, seasonal vegetables, avocado butter, salsa criolla and rosemary jus

Chicken Schnitzel 31.5

Roasted potatoes, seasonal vegetables, mix greens and creamy mushroom sauce

Lamb Rump 34.9 GF

Pumpkin hummus, green peas, roasted cauliflower, lemon yogurt and picada

Fettucine Con Funghi 29 V

Mushrooms, spinach, garlic cream, truffle essence, parmesan and herbs

Cauliflower Steak 28 Ve

Miso glaze, romesco sauce, edamame, bok choy, lemon yogurt and sumac

Sides ** Only served with meals please

Pan fried seasonal vegetables | dukkah 13

Fries | gochujang kewpie 11

Mix leaves salad | balsamic | pear | dukkah 10

List of Allergens:

V	Ve	GF	DF	N
Vegetarian	Vegan	Gluten Free	Dairy Free	Contain Nuts