

BREADS, PATE, BITS + PIECES

Seed bread 4
 Spelt bread, Copia Olive Oil 7
 Smoked Mackerel pate 13.5
 Warmed olives 9.5
 Salad leaves 7.5
 Red cabbage, almond, yoghurt dressing + dill slaw 12
 Crushed wood roasted Agrias, garlic, dill + parsley 13.5

FRITTERS

Golden beet, green olive, winter greens, feta, oregano + lemon yoghurt 22

OPEN WHOLEWHEAT SANDWICH BITES

Egg, cottage cheese, almonds + celery leaves 12.5
 Broccoli, feta, sunflower + pumpkin seeds 12.5
 Aubergine, anchovy + tomato 12.5
 Smoked mackerel, cos, fennel + horseradish 14

WET RISOTTO

Rabbit, beet leaf + parmesan (and the odd tiny bone) 23

PASTA

Spaghetti, wild boar ragu, black cabbage, lemon + parmesan 24

PLOUGHMANS

Smoked salmon, horseradish, popped capers, watercress + seed bread 19.5

HALLOUMI

Persimmon, pear, whitlof, watercress poppyseed, dill, parsley + lemon 22.5



WOOD FIRED SANDWICHES

Smoked paprika pulled pork, greens + sorrel yoghurt 17.5
 Chargrilled zucchini, roasted yellow capsicum, cress, thyme, parsley 17

WOOD FIRED PIZZAS

Flat mushroom, roast garlic, thyme, parsley + pea tendrils 28
 Brussels sprout, zucchini, buffalo mozzarella + olive mint salsa verde 28
 Jerusalem artichoke, buffalo mozzarella, raddicchio, mint salsa verde 28
 Urenika potato, rosemary, parmesan, buffalo mozzarella + parsley sauce 27
 Broken chicken sausage, Florence fennel, parmesan + gremolata 27
 House made chorizo sausage, buffalo mozzarella + rocket 28
 Porchetta, broccoli leaf, thyme, parmesan + buffalo mozzarella 28

1/2 A CHOOK OR A WHOLE CHOOK

Organic -Free range woodfired, marinated in lime, chilli, garlic + lemon 29.5 or 55 (30 minutes)

A PIE

Organic chicken, leek, raddicchio + thyme 27
 Aubergine, kale, farro, feta + mint 26

SALADS + GRAINS

FARRO

Chargrilled aubergine, cos, mint, currants, pinenuts + sorrel yoghurt 22.5

FREEKEH

Salmon, pea sprouts, Savoy cabbage, chives, fennel tops + chardonnay dressing 21.5

ISRAELI COUSCOUS

Pulled roast chicken, watercress, choggia, Beluga lentils, parsley, nigella seeds + caesar dressing 22.5

MIXED GRAIN

Heirloom tomatoes, mung bean, kiwi quinoa, capsicum, green bean, watercress, feta + oregano 20.5

BARLEY/WILD RICE

Brussels sprouts, cauliflower, cashew nuts, mint, parsley raddicchio, sumac lemon dressing 20.5

VEGETABLE

Roasted cauliflower, chargrilled broccoli, spinach, sunflower seeds + tahini dressing 21

BEEF

Peppered skirt steak, whitlof, landcress, radish, anchovy fillets, anchovy dressing, parsley 28

SOUP

Aubergine, tomato, smoked paprika, couscous, oregano + Spelt bread 15.5
 + Leafy salad 16.5
 + Both 18.5

• LORETTA LOVES CASH & DEBIT CARDS • IF YOU'D PREFER TO USE A CREDIT CARD WE'LL ADD A 2.5% CHARGE TO COVER FEES •