

# THE *Treasury*

ALL DAY DINING MENU

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## SNACKS / CLASSICS

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Australian Marinated Olives, chillies, lemon thyme, fennel **v, ve** · \$14

Scallop Ceviche, burnt fruit, togarashi (2) **gf** · \$16

Sliced Jamon Serrano, beetroot relish · \$26

Add: Sonoma bread · \$8

Crispy Pork, kaffir lime emulsion, corn salsa · \$24

Beef Burger, Laneway wagyu beef patty, smokey tomato relish, American cheese, fries · \$35

Club Sandwich, roast turkey breast, grilled bacon, fried egg, cos lettuce, tomato, fries · \$35

Vegan Burger, lentil patty, pumpkin hummus, vegan mayonnaise, pickles, potato bun, fries **v, ve** · \$33

Celeriac and Apple soup, salsa verde, grilled bread **v, ve** · \$22

Sticky Pork Ribs, BBQ sauce, classic slaw **gf** · \$42

Quinoa and Roast Vegetable Salad, preserved lemon, cumin yoghurt **gf, v** · \$25

Chicken Schnitzel, sage, fried capers, green peas, bacon butter, grilled lemon **gf** · \$42

Fries, rosemary salt · \$14

Cheese plate, three cheese, lavosh, fig chutney · \$42

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## FLEXIBLE DINING

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Sweet Corn Fritters, avocado, tomato and chilli salsa fresca **v, ve** · \$24

Wild Mushrooms and Poached Eggs, miso, spinach, Aleppo pepper, grilled sourdough · \$27

Poke Bowl, seared tuna, brown rice, avocado, cucumber, pickled ginger, Kewpie mayo, nori **gf** · \$34

Buddha Bowl, quinoa, roast pumpkin, avocado, edamame, green goddess dressing · \$28

Add chicken · \$10



**V** · VEGETARIAN   **GF** · GLUTEN FREE   **VE** · VEGAN

Please note menu items may have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Please speak with a member of our team before placing your order, should you have any allergies or dietary requirements.