

SHARE

Arancini V 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 22
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.

Bar Snacks

House made roasted nut mix 10
Marinated citrus & garlic olives

Desserts & Stickies

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

Espresso chocolate tart 13
Double cream & ginger crumble

Late Shift Kombucha 8

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 or our website.

aim high.go low.

Our food

V Vegetarian
VG Vegan
GF Gluten Free

We Care

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

Side Trolley **11**

The Wedge **VE / GF**

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

Arm on Beans **VE / GF**

Steamed green beans w/ confitgarlic &roasted almond

Drunk Potato Fries **VE**

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

The Low302 Burgers **20**

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

Jack Fruit **V / VE (ask for no cheese)**

Vegetarian "pulled pork" burger w/ cos lettuce, Yankee cheese & roma tomatoes.

VEGETARIAN BOWLS **22**

Smoking Toe Foo **V / VE / GF**

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

Lentil As Anything **V / VE / GF**

Steamed brown rice w/ smashed nuts (pistachio, cashew, peanut) lentil & vegetable dahl, spinach leaf & pickled radish w/ coconut & lime yoghurt dressing

Low Nacho Bowl **V / GF**

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? **V / VE / GF**

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

ESSENTIAL TRAYS **21**

Me So Pumpkin **V / VE / GF**

White miso & honey baked pumpkin topped with pumpkin seeds and seasmae.

Bean There **V**

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, smoked tomato, Angus beef and lamb sauce, topped with ricotta & mozzarella

Feel-Oh So Spinach **V**

Buttered spinach, Persian fetta & free range eggwrapped in filo pastry /w tomato & capsicum relish