

ALL DAY BREAKFAST

Eggs Benedict. 2 poached eggs, on sourdough with shaved ham, white balsamic hollandaise
16.50

Flinders Island Lamb Shoulder. 12 hr braised shoulder on sourdough with 2 poached eggs & chimichuri sauce
19

Chilli and thyme scrambled eggs. Red onion & habanero hot sauce on sourdough
12

Harissa Baked Eggs. Slow braised beans, manchego, herb salad with sourdough
16

Corn Fritters. Poached eggs, salsa verde, chilli black bean, basil & mint salad
17

2 eggs. Cooked your way on toast
8

ADD EXTRAS.

Egg, bacon, roast mushrooms, roast tomato, hash brown, harissa, feta, spinach
4

Braised beans, avocado, smashed avocado, smoked salmon, chorizo, goats curd, feta, hollandaise sauce
5

ALL DAY BREAKFAST

Spicy Smashed Avo. 1 poached egg, harissa, spinach, hazelnut dukkah & feta on multigrain
18

Breakfast Burrito. Smokey beans, avocado, cheddar & fried egg
12
+ bacon 1

Granola. House blend served with watermelon, mint & organic yoghurt
12

Bircher Muesli. Served with shaved apple, passionfruit, strawberries, vanilla bean yoghurt & shaved coconut, crushed nuts
13

Zucchini Flowers. Stuffed with goats curd on smashed peas & broad beans
18

Ricotta Hot Cake. Blueberry compote, wood sorrel, walnut crumb & maple
17

2 Pieces of Toast. Sourdough, multi-grain, brioche, GF or fruit bread with butter, home made jam (raspberry or blueberry) or vegemite
5

LUNCH

Cheese Board. Weekly selection served with mai pickles, house made red onion jam, crackers & pea
22.50

Pork Slider. Crispy Belly with 5 spice mayo, pickled carrot & coriander
6 each

Crispy Calamari. Served with chilli & lime sauce, cumin & pepita aioli
15

Chips. With spicy ketchup & aioli
8

Chicken Ribs x 6. With Franks hot sauce & aioli
12

Chicken Quesadilla. With guacamole & sour cream
16

Beef Burger. Cheddar, aioli, mustard, cos lettuce, tomato & chips
20
+ bacon 1

Steak Sandwich. Sourdough, aioli, mustard, spinach & basil pesto
14

Parmigiana. Chicken breast, panko crumbs, ham, mozzarella & Napoli with chips
20



DINNER MENU

ENTRÉE

Buffalo mozzarella, Heirloom tomato salad, basil & black Russian emulsion

16

Grilled Asparagus. Served with poached egg & grana

12

Bruschetta. Served with smashed pea & broad beans salad on ricotta with sourdough

15

Zucchini Flowers. Tempura fried with goats curd & harissa

16

Crispy Calamari. Served with chili & lime salt, cumin & pepita aioli

15

Chicken Ribs x 6. With Franks hot sauce & aioli

12

Pork Belly Slider. 5 spice mayo, pickled carrot & coriander

6 each

Scallops. Spiced hazelnut crumb & orange, Fennel Puree, Roast Fennel

15

MAINS

Porterhouse Steak. 250gm with roast potatoes & sauce: mushroom, peppercorn or red wine jus

22

Spring Chicken Breast. Carrot and mustard puree, baby spring vegetables & pea tendrils salad

24

Lamb Shoulder. 12 hr braised shoulder, roast harrisa potatoes & salsa verde

25

Crispy Roast Pork Belly. Parsnip puree, roast parsnip, cabbage & speck braise

25

Pan Roasted Rockling. Served with zucchini puree, smashed peas, grilled zucchini & fennel salad

30

Fettuccini. Handmade with fresh greens, grana, cherry tomatoes, lemon & crème fraiche sauce

18

Melanzane. Crumbed eggplant stuffed with buffalo, mozzarella, eggplant caponata & basil

22

Gnocchi Alla Sorrentina. Handmade gnocchi baked in napoli with buffalo mozzarella & basil

20

Parmigiana. Chicken breast, panko crumbs, double smoked ham, mozzarella & napoli with chips

20

SIDES

Roast Desiree Potatoes with Herbs

8

Grilled Asparagus

8

Sautéed Broccolini with Garlic

8

Pear, Rocket, grana salad

8

Mix leaves with mustard dressing

8

Chips with Spicy Ketchup

8

DESSERT

Apple Crumble. Served with vanilla bean ice cream

11

Vanilla Bean Pana Cotta. Served with grilled pea & Anzac crumb

11

Drunken Chocolate Brownie. Served with lemon curd & raspberry sauce

11

Cheese Board. Weekly selection served with mai pickles, house made red onion jam, crackers & pea

22.50

