

ASANA

LUNCH & DINNER

BROTHS

HEALING – Chicken with ginger, lemon, native greens, soft egg – 24

LAKSA – Seafood, noodles, native greens, egg, sprouts, kimchi – 24

RAMEN – Pork stock, pork belly, 'noodles', egg, native greens – 22

MUG of broth only with turmeric, cumin and lemon – 7

SMALL PLATES

Baby cos lettuce with fermented mustard dressing – 9

Oven roasted sweet potato fries with cinnamon, rosemary & thyme – 9

Fermented vegetables – Sauerkraut, kim chi, assorted vegetables – 9

Olives with fennel and star anise – 9

Moroccan spiced carrot salad with quandongs, manuka honey dressing – 16

Kale salad with raw beetroot, currants, nuts and seeds with tahini dressing – 16

Meat board – Salumi, jamon, biltong, lardo – 24

Lemongrass wild prawn skewers with sesame, organic salad, and nuoc cham – 23

Tuna tartare with crisp nori and kim chi – 24

Roasted bone marrow, native herb & chia dressing with paleo bread soldiers – 24

Seed crackers with guacamole, roasted beetroot hummus, chicken liver pate – 14

Middle Eastern spiced kangaroo skewers with pomegranates, mint and sesame – 20

Brawn – Free range pork terrine with fermented red cabbage and baby cos – 15

Devilled eggs – Smoked trout, salmon roe, nam jim dressing and free range eggs – 12

LARGE PLATES

Pizza of pork belly with radicchio, caramelised onions and oregano – 24

Pizza of wild caught prawns, chilli, peppers, native cress, salsa verde – 25

Pizza of pepperoni with mint, chilli and choice buffalo mozzarella or cashew cheese – 24

Raw zucchini lasagne with cashew cheese, olives and heirloom tomatoes – 24

Macadamia crumbed chicken schnitzel with raw slaw, siracha mayo – 27

Grass fed Manning Valley Rib-eye with bone marrow chimmichurri – 36

Roasted barramundi, sweet potato puree, lime and coconut sauce – 32

Nasi Goreng – Cauliflower rice, fried duck egg, dried shrimp, fermented chili sauce – 24

Pete's bolognaise with zucchini noodles – 25

Pete's Burger – Grass fed patty, bacon, duck egg, mayo, lettuce, tomato, onions, bbq sauce on brioche bun – 28

Ginger braised short rib with Asian greens – 34

TREATS

Chococadousse with fresh berries – 14

Coconut panna cotta, seasonal fruits – 12

Ginger kombucha jelly – 14

Paleo tiramisu – 14