



MEADOW

SNACKS

MARINATED OLIVES, sundried tomatoes	\$6
HUMMUS & SOURDOUGH TOAST	\$7
TRUFFLE FRIES, parmesan, aioli	\$9
GARLIC & PARMESAN PULLED BREAD, olive oil, balsamic	\$13
BRUSCHETTA, prosciutto, raisins, crème fraîche	\$16
CEVICHE, celery, cucumber, buttermilk, aged yolk	\$18
MEADOW FRIED CHICKEN, chilli, chipotle mayo	\$18
BURRATA, tomatoes, pine nuts, basil, balsamic	\$25
CRISPY CALAMARI, tartare sauce, lemon	\$17
BRAISED LAMB CRÈPE, ricotta, harissa	\$16
MEADOW FISH PATÉ, radish, crackers	\$17
ANTIPASTO PLATTER, cured meats, cheese, pickles, breads, dips	\$35

PIZZA

HEIRLOOM TOMATO, basil, mozzarella	\$20
LAMB, feta, harissa, mozzarella	\$23
CHORIZO, roasted capsicum, chilli, mozzarella	\$23
PROSCIUTTO, napolitana sauce, rocket, mozzarella	\$26



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COFFEE

SHORT BLACK	\$4
LONG BLACK	\$4
AMERICANO	\$4
MACCHIATO	\$4
PICCOLO	\$4
FLAT WHITE	\$4.5
CAPPUCCINO	\$4.5
LATTE	\$5

TEA

ENGLISH BREAKFAST	\$4.5
EARL GREY	\$4.5
GREEN TEA WITH LIME	\$4.5
PEPPERMINT	\$4.5
CHAMOMILE	\$4.5
GINGER & LEMON KISS	\$4.5
GRAPEFRUIT & BITTER LEMON	\$4.5
BERRY PEACH CRUMBLE	\$4.5

EXTRAS

ESPRESSO SHOT	\$0.5
ALMOND/SOY/COCONUT MILK	\$0.5
VANILLA/ORGEAT SYRUP	\$0.5

SPECIALITY

CHAI LATTE	\$4.5
TURMERIC LATTE	\$4.5
HOT TODDY	\$4.5

DESSERT

HOMEMADE CHEESECAKE, please ask your server for the chef's flavour of the day	\$14
LEMON CRÈME BRULÉE, homemade biscotti	\$14
CHOCOLATE MOUSSE, salted caramel ice cream	\$14
AFFOGATO, Kohu Road vanilla ice cream, espresso (+ liqueur \$7)	\$9
WAFFLE CONE, Kohu road ice cream flavours – one/two/three scoops	\$6/\$9/\$12