

BREAKFAST

TILL 3PM

BIG BREAKFAST	23
Two free range eggs, bacon, spinach, mushrooms, hash brown, Italian sausage & sourdough	
EGGS BENNY	20
Poached eggs, honey smoked champagne ham & hollandaise on hash browns (G)	
OMELETTE	21
Italian sausage, red onion, tomato & mozzarella w/ sourdough	
HALLOUMI STACK	21
Grilled halloumi, roasted pumpkin, kale, poached egg, semi-dried cherry tomatoes & beetroot hollandaise (V) (G)	
ZUCCHINI & CORN FRITTERS	21
Smoked salmon, smashed avocado, poached egg & tomato salsa on zucchini & corn fritters (G)	
AVOCADO SMASH	19.5
Multigrain toast w/ avocado smash, fetta, cherry tomatoes, poached egg & balsamic glaze (V)	
BREAKFAST BURRITO	19
Scrambled eggs, chorizo, cheese, fresh chilli, avocado & tomato salsa w/ a side of tomato relish	
OPEN TOASTIE	17
Lightly toasted dark rye w/ fresh tomato, avocado, prosciutto, brie & rocket	
BIRCHER MUESLI	17
Coconut bircher muesli w/ fresh yoghurt, mixed berry compote, roasted nuts & fresh seasonal fruit (V)	
PANCAKES	19
w/ poached pear & apple, maple mascarpone, seasonal berries & roasted almonds (V)	
FREE RANGE EGGS	11
Poached, Fried or Scrambled served on your choice of toast	
TOAST WITH CONDIMENTS	
Sourdough, multigrain, dark rye	7
Gluten Free	8
Fruit toast	8
EXTRAS	
Hollandaise / free range egg	3.5
Mushrooms / spinach / tomato / hash brown	4.5
Bacon / Italian sausage / Avocado	5
Smoked salmon	6



Menu

SANDWICHES & WRAPS

TILL 3PM

ADD CHIPS OR SALAD 5

REUBEN SANDWICH	18
Corned beef, sauerkraut, gherkins, Swiss cheese & Russian dressing on dark rye	
CHICKEN WRAP	17
Grilled chicken, cos lettuce, avocado, tomato & chipotle mayo	
FALAFEL WRAP	17
Cos lettuce, tomato, gherkins, hummus & tahini (V)	

SALADS

BUDDHA BOWL	22
Falafel, cos lettuce, cucumber, radicchio, olives, cherry tomato, roasted pumpkin, hummus & drizzled tahini (V)	
THAI BEEF	25
Asian slaw, mint, coriander, crispy noodles & fried shallots w/ Thai dressing	
PRAWN & CALAMARI	25
Cos lettuce, rice noodles, carrots, bean shoots, mint, spring onion, fried shallots & mixed nuts w/ Vietnamese dressing (G)	
OREGANO CHICKEN	23
Rocket, candied walnut, pear, radicchio, avocado, roasted capsicum, parmesan & balsamic vinaigrette (G)	
SMOKED SALMON	24
Mixed lettuce, red onion, avocado, capers, cherry tomato, roasted beetroot & citrus dressing (G)	

(G) GLUTEN FREE (V) VEGETARIAN

PAYMENT PROCESSING FEE APPLIES TO ALL CARD TRANSACTIONS 10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

STARTERS

DIPS	16
Trio of dips w/ Turkish bread (V)	
SOUTHERN FRIED CHICKEN	17
w/ chipotle mayo (G)	
BRUSCHETTA	16
Diced tomatoes, spanish onion, basil & fetta (V)	
CHILLI PRAWNS	19
Grilled prawns w/ tomato & avocado salsa (G)	
ARANCINI	17
Porcini mushroom, green pea & parmesan arancini w/ basil pesto (V)	
SARDINES	18
Cheddar filled sardines w/ avocado mousse	

OUR CLASSICS

SALT & PEPPER CALAMARI	26
Lightly dusted in flour & seasoning w/ mixed lettuce salad, lemon & tartare	
STEAK SANDWICH	25
Chargrilled beef, bacon, lettuce, tomato, caramelised onions & aioli w/ chips	
WAGYU BURGER	22
Wagyu beef, bacon, cos lettuce, tomato, American cheese & chipotle mayo w/ chips	
CHICKEN PARMA	25
Panko crumbed chicken breast w/ napoli & mozzarella cheese w/ coleslaw & chips	
FISH & CHIPS	29
Beer battered flathead fillets w/ a mixed green salad, chips & tartare	

PIZZA

GAMBERI	26
Garlic prawns, cherry tomatoes, chilli, basil pesto & mozzarella	
SALSICCIA	23
Italian sausage, potato, caramelised onion, rosemary, napoli & mozzarella	
CALABRESE	23
Salami, Spanish onion, olives, roasted peppers, mozzarella & napoli	
FUNGI	21
Mushroom, fetta, olives, spinach, basil pesto, napoli & mozzarella (V)	

SIDES

Chips	8
Garlic bread	7
Mixed leaf salad	8
Steamed vegetables	9
Harissa cauliflower	12
Balsamic roasted pumpkin w/ pine nuts	11

Menu

MAINS

ATLANTIC SALMON	35
Pan seared w/ celeriac puree, roasted beetroot, wilted spinach, & basil pesto (G)	
EYE FILLET 220g	42
Fondant potatoes & heirloom carrots w/ red wine jus (G)	
VEAL SCALLOPINI	37
Cooked in a white wine & creamy mushroom sauce on tuscan mash & wilted spinach	
HARISSA CHICKEN	27
Harissa spiced chicken thigh fillet w/ wild rice pilaf, tomato & avocado salsa (G)	
MUSSELS	26
Fresh local mussels steamed w/ garlic, chilli & basil, white wine & tomato broth w/ turkish bread	
PAELLA	32
Prawns, chorizo, calamari, mussels, mixed peppers, corn, green peas & saffron arborio rice (G)	
VEGETABLE STACK	25
Layered stack of roasted vegetables w/ napoli & pesto, crumbed fetta & wilted spinach (V) (G)	
SEAFOOD LINGUINI	33
Tiger prawns, mussels, calamari & fresh fish tossed in lemon & extra virgin olive oil w/ fresh chilli, cherry tomatoes, garlic & parsley	
GNOCCHI	27
Homemade potato & parmesan gnocchi w/ prosciutto, green peas & rocket w/ creamy gorgonzola cheese sauce	
SPAGHETTI BOLOGNESE	22
w/ shaved parmesan	
MUSHROOM RISOTTO	25
Porcini mushroom, caramelised onion, spinach, pine nuts & parmesan (V) (G)	
Add Chicken	29

DESSERT

GELATI	10
Flavours available upon request	
STICKY DATE PUDDING	13
w/ warm butterscotch sauce & vanilla ice cream	
CHOCOLATE VOLCANO	13
Warm chocolate volcano w/ vanilla ice cream	
VANILLA CREME BRULEE	13
w/ a mixed berry compote (G)	
CHEESE PLATE FOR 2	25
Brie, gorgonzola & cheddar w/ accompaniments	

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