

# ALL DAY MENU

<b>SERVE OF TOAST</b> ~ Organic white OR Multigrain sourdough With house jam and butter	8
<b>GF</b> ~ Buckwheat and chia OR Fruit toast	1.5
<b>OMELETTE</b> ~ ( Option 1) Bacon, parmesan, chives and tomato relish ( Option 2) Mushroom, spinach, capsicum, cheese (Option 3) Chorizo, pico de gallo, manchego	22.90
<b>EGGS YOUR WAY</b> ~ Poached, scrambled or fried on sourdough (GF )	14
<b>OAT &amp; CHIA PORRIDGE</b> ~ Coconut soaked oats, saffron poached pear Banana, mixed berries, coconut yogurt, maple glazed nuts ( GF, VGN)	16
<b>AVOCADO BRUSCHETTA</b> ~ Multigrain toast, beetroot hommus, house dukkah, Meredith goat cheese, heirloom tomato, EVOO & lemon(GF, VGN) ADD poached egg 3.3	22
<b>EGG BENNY</b> ~ W /choice of bacon, smoked salmon or spinach, poached eggs, beetroot hollandaise, chives, house made rosti (GF )	24
<b>CHILLI SCRAMBLED</b> ~ Crispy shallots, parmesan, coriander, spring onion, whipped feta, fermented chilli and sourdough (GF) ADD bacon 6	25
<b>THE GREEN BOWL</b> ~ massaged kale, quinoa, broccolini, corn, beetroot Hommus, turmeric cauliflower, chia seeds avocado, pepitas and house dressing (GF, VGN) ADD Chicken 6 Poached Egg 3.3	22
<b>BISCOFF PANCAKES</b> ~ Fluffy pancakes, biscoff butterscotch, caramelised banana, mixed berries, vanilla mascarpone, chocolate dirt.	21
<b>SHAKSHUKA</b> ~ Baked eggs, cooked in a spiced tomato sauce, chickpea creamy feta, romasco, rustic bread (contains nuts)	25
<b>ZUCCHINI &amp; CORN FRITTERS</b> ~ with poached egg, capsicum and tomato salsa, rocket, sour cream, fermented chilli oil (GF) ADD Smoked salmon 7	23
<b>TRUFFLE MUSHROOMS</b> ~Medley of mushrooms, cashew cream cheese, kale, pickled cabbage, scrambled egg on multigrain (VGO)	25.70

<b>HALLOUMI EGGS</b> ~ Pan fried halloumi, fried eggs, wilted spinach toasted sourdough, sumac and basil pesto	22
<b>BEEF BRISKET</b> ~ A cheese melted smashed potato rosti, layered with beef brisket, poached eggs, asparagus, delicate truffle hollandaise	26.50
<b>LEMON PEPPER CALAMARI</b> ~ Rocket, heirloom tomato, chorizo, corn, chimi churri drizzle and house dressing (GF)	24
<b>CAESAR SALAD</b> ~ Baby gem lettuce, crispy bacon, parmesan cheese garlic croutons, poached egg and caesar dressing (GF) ADD chicken extra 6	21

## ADD ON EXTRA AS YOUR CHOICE

Grilled haloumi   Meredith goat cheese   Sauteed Mushrooms	
Wilted Spinach   Potato rosti   Grilled tomato	
Bacon   Chorizo   Avocado   Smoked salmon (7)	6
Jam   Butter   Chilli oil   Aioli   tomato chutney	2.5

## KIDS UNDER 12 YEARS

Kids eggs your choice on a brioche toast	8
Kids egg & Bacon on a brioche toast	10
Kids nuggets, fries and tomato sauce	10
Kids pancake, butterscotch, vanilla ice cream	10
Bowl of Fries with tomato sauce	10
Potato wedges, sour cream, sweet chilli sauce	14

**(See over for our Lunch Menu, Bottomless  
Brunch and function menu Options)**

**PORK BELLY BENEDICT** ~ House cured crispy pork belly, English muffin apple compote, spinach, poached eggs & grapefruit hollandaise 25.50

**LOUISIANA FRIED BURGER** ~ Marinated thigh fillet, crispy fried, smoked siracha sauce, crunchy slaw, cheese, seeded bun and fries 23

**BEEF BURGER** ~ Angus beef pattie, cheese, bacon, lettuce caramelised onion, tomato, chipotle aioli, seeded bun and fries 23

**STEAK SANDWICH** ~ Grilled steak, celeriac romulade, caramelised onion, crispy bacon, horseradish aioli on a Turkish bread and fries 25.80

**GNOCCHI BEEF RAGOUT** ~ Slow cooked beef and vegetables cooked in red wine sauce, spinach and parmesan cheese 25.50

**MUSHROOMS RISOTTO** ~ Mixed mushrooms, spinach, garlic white wine cream sauce and parmesan cheese 23  
ADD CHICKEN 6

**CHICKEN PARMIGIANA** ~ Panko & herb crumbed schnitzel, napoli, sauce, duo of cheese, fried egg, creamy coleslaw and fries 26

## FUNCTION MENU

( Enquire for venue hire for your parties or events )  
Available Monday to Sunday (evenings only)  
Minimum 20 Guests - capped \$1500-2000  
Selection of food choose from 1 item per person and 1 drink

Check out our Menu in store

## BOTTOMLESS BRUNCH

( Choose one main (sides additional) & bottomless drinks for 1.5 hr) 65  
( Substitute available for below items )

### MAINS

**CHILLI SCRAMBLED** - Crispy shallots, parmesan, coriander, onion, whipped feta, fermented chilli and sourdough (gf avail)  
ADD bacon 6

**PORK BELLY BENEDICT** ~ House cured crispy pork belly, English Muffin, apple compote, spinach, poached eggs & grapefruit hollandaise

**THE GREEN BOWL** ~ massaged kale, quinoa, broccolini, corn, Turmeric cauliflower, beetroot hummus, chia seeds avocado, pepitas and house dressing (gf,vgn)  
ADD Chicken 6 Poached Egg 3.3

**BEEF BURGER** ~ Angus beef pattie, cheese, bacon, lettuce caramelised onion, tomato, chipotle aioli, seeded bun and fries

**GNOCCHI BEEF RAGOUT** ~ Slow cooked beef and vegetables cooked in red wine sauce, spinach and parmesan cheese

### DRINKS

Mimosa - prosecco & OJ

Espresso Martini - Vodka, specialty blend coffee, kahlua

Aperol Spritz - prosecco, aperol, soda water, orange

Alexander Hill Pinot Grigio  
Alexander Hill Sauvignon Blanc  
Alexander Hill Shiraz  
Alexander Hill Cabernet Sauvignon

Sante D' Sas – Prosecco – King Valle

