

FOOD MENU

SANDWICHES

THE EVERGREEN - fresh focaccia Mortadella, pistachio spread, fior de latte, rocket	\$17
CONTINENTAL - fresh focaccia (NF) Prosciutto, mortadella, soppressata, fior de latte, tomato, basil, aged vinegar	\$19
CURRIED EGG - fresh sourdough (V) Chopped egg, curry mayo, green oak, pickled onion	\$16
MUSH MELT - toasted rye (V/VGA/NF) 🌿	\$17
Roasted mushrooms, gochujang sauce, provolone, spring onions, black garlic mayo	
BLAT - toasted sourdough (NF) Thick cut bacon, green oak, avocado, tomato, roasted chilli mayo	\$17
Add +potato fries, native spiced salt	\$4
Add +gluten free bread	\$2

SALADS

PANZANELLA'ISH (VG/NF) 🌿	\$16
Tomato, red onion, cucumber, focaccia croutons, basil, caramelized bush tomato balsamic	
Add: +prosciutto \$5 +fried chicken \$7 +fior de latte \$5 +goat's cheese \$4 +avocado \$4	

TO SHARE

MIXED BOARD FOR 2 (NF) Prosciutto, mortadella, soppressata, fior de latte, tomato, basil, caramelised bush tomato balsamic, giardiniera, fresh focaccia	\$24
POTATO FRIES (V/VGA/DF/NF) 🌿	\$12
Potato fries, spiced salt + finger lime mayo	
FRIED CHICKEN (GF/DF/NF) With spiced salt & roasted chilli mayo	\$15

KIDS MENU - for children 12 and under

SAUSAGE ROLL (NF) Pork sausage rolls with tomato sauce	\$8
CHEESY TOAST -toasted sourdough (V/NF) Melted Jarlsberg, provolone	\$7
AIRY FAIRY (V) Buttered fresh sourdough with sprinkles	\$6

10% surcharge applies to Sundays
15% surcharge applies to public holidays

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GF -Gluten Free
DF -Dairy Free
V - Vegetarian
NF - Nut Free
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Evergreen

Food inspired from
the garden

