

# FOOD

## ALL DAY MENU

**TOASTED SOURDOUGH, MULTI-GRAIN OR  
FRUIT AND HONEY (GFO, DF, V)** \$10

Choose from:

House made strawberry jam, peanut butter, honey, or vegemite

House made lemon curd • Add \$3

**YOUR WAY ON TOAST (GFO, DF)** \$15

Locally sourced, free-range eggs,

Your choice of poached, fried or scrambled. Served on toasted sourdough.

**EGGS BENEDICT (GFO, VO)** \$22

Choose from:

Bacon

Sauteed mushrooms

House-cured salmon • Add \$2

Served on an English muffin with wilted spinach and house-made hollandaise sauce.

**EGG AND BACON ROLL (GFO, DF)** \$12

With house made tomato relish, aioli, and rocket. Add cheese for \$1

**THE AVO (GFO, DFO, V, VGO)** \$22

With marinated feta, roasted walnuts, gremolata, poached eggs and snow pea tendrils, served on toasted multi-grain sourdough

**CHILLI SCRAMBLED EGGS (VO)** \$21

Sambal chilli scrambled eggs on charred multigrain with your choice of chorizo or haloumi

**ANCIENT GRAINS PORRIDGE (DF, VG)** \$19

With caramelised apple, crushed walnuts, house made granola and coconut yogurt

**CRÈME BRÛLÉE FRENCH TOAST (GFO, V)** \$20

Brioche, strawberry coulis, crème patisserie and vanilla mascarpone

**WILD MUSHROOM MEDLEY (V, VGO)** \$23

Sauteed wild mushrooms, cashew and rosemary cream, lemon and herb butter, pangritata and multigrain toast.

**ZUCCHINI AND CORN FRITTERS (V)** \$22

Served with poached egg, house made chilli jam, marinated feta and rocket salad

**CLASSIC CHEESEBURGER (GFO, DFO)** \$24

With ground beef patty, bacon, pickled cucumber, onion, house made tomato ketchup, mustard, and American cheese. Served with chips.

Gluten Free (GF), Gluten Free Option (GFO), Dairy Free (DF), Dairy Free Option (DFO), Vegetarian (V), Vegetarian Option (VO), Vegan (VG)  
Please inform our staff of any dietary requirements. Our fries are gluten free and cooked in a coeliac fryer. Swap to GF bread \$2.



## LUNCH

AVAILABLE AFTER 11:30AM

**ITALIAN MEATBALLS (GFO, DFO)** \$22

House rolled meatballs, tomato sugo, shaved pecorino, chargrilled garlic baguette

**WINTER HARVEST BOWL (GFO, VGO, DF)** \$21.5

Herb roasted winter vegetables with grilled chicken, barley, spinach with a honey mustard vinaigrette

**PAN SEARED BARRAMUNDI (GF, DF)** \$27

Rosemary kipfler potatoes, orange and fennel salad, tartare sauce

**GRILLED CAJUN CHICKEN BURGER (GFO)** \$24

Served with grilled pineapple, slaw, sliced avocado, lime aioli on a potato bun with shoestring fries

**HOUSEMADE POTATO GNOCCHI (VGO, DFO)** \$26

With smoked speck, confit tomato, cream, fresh basil and shaved pecorino

### KIDS UNDER 12

Egg on toast (DFO, GFO) \$12

Granola with fresh fruit and yogurt \$12

Kids beef burger with cheese and tomato sauce (DFO, GFO) \$14

### SIDES

Toasted sourdough \$4

Hollandaise sauce \$3

Egg \$4

Spinach \$4

Hashbrown \$4

Slow roasted tomato \$4

Sautéed mushrooms \$5

Haloumi \$5

Smashed avocado \$5

Chorizo \$5

Bacon \$5

House-cured salmon \$7

Bowl of Chips w Aioli \$11