

ALL DAY BREAKFAST

Big Breakfast — \$26.0

eggs any style, with all the works | grilled tomato, bacon, breakfast sausages, mushroom, potato rosti, grain toast

small breakfast: — \$23.0

Eggs on toast — \$19.0

eggs any style, ciabatta toast, grilled tomato & bacon

Mushroom on toast — \$19.0

bacon, portobello mushroom, grilled tomato, parmesan

Eggs Benedict — \$21.0

toasted English muffin, wilted spinach, hollandaise sauce

– **With Avocado, Bacon or Smoked Salmon** –

Vege Breakfast — \$26.0

grilled Haloumi, Avocado, wilted spinach, slow roasted tomatoes, mushrooms, potato rosti, grain toast, eggs your style

Smashed Avocado on toast — \$24.0

poached eggs, feta crumble, beetroot puree & salad greens

LUNCH

Creamy Seafood Chowder — \$19.0

smoked, loaded with seafood, toasted ciabatta

Bacon wrapped Chicken breast — \$24.0

gourmet potatoes, roast vegetables, wilted spinach, thyme jus

Fish and chips — \$28.0

tempura battered market fish, chunky fries, salad greens, tartare sauce

Beef Stroganoff — \$24.0

slow braised, fettuccine pasta, olive oil, herbs & shaved parmesan

Beetroot, feta & lentil salad — \$9.0

red onion, cherry tomatoes, honey-mustard dressing, Salad greens

Seafood tasting platter — \$25.0

a taster of crumbed squid, seared scallops, prawns - fresh tomato and coriander salsa

Sirloin Steak — \$28.0

prime steer Beef, roast garlic herb mash, wilted spinach, vine ripe tomato, caramelised onion, jus.

Beef Burger — \$24.0

quarter pound patty, bacon, cheese, lettuce, tomato, caramelised onion & Fries, Aioli

Twice cooked pork belly — \$26.0

Slow braised with aromatic spices and seasoning, creamy colcannon, Roast pumpkin puree, jus

Haloumi Stack — \$21.0

slow roasted eggplant, portobello mushrooms, haloumi, wilted spinach & cherry tomatoes, Hollandaise

SIDES

Bacon — \$7.0

Chunky Fries — \$7.0

Potato rosti — \$7.0

Mushrooms — \$7.0

Roast vegetables — \$7.0

Green salad — \$7.0

DRINKS

Shakes and smoothies — \$9.0

Mango/ Berry/ Banana/Vanilla/ Chocolate

Barista Coffee — \$5.0

Espresso, Long Black, Flat White, Cappuccino, mochaccino, Latte, Hot Chocolate

– **Extra shot / Soy milk / Almond milk / Decaf - 1.0** –

DESSERTS

Warm Apple crumble — \$11

Vanilla bean ice cream and Crème anglaise

Lemon Citrus Tart — \$11.0

zesty filling, white chocolate drizzle, mixed berry compote.

Chocolate fudge brownie — \$11.0

chocolate ganache, berry compote, gourmet ice cream

Chocolate Trilogy — \$11.0

white, milk & dark chocolate mousses on a biscuit base



**Allergy statement : Menu items may contain or come into contact with Common Allergens. For more information, please speak with our friendly staff or manager.
If you are bringing a cake, charges may apply for us to cut & serve**