



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**



Express Menu

\$29 inc house wine, beer or soft drink

Shakshuka

Baked eggs in a tomato, mixed bean, and pepper sauce, served with toasted sourdough (v,df,gfo)

Whipped Feta

Rosemary & thyme, roasted cherry tomatoes, dukkha and beetroot hummus with crunchy sourdough (v,gfo)

Open Steak Sandwich

Fried red onion, rocket, bruschetta, sirloin & aioli (gfo)

Bloody Mary Prawn Spaghetti

Prawns, garlic, chili & spaghetti w tomato paste (dfo)



Small Plates

Hot Olives

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

Skagen Röra

'Swedish Classic' Prawn, Creme Fraiche, Lime & Grilled Sourdough (GFO) **\$24**

House Smoked Brie

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

Panko Chicken

Chicken Strips w/a Cashew Cream Sauce, Spring Onion, Chilli **\$22**

Pan Seared Scallops

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

Mains

Laksa

Tofu, Coconut Curry, Udon noodles, Bean Sprouts, Fresh Chilli (DFO, GFO, V) **\$28**

Seafood Chowder

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

Chefs Market Fish

Served chefs way **\$46**

Lamb Rump

Lamb, Ratatouille, Gremolata (GFO, DFO) **\$48**

Eye Fillet

Chimichurri, Cauliflower & Parmesan Puree w Potato Gratin & Broccoli & Sultana Salad (GFO) **\$48**

Sides

Roasted Ricotta Portobello

Made In-house (V) **\$12**

Garden Salad

Lemon Dressing (GFO,V) **\$12**

Hand Cut Fries

Twice Cooked, Truffle Oil & Parmesan **\$14**

French Fries

Garlic Aioli (GFO, DFO, V) **\$12**

Sourdough

\$5



Dessert

Apple Crumble **\$16**
A Humble Classic, Homemade served w Vanilla Ice Cream

Poached Pear **\$16**
Cinnamon, Red wine Poached Pear, Vanilla Mascopone, Red Wine Syrup

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 **\$20**

Taylor's 10 Year Old Tawny Port **\$16**

Whisky.

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

Benriach 12yo **\$18**
Maple syrup on blueberry pancakes, dark chocolate, quince and orange.

Glendronach **\$18**
Rich cereals, struck match, raisin, cinnamon, caramelised sugar.

Bunnahabhain **\$18**
Fresh and aromatic, fruity and floral with hints of dried fruit.

Caolila 12yo **\$18**
Fresh, herbal, rubbed peppermint leaves, stemmy, damp grass, smoky.

Macallan 12yo Sherry Cask **\$20**
Crisp and sweet. There are notes of sultanias and fresh apple blossom. There is a defined floral note followed by sherry hints.

Coffee & Tea

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|--------------------------------------|---------------------------------|
| 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 |