

## Breakfast

7.30AM-11.30AM 7 DAYS

VEGO	sourdough toast w berry jam, vegemite or marmalade (gf+3)	8.5*
	eggs any way w sourdough toast (gf +3)	12*
	granola bowl w berries & vanilla yoghurt & milk	16
	ricotta hotcakes w berry compote, maple syrup, berries, crushed pistachio and mascarpone	18
	smashed avo w feta, mixed leaf, quinoa, cherry tomato, pine nuts with balsamic glaze on sourdough toast (gf +3)	18*
	breakfast salad w beetroot, pumpkin, mixed leaf, avo, quinoa, asparagus, feta, toasted almond flakes, lemon dressing w 2 poached eggs + add bacon bits	19.5*
MEAT	veggie brekky – 2 poached eggs, smashed avo, feta, mushrooms, oven roasted tomato, spinach, halloumi on sourdough toast (gf +3)	19.5*
	onesie – 1 poached egg, 1 slice bacon, 1 tomato w 1 piece of s/d toast	12
	GB muffin – muffin fried egg, bacon, cheese & relish	12
	potato rosti w 2 poached eggs, bacon, spinach, hollandaise & bacon dust	18
	big brekky – 2 poached eggs, bacon, spinach, mushrooms, oven roasted tomato & a kranski on sourdough toast (gf +3)	19.5*

## Sides

ADD ONS	gluten free toast +3 – hollandaise 4 – short cut bacon 5 – potato rosti 6 – oven roasted tomato 3 – kranski 5 – poached egg 3 – halloumi 5 – mushrooms 6 – jam 3 / vegemite 3/ tomato relish 3 – smashed avo 5
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## Kids

KIDS	hotcakes (2) w maple syrup & berries	13
	onesie – 1 piece of toast, 1 poached egg, 1 slice of bacon, 1 tomato	12

*no swapsies or changes to menu items*

*\* gluten free option available*

*15% surcharge applies on all public holidays*

## Lunch

FROM 12.30PM 7 DAYS

BITES	hand cut salty fried potatoes w aioli	12*
	grazing board – cured meats, cheese, grapes, crackers & beetroot hummus	24
PROTEIN	sticky chicken wings	16
	barramundi fillet w honey, dill & turmeric yoghurt, rice noodle salad w tomato medley, mint & chili jam dressing	23*
	pork & fennel meatballs w home made rich tomato sauce	16
	Mt Beauty lamb cutlet w moroccan spice	each 6.5
GREENS	pork belly salad w green apple, mixed leaf, wombok, chili jam dressing & fried shallots	18*
	pumpkin salad w mixed leaf, quinoa, pear, pomegranate, candied walnuts, goats cheese & lemon dressing	17
	green bowl – sauteed green beans, spinach, snow peas, green peas w garlic, chili, peanuts, & soy dressing	17*
PASTA	gnocchi w gorgonzola, spinach & walnuts	17
	prawn linguini w garlic chili, white wine, tomato medley, spinach & parmesan cheese	22
DESSERT	affogato – vanilla icecream, espresso & frangelico	15*
	eton mess – crushed meringue, berries, and cream	15*

*\* gluten free option available*

*not every ingredient is listed, please advise dietary requirements*