

Breakfast

Served till 11.30am

Feed me

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| Blackberry bircher muesli | 13.5 |
| Apple soaked oats in Greek yoghurt served with pistachio and orange blossom syrup | |
| Honey, cinnamon & nut toasted muesli | 13.5 |
| with seasonal fruit and Greek yoghurt | |
| Egg & bacon roll | 11.0 |
| with fresh tomato, rocket & smoky chilli mayo | |
| + Avocado or haloumi | 4.5 |
| Sweet corn, chilli, coriander fritters | 18.5 |
| Sweet corn and chilli fritters served with spiced pulled chicken, rocket and tangy lime mayo | |
| Roasted pumpkin, fetta and kale | 17.5 |
| Poached eggs on a bed of roasted pumpkin, fetta and kale served with fried shallots and crispy pork chorizo crumbs garnish | |
| Avocado & tomato | 17.5 |
| Avocado and fresh tomato served with fetta, rocket and coriander, almond, pumpkin & sunflower seed relish on rye toast | |
| Grilled Haloumi | 17.0 |
| Strips of grilled haloumi among sweet cherry tomato, cucumber, rocket & pomegranate molasses served with sourdough toast | |
| Sautéed Field Mushrooms | 17.0 |
| Sautéed mushrooms with parsley, butter, ricotta tahina lemon dressing served with sourdough toast | |
| Romesco eggs | 18.5 |
| Poached eggs served with bacon, roast tomato, Romesco sauce with sourdough toast | |
| Baked pork Chorizo Sausage | 19.0 |
| Pan baked pork chorizo sausage with Tomato, fried eggs, sautéed spinach and sourdough toast | |
| Honey & chilli Glazed bacon | 19.5 |
| Triple thick sliced, honey & chilli glazed bacon served with poached eggs and buttermilk waffles | |

Something sweet

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| Seasonal fruit bowl | 10.0 |
| + Greek yoghurt and honey | 3.0 |
| + Coconut yoghurt | 4.5 |
| Crispy Buttermilk Waffles | 13.0 |
| With a choice of warm Belgium chocolate sauce or Fresh mango, ricotta & salted caramel | |
| +scoop of ice cream | +2.2 |
| Summer spiced fritters | 14.0 |
| Spiced oat fritters served with fresh banana drizzled in tangy passion fruit and topped off with creamy ricotta | |
| Toast | |
| Sourdough or Rye Toast | 6.5 |
| served with house made jam or vegemite | |
| Spelt sour Cherry Toast | 6.5 |
| + Ricotta | 2.9 |
| Gluten free soy and linseed toast | 7.5 |
| served with house made jam or vegemite | |
| Ricotta toast | 8.0 |
| creamy ricotta topped with honey & cinnamon on rye toast | |
| Banana or mango & coconut bread | 6.5 |
| Eggs your way | 11.0 |
| Your Choice of eggs poached, fried or scrambled (+2.0) all served with sourdough | |
| Sides to build a bigger breakfast | |
| Avocado/bacon/grilled haloumi/mushrooms/sautéed baby spinach/roast or fresh tomato | |
| 4.5 Pork chorizo | |
| 5.0 Tasmanian smoked salmon | |
| 8.0 | |
| meals served with Gluten free toast | 1.0 |
| Kids meals, with sourdough | 8.5 |
| Fried, Scrambled or Soft Boiled Eggs | |

Lunch

Wednesday, November 28, 2018

served from midday

Oven Toasted Sandwiches

14.5

Grilled eggplant, zucchini, spinach and bocconcini with parsley pepita pesto

Ham, tomato, cheddar, Dijon mustard and mesclun

Chicken, celery, walnut, mayo and rocket

Light Meals

Grilled quail, sautéed baby spinach, almonds and pomegranate salad 16.0

Crumbed sardine fillets with pine nuts, feta, pomegranate & tomato salad 18.0

Roast asparagus, goats cheese, quinoa, roasted onion, rocket salad 19.5

Baby cos salad with pear, parmesan, croutons, crispy bacon and poached egg 20.0

served with an anchovy mayonnaise dressing w/ chicken + \$4.5 w/ smoked salmon + \$7.5

Mezze plate with smoked trout, roasted capsicum, hummus, olives, pork 19.5

chorizo and sourdough toast

Scrambled eggs with chives & Tasmanian smoked salmon served with sourdough toast 19.5

Roasted pumpkin, fetta, kale with fried shallots and poached eggs with 21.0

crispy pork chorizo crumbs

Salt & pepper squid with rocket, cherry tomato salad and aioli main size +\$5.9 21.0

Sweet corn and chilli fritter with spicy chicken, rocket and lime mayo 21.0

Mains

Fish and chips with house made tartare sauce and salad 25.0

Linguine with chorizo, prawns, mussels, squid, roasted garlic, chilli, tomato & Parmesan 25.0

Roast pork belly with apple chilli slaw and sweet potato chips 25.0

From the Grill

Beef burger with caramelized onion, cheese, tomato, salad and chips 22.5

Grilled chicken breast with roast sweet potato, asparagus and gorgonzola butter 25.5

Grilled Australian barramundi fillet with almonds, skordalia, confit tomatoes 29.5

And fresh rocket and pickled fennel salad

Beef Hanger steak with broccolini, chimichurri and chips 29.5

Sides

Sourdough bread 2.5

Rocket & parmesan salad 6.5

Mixed salad 6.5

Chips 8.0

Garlic bread 7.0

Kids (All options)

13.5

Pasta with fresh tomato & basil sauce

House-crumbed chicken with chips & salad

Fish & chips with salad

Breakfast 8am – 1130am 7 days. Lunch 12pm – 2.30pm 7days. Dinner: During Daylights saving only, Friday & Saturday from 6pm. Fully licensed, No BYO. Cake charge \$3.00 per person. No split bills for groups over 8. For all reservations, please call: 9547 2567. Surcharge applies on all card transactions, please see percentage charged at the register.