



Breakfast

Light Options

Eggs on Fresh Sourdough \$15

Your choice of poached, scrambled, or fried eggs on toasted sourdough

Roasted Ricotta Mushrooms \$15

In-house roasted ricotta mushrooms w a poached egg on fresh sourdough

Sunrise Crunch \$15

House made granola, natural Greek yoghurt, fresh seasonal fruit (V)

Toasted Fresh Sourdough \$8

With your choice of peanut butter, marmite, jam and honey

Add on: | \$5 all

Bacon

Pork & fennel breakfast sausages

Hashbrown

Gf bread on request

Coffee & Tea

Espresso | \$4

Long Black | \$4

Flat White | \$5 | \$6

Cappuccino | \$5 | \$6

Latte | \$5 | \$6

English Breakfast | \$5

Earl Grey | \$5

Green Tea | \$5

Peppermint Tea | \$5

Lemon & Ginger Tea | \$5



Small Plates

Hot Olives

Roasted & Marinated (GFO, DFO, VE, V) **\$12**

Bruschetta

Tomatoes, Basil, Bocconcini, Garlic & Olive Oil on Toasted Ciabatta (GFO, V) **\$19**

House Smoked Brie

Honey & Caramelised Onions w Toasted Ciabatta (GFO, V) **\$22**

Pan Seared Scallops

Parsnip Puree & Caper Butter Sauce (GFO) **\$24**

Harissa Meatballs

Moroccan Meatballs w Toasted Ciabatta (DFO, GFO) **\$22**

Mains

Seafood Chowder

King Prawns, Scallops, Mussels & Smoked Kahawai, Served w Toasted Sourdough (GFO) **\$32**

Charred Leek

Spinach & Ricotta Tortellini w Garlic Cream Sauce (DFO, GFO, V) **\$28**

Chefs Market Fish

Grilled, Apple & Fennel Salad Hand Cut Chips, House Made Tartar (GFO, DFO) **\$46**

Braised Lamb Shank

Bacon & Kumara Mash w Red Wine, Tomato & Rosemary Sauce (GFO, DFO) **\$42**

Eye Fillet

Hand Cut Chips, Rocket & Parmesan, 1894 Cultured Butter, Jus (GFO) **\$49**

Sides

Roasted Ricotta Portobello

\$12

Made In-house (V)

Garden Salad

\$12

Lemon Dressing (GFO,V)

Hand Cut Fries

\$14

Twice Cooked, Parmesan, Truffle Aioli

French Fries

\$12

Garlic Aioli (GFO, DFO, V)

Sourdough

\$5



Dessert

Chefs Choice \$16
Ask Our Waitstaff

Affogato \$16
Coffee, Liqueur, Vanilla Bean Ice Cream
Choose from Baileys, Kahlua, Disaronno, Frangelico, Jumping Goat, or Cointreau.

Port

Dow's 20 Year Old Tawny Port \$16

Taylor's 10 Year Old Tawny Port \$12

Whisky

Glenfiddich 12yo \$16
Slightly floral, mineralic, spirity, orchard fruit, malty, honey, citrus develops.

Benriach 12yo \$24
Maple syrup on blueberry pancakes, dark chocolate, quince and orange.

Glendronach \$24
Rich cereals, struck match, raisin, cinnamon, caramelised sugar.

Bunnahabhain \$25
Fresh and aromatic, fruity and floral with hints of dried fruit.

Caolila 12yo \$25
Fresh, herbal, rubbed peppermint leaves, stemmy, damp grass, smoky.

Macallan 12yo Sherry Cask \$26
Crisp and sweet. There are notes of sultanas and fresh apple blossom. There is a defined floral note followed by sherry hints.

Coffee & Tea

Espresso \$4	English Breakfast \$5
Long Black \$4	Earl Grey \$5
Flat White \$5 \$6	Green Tea \$5
Cappuccino \$5 \$6	Peppermint Tea \$5
Latte \$5 \$6	Lemon & Ginger Tea \$5