

## SHARE

**Arancini** 14  
w/ spinach, corn & mozzarella

**Chicken Wings** 14  
w/ spicy BBQ dressing

**Soft Shell Crab** 19  
w/ polentacrust, green apple, mint salad, spiced mayo

**Mini Mignon** 19  
Cabernet merlot bearnaise, new potato & wild wild mushroom saute

### **Charcuterie Boards S20/ M40 / L60**

Chef's selection of finely cured meats, cheeses, house made raisin compote, carrot mustard jam, pickled veggies & chargrilled olive oil flat bread

**Sunday Roast Special** \$20

Whole roast chicken carved at your table w/ roast veggies, coleslaw & gravy

## Desserts & Stickies

**Mini NZ Pavlova** 13  
Kiwi fruit creme, passionfruit & lemon jelly

**Espresso chocolate tart** 13  
Double cream & ginger crumble

**Late Shift Kombucha** 7

Manuka honey & lime

Coconut and mandarin

Black tea & lemon

**Dom Benedictine** 9.50

**Pedro Ximenez** 13

**Lairds Rare Apple Brandy** 24

**Remy Martin Extra** 65

**Fernet Branca** 10

**Low302 caters for all parties, functions and corporate events. Please speak to our wait staff or contact us at [Bookings@low302.com.au](mailto:Bookings@low302.com.au) or our website.**

aim high.go low.

**Our food**

**OUR FREE WIFI PASSWORD:  
123456789**

Wednesday to Saturday 6pm - 2am  
Credit card payments incur 2% surcharge  
Please: no split bills

**Side Trolley****11****The Wedge**

Cinnamon & chilli dusted sweet potato wedges w/ black sesame & candied garlic aioli

**Eds' Crazy Mamecita**

Steamed edamame beans w/ charcoal sea salt

**Drunk Potato Fries**

The Low302 lager battered potato fries w/ smoked tomato sauce.

**The Low302 Burgers****25****Moo Cow**

100% low fat lean beef patti, comti gruyere, babycos w/ Jarhead spiced sauce (Dutch mayo-chipotle pepper, mayo, hot English mustard & lemøne juice.

**Chicken in a Burger Burger**

Crispy fried chicken, orange mayo coleslaw, green habanero & a lovely lime relish

**Tofu 4 Veggi 4 eva**

Panko crusted courgette, chive & cottage cheese, pickled snake beans w/ smoked tomato chutney

**VEGITARIAN BOWLS****22****Smoking Toe Foo**

Organic green tea Soba noodles w/ smoked tofu, wasabi peas, avacodo, pickled shitake mushrooms, house made kimchi & toasted sesame

**Ken Wa & Friends**

Steamed tri quinoa w/ smashed nuts ( pistachio, cashew, peanut ) lentil & curry leaf fritters, spinach leaf & pickled radish w/ coconut & lime yoghurt dressing

**Low Nacho Bowl**

House baked corn chips, nacho cheese ( w/ added jack cheese & smoked gouda ) organic black bean & capsicum chilli, guacamole, coriander & heirloom salsa, carrot & poppyseed chutney

**Greening Out**

Garden greens, garlic shoots & water spinach stir fry, w/ chunky peanut & coconut satay served on brown rice w/ pickled ginger.

**ESSENTIAL TRAYS****21****Off With Their Heads**

Cauliflower stuffed a 3 cheese bread mousse, baked & topped w/ sour dough crumbs and parsley

**Bean There**

Butter beans, baby white onions, leeks & vine ripened tomato braised Mama Dorothy's tomato sauce, topped with Persian fetta.

**Pattsi The Greek**

Layered pasta bake of seasoned penne, rich tomatos, Angus beef and lamb sauce, topped with a cheese béchamel

**Say Hello Egg!**

Creamed spinach, free range eggs & three cheese pastry pie