

BRUNCH (available from 7am)

Toasted local breads - ciabatta With butter and hand made preserves or jam	6.5
Banana maple bread baked in-house	6.5
Bircher muesli served with natural coconut yoghurt, fresh seasonal fruits and a mixed berry compote	13
Croissant filled with leg ham, tasty cheese & tomato	9
Morning glory free range eggs(poached OR fried) on ciabatta toast	11
Meatballs & egg free range beef and pork mince, fresh thyme & parsley slowly cooked in rich ragu serve with poached egg, shaved parmesan served with ciabatta toast	ed 16
Slow cooled spiced brisket slow cooked brisket, patatas bravas with poached eggs chipotle sauce	19
The open breakky burger smoked bacon, potato rosti cake, smashed avocado, onion jam, fresh rocket, be sauce	orekky 16
Fire roasted truffle Mushroom Bruschetta fresh local mushrooms with truffle oil, onion jam, spinach, Fe caramelised onion jam on toasted ciabatta with free range poached egg	eta & 17
Smashed Pumpkin pesto egg roast pumpkin with spinach, Mediterranean feta, poached free reggs, basil pesto on toasted ciabatta	ange 17
Smashed avocado with peas, feta & fresh lemon, chilli dukkah ,crispy kale, balsamic glaze, poached free egg on toasted Ciabatta	range 16
Smoked salmon breakfast smoked salmon served on ciabatta with beetroot hummus, creme fraiche, frocket and free range poached eggs	esh 19
Benny hot potato rosti cake, wilted spinach, crispy bacon, poached free range eggs, house hollandaise	GF 18
French toast cinnamon & vanilla infused ciabatta, crispy bacon, caramelised banana with maple syrup, re hazelnuts, fresh berries topped with Persian fairy floss	oasted 17
5 points big breakfast crispy bacon, brekky sausage, mushrooms, home made beans, free range eggs you roasted tomato, harissa hummus and ciabatta toast	ur way, 21
Butter milk pancakes with maple syrup, caramalised banana, honey comb, blue berry compote and van cream	illa ice 16

•Gluten Free Option Available

A bit of something on the side



Lunch (available from 11 am)

Garlic bread ciabatta basted with butter, garlic & fresh herbs	7.90		
Slow cooked pork bao sticky pork and Asian coleslaw + Add hand cut chips	16.90 3.50		
Steak sandwich sirloin steak, roasted pepper, caramelised onion, lettuce & home made bbq sauce Turkish rolls with rustic hand cut chips	e in toasted 18.50		
Grilled chicken burger free range grilled chicken fillet, avocado, apple raisin chutney, mixed lettue house herbed aioli in brioche bun with hand cut chips	ce, tomato & 17.50		
Barramundi surf N turf grilled barramundi topped with house made creamy seafood sauce served with roasted baby carrots, radish and hand cut chips			
Fish & chips beer battered snapper served with hand cut chips, garden salad, aioli	17.90		
Crispy Salt & pepper squid served with hand cut chips, garden salad, black garlic aioli	17.50		
Pan fried Gnocchi house made pan fried gnocchi cooked in rich grape tomato sauce, topped with fresh ricotta and basil pesto			
Chorizo and calamari salad with fresh rocket, pickled onion, harissa, Danish feta and Dijon vinaigrette dressing	17.50		
Hand cut Chips (GF) with rosemary salt and chilli mayo small 4.5 large 8			
Side salad fresh garden salad with Danish feta and honey mustard dressing			

Salads from our display cabinet -- small 6 | medium 9 | large 12



Beverages

Smoothies dairy free Super cleanse with coconut water, natural honey, blueberries, banana, cacao & chia Mango & banana with coconut water & natural honey Mixed berry with apple juice, crushed ice Raspberry & passionfruit with natural honey & coconut water	7
Smoothies traditional blended with fresh milk, ice cream, natural yoghurt & honey Blueberry mango mixed berry banana	7
Thick shakes chocolate caramel strawberry banana spearmint vanilla	6.50
<u>Iced</u> crushed ice, fresh milk, ice cream & cream Coffee chocolate mocha chai	7
Freshly squeezed juice Healthy start - carrot, apple, celery & orange Sunshine – pear and orange passion - watermelon, strawberry &apple Orange juice Apple juice	6.99

Coffee and tea	regular
Cappuccino / flat white/ latte/ long black Long macchiato Hot chocolate/ mocha Prana chai latte short stuff	3.90 4.50 4.50 5.50 3.60
Extras	
Upgrade to mug	1
Soy milk <u>OR</u> almond milk	.60c

Selection of teas:

pot for one 4.50 Pot for two 7.50

English breakfast / earl grey / peppermint / refresh / green / refresh (ginger, lemon grass, peppermint)



Dinner Menu Wed to sun 5:00 pm -9:30 pm

Bites		Mains
House marinated olives, ciabatta (v,gfo)	8	12 hours slow roasted pork belly 22
Grilled chorizo, danish feta, lemon, ciabatta	10	apple gel, rocket salad
Arancini, mushroom, pecorini, fresh herbs arrabiata sauce	10	Chicken parmy, leg ham, mozzarella, tomato 20 sugo, handcut chips, seasonal salad
Salt & pepper squid, lemon aioli	14	Steak sandwich, sirlion steak, roasted pepper, caramelized onions, american pepper cheese, bacon, lettuce, tomato, bbq sauce, hand
Baked herb & garlic loaf,	7	cut chips
Pasta (we use fresh pasta)		Beef sirlion grain fed 250 gm, potato puree', 29 redwine sauce, charred broccolini, wild rocket salad (gf)
Penne polo , charred chicken, broccoli, spinach, parmesan, rose' sauce (gfo)	19	Salad
Pumpkin & ricotta rav, sage brown butter, amaretti biscotti (v)	18	Side salad, danish feta, house dressing 6
Carbonara, pancetta, mushroom, tagliatelle, housemade cream sauce	18	Smoked salmon salad, wild rocket, cherry 18 tomato, radish, orange &fennel dressing
Crab pasta, squid ink spaghetti, blue swimmer crab, chilli, garlic, roasted cherry tomato, lemon pangrattato, bisque (sauce)	22	
Gnocchi al pomodoro, parmigiano, basil, procuitto	18	B.Y.O Corkage \$5 per bottle
Tagliatelle al ragu, lamb ragu, parmesan	20	
Fish		Please let us know, if you have any allergies before ordering.
Beer battered snapper, handcut chips, green leaf salad, tartare sauce (df)	18	Buon appetito
Grilled barramundi , rocket salad, carrot & celeriac puree.butter sauce. lemon oil (afo)	23	Find Us On Fi