

Breakfast

Eggs on Toast \$15

Fried, poached or scrambled with toasted sourdough (gfo)

Omelette \$22

•Smoked leg ham, camembert, house-made apple & tomato chutney, toasted sourdough (gfo) **OR**

•Truffle mushroom medley, wilted spinach, parmesan fondue, crispy enoki, toasted sourdough (v, gfo)

Avo Smash \$24

Smashed avocado, house-made corn bread, maple bacon, poached eggs, whipped fetta, tomato salsa

Eggs Benedict \$24

Poached eggs, spinach, hollandaise, sourdough toast, bacon, ham or smoked salmon (gfo)

Breakfast Burger \$19

Bacon, fried egg, house-made hashbrown, apple & tomato relish, cheese, hollandaise, potato bun (gfo)

Big Breakfast \$29

Eggs your way, bacon, toasted sourdough, chipolatas, spinach, mushrooms, house-made hashbrown, tomato, spiced beans (gfo)

The Mediterranean \$23

Toasted Turkish bread, crushed herb tomatoes, poached eggs, grilled halloumi, dukkha, spiced yoghurt (v, gfo)

French Toast \$22

French brioche, bruléed orange, cinnamon mascarpone, spiced orange syrup, dark chocolate, macadamia (v)

Buttermilk Pancakes \$19

Buttermilk fluffy pancakes, blackberry compote, strawberry & mint salsa, vanilla ice cream, maple syrup, salted coconut (v)

Porridge \$19

Steel cut organic oats, apple & rhubarb compote, walnut crumble, apple syrup (vg)

SIDES

Toast, mushrooms, fetta, hollandaise, spinach \$3

Beans, halloumi, hash brown, avocado, bacon, ham \$5

Smoked salmon, chipolatas, chicken \$6



Head Chef - Luca Amato

Mon-Sun

Breakfast 7-11:30am

Lunch 11:30-2pm

Wed-Sat

Dinner 5-8pm

Kids

Breakfast

Pancakes w Seasonal Fruit \$12

Bacon & Eggs (gfo) \$12

Granola, Yoghurt & Berry Compote (v, gf) \$12

Lunch & Dinner

Cheeseburger & Chips (gfo) \$15

Fish & Chips - Battered/Grilled \$15

Spaghetti w Nap Sauce (v) \$12

Chicken Breast Strips & Chips (gf) \$12

Drinks

Juice \$2.50

Milkshake \$6.50

Bubblegum Soda \$6

Dessert

Ice-Cream (gf, v) \$6

gf - gluten free | v - vegetarian, | vg - vegan | gfo - gluten free option
15% surcharge on public holidays
dishes may contain traces of nuts
no changes to dishes unless for dietary requirements

Lunch

SOMETHING SMALL

Garlic Bread \$10

Arancini \$16

Truffle mushroom & Camembert arancini, black pepper-parmesan fondue (v)

Salt & Pepper Baby Squid \$22

Crispy fried baby calamari, lemon, Nam Jim, Asian salad, aioli (gf)

Korean Fried Chicken \$25

Korean style fried chicken, steamed rice, soy & garlic glaze, Asian salad, toasted sesame, gochujang aioli (gfo)

MAINS

Fish & Chips \$27

Beer battered Sweetlip snapper, garden salad, chips, tartare sauce

Grilled option (gf)

Clipper Smash Burger \$25

Classic house-made burger patty, bacon, tangy burger sauce, mesclun, tomato, onion jam, cheese, house-made pickles, potato bun, chips (gfo)

Pork Belly \$30

Crispy skin pork belly, fennel & cauliflower puree, chat potatoes, wilted greens, caramelised apples, port wine jus (gf)

Teriyaki Salmon \$32

Teriyaki glazed salmon fillet, steamed rice, nori, miso butter king oyster mushrooms, garlic bok choy, sesame seeds (gf)

Lemon Prawn Spaghetti \$30

Tiger prawns, lemon & garlic bisque, capers, confit baby tomatoes, chives, chilli pangrattato

House-Made Potato Gnocchi \$27

Creamy mushroom medley, green peas, truffle oil, candied pancetta, crispy enoki

Classic Chicken Caesar \$25

Cos lettuce, bacon, grilled chicken breast, croutons, anchovies, poached egg, Caesar dressing (gfo)

Mediterranean Salad \$20

Roasted sweet potato, grilled halloumi, broccoli, split peas, spinach, confit baby tomatoes, dukkha, turmeric yoghurt (v, gf)

Add chicken \$6

Steak Sandwich \$28

Toasted Turkish bread, house made chutney, mesclun, tomato, pickles, cheese, onion jam, bacon, aioli, chips (gfo)

SIDES

Bowl of chips, aioli (gf, v) \$10

Bowl of wedges, sour cream, sweet chilli (gf, v) \$12

Dinner

SOMETHING SMALL

Garlic Bread \$10

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Truffle mushroom & Camembert arancini, black pepper-parmesan fondue (v)

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Lemon Prawn Spaghetti \$30

Tiger prawns, lemon & garlic bisque, capers, confit baby tomatoes, chives, chilli pangrattato

House-Made Potato Gnocchi \$27

Creamy mushroom medley, green peas, truffle oil, candied pancetta, crispy enoki

Pan Roasted Chicken Breast \$28

Chicken breast, honey sweet potato puree, baby carrots, chat potatoes, fried broccoli, port wine jus (gf)

Mediterranean Salad \$20

Roasted sweet potato, grilled halloumi, broccoli, split peas, spinach, confit baby tomatoes, dukkha, turmeric yoghurt (v, gf)

Add chicken \$6

Sirloin Steak \$42

280g sirloin steak, honey sweet potato puree, potato gratin, seasonal vegetables, port wine jus (gf)

SIDES

Bowl of chips, aioli (gf, v) \$10

Bowl of wedges, sour cream, sweet chilli (gf, v) \$12



Wines & Beers

SPARKLING WINE \$9.50/Glass \$39/Bottle

Morgan's Bay Sparkling Cuvee

Vivo Moscato

WHITE WINE

Morgan's Bay Chardonnay

Morgan's Bay Sauvignon Blanc

Morgan's Bay Semillion Sauvignon Blanc

ROSE

Upside Down Rose

Tread Softly Rose 9.9%

RED WINE

Hardy's Riddle Shiraz Cabernet

Hardy's Riddle Cabernet Merlot

LIGHT BEERS \$10

Hahn Premium Light

AUSTRALIAN BEERS \$11

Carlton Dry, VB

IMPORTED BEERS

Corona, Heineken, Guinness \$13

Heineken 0% \$7.50

CIDER \$11

Strongbow Original

GINGER BEER \$10

Matso's Ginger Beer

TAP BEERS

Please ask today's staff what is currently on tap

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Drinks

COFFEE & HOT DRINKS

Espresso, Short Mac \$4

Double Espresso \$4.50

Cappucino, Flat White, Long Black, Long Mac,

Mocha

Hot Chocolate, Chai Latte, Dirty Chai \$5.50

Mug, Extra Shot, Syrup \$0.50

TEAS

English Breakfast, Earl Grey, Peppermint,

Lemongrass + Ginger, Green, Chamomile

Pot for One \$6

Pot for Two \$8

ICED DRINKS

Iced Long Black or Latte \$6

Iced Coffee, Chocolate, Mocha or Chai \$8

MILKSHAKES \$9.50

Chocolate, Strawberry, Banana, Spearmint

SMOOTHIES \$9.50

Mixed Berry, Banana, Mango

JUICES \$5/7

Bottled - Orange, Apple, Pineapple, Cranberry

SOFT DRINKS

Coke, Coke Zero, Fanta, Sprite, Sprite zero, Kirks

lemon, Kirks Ginger Beer \$4.50

Soda Water, Tonic Water \$4

HOME MADE SODAS \$12

Lavender Haze - lavender, sprite, lemon

Social Butterfly - butterfly pea, apple juice, sprite,

lime

Tropical Sunshine - pineapple, mango,

passionfruit soda, orange

Kids Bubblegum - bubblegum, sprite \$6