bent on food

lunch menu 11.30 - 3pm

Cuban brioche sliders of ethically raised local smoky pulled pork, local ham, Swiss cheese, Dill pickles and crunchy coleslaw w house made Thousand Island dressing	19.00
Bent on Food legendary steak sandwich – 200g MSA grade Manning Valley Scotch fillet w Bent on Food onion jam, aioli, locally grown lettuce and roasted tomato, on Turkish bread, served with beer battered chips	24.00
Vege burger – vegan patty with lettuce, tomato, carrot, beetroot and butternut hummus served on a wholemeal roll (v)	16.00
Haloumi and pear salad – w crispy bacon, Spanish onion, rocket and maple pecans dressed w white balsamic vinaigrette	15.00
Toasted spinach tortilla wrap –lightly toasted spinach tortilla w chicken breast, feta, semidried tomato, roast pumpkin and house made basil pesto served with a side salad	17.00
Vegetarian option with baby spinach	14.00
Spicy corn fritters served with green salad, avocado and Condimental chilli jam dressing (vegan) (gf)	16.00
Add Rudi's bacon	19.00
Beef and bacon burger – housemade patty of local beef & diced speck on a toasted milk bun w lettuce, tomato, Dijon mayonnaise and Bent on Food beetroot relish Served with kumera chips and aioli	18.00
Antipasto platter for 2 with local meats and cheeses, olives, Bent on Food condiments and locally baked sourdough	40.00

Glass house wine each just $5 when purchasing antipasto platter

Smoked salmon Black Market bagel – smoked salmon, avocado, herbed cream cheese, rocket and Bent on Food citrus EVOO	16.00
Fatoush salad with mixed greens, cherry tomatoes, toasted seeds and nuts drizzled with a tangy pomegranate dressing	14.00
Add grilled chicken breast	18.00
Thai chicken salad with fresh herbs and sprouts in a nam jhim dressing on crispy rice noodles (gf)	17.00
Salad wraps with house made aioli and Bent on Food beetroot relish (V)	9.00
with poached chicken breast, Rudi's smoked ham or avocado	12.00
with Smoked salmon	14.00

Gluten free bread available