



## 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



# Lunch & Dinner

## Sharing

### Hot Olives

Roasted & Marinated (GFO, DFO, VE, V)

\$12

### Bruschetta

Toasted Ciabatta, Tomatoes, Basil w Garlic Olive Oil & Bocconcini (GFO, V)

\$19

### House Smoked Brie

Honey & Caramelised Onions w Ciabatta (GFO, V)

\$22

### Pan Seared Scallops

Parsnip Puree & Caper Butter Sauce (GFO)

\$24

### Harissa & Meatballs

Ciabatta w Moroccan Meatballs (DFO, GFO)

\$22

## Mains

### Seafood Chowder

Smoked Kahawai, Prawns, Mussels, Scallops, Served w Sourdough (GFO)

\$28

### Charred Leek

Spinach & Ricotta Tortellini w Garlic Cream Sauce (DFO, GFO, V)

\$29

### Chefs Market Fish

Hand Cut Chips, Apple & Fennel Salad & 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

### Garden Salad

Lemon Dressing (GFO,V)

\$12

### Roasted Ricotta Mushrooms

Made In-house (V)

\$12

### French Fries

Garlic Aioli (GFO, DFO, V)

\$12

### Hand Cut Fries

Twice Cooked, Parmesan, Truffle Aioli

\$14



## 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.

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