



All Day Menu

Breakfast

TOASTED PANE DI CASA (GFO) \$5

with butter and jam

EGGS YOUR WAY (GFO) \$12

Fried, scrambled, poached with locally baked Pane Di Casa

CLASSIC BENNY (GFO) \$18

2 poached eggs & bacon rashers, served on toasted Pane Di Casa with hollandaise sauce

POTATO HASH CAKES (GF) \$16

2 golden house-made potato hash cakes, wilted spinach, 2 poached eggs served with hollandaise sauce

Served with your choice of:

BEEF BRISKET SLOW COOKED \$22

SMOKED SALMON (GF) \$22

2 BACON RASHERS (GF) \$22

TRUFFLE MUSHROOM (V) \$18

Sautéed selection of mushroom and spinach with creamy garlic butter, truffle oil, hummus, dukkha & toasted Pane Di Casa

BIG BREAKFAST (GFO) \$25

2 eggs, bacon rasher, locally made sausages, sautéed mushroom & spinach, herbed tomato, hash brown & toasted Pane Di Casa

AVOCADO BRUSCHETTA (GFO) (V) \$17

Avocado, cherry tomatoes & fetta on toasted Pane di Casa, Olive oil and balsamic glaze

PANCAKE STACK \$18

Buttermilk pancakes, mixed berries compote with salted caramel & honeycomb

BACON & EGG SANGA (GFO) \$9.5

Toasted sourdough & HP sauce

DELUXE BREAKFAST BURGER (GFO) \$16.5

Grilled bacon, fried egg, baby spinach, hash brown, sliced tomatoes, America cheddar, tomato relish, hollandaise, local baked toasted brioche bun

SIDES

Roasted tomato **\$2** | Sauteed mushrooms **\$4** | Avocado **\$4**

Bacon rasher **\$4** | Hash brown **\$2** | Poached egg **\$3ea.** | Fried Egg **\$3ea.**

Scrambled eggs **\$6** | Beef brisket slow cooked **\$7** | Hummus **\$2** | Fried

Chicken **\$6** | Bacon **\$4** | Fried egg **\$3ea.** | Avocado **\$4** | American

cheese **\$2** | Gluten free bun **\$1** | Gravy **\$4** | Side chips **\$3.5** | Small

chips **\$5** | Large chips **\$8** | Onions rings **\$6** | Garlic bread **\$8**

Aioli **\$1** | Sweet Chilli **\$1** | Sour Cream **\$1** | Tomato Sauce **\$1**

BBQ Sauce **\$1** | Hollandaise Sauce **\$1.5**

Dietary Guide: **GFO** - Gluten Free Option, **VGO** - Vegan Option,

GF - Gluten Free, **DF** - Dairy Free, **VG** - Vegan, **V** - Vegetarian

10% Surcharge Public Holidays



Lunch

PORK BELLY BITES \$15

with slaw and sticky soy glaze

CAESAR SALAD (GFO) \$17

Cos lettuce, bacon lardons, parmesan cheese, garlic and herb croutons & a poached egg with house made Caesar dressing

Add Smoked Salmon **\$6** | Add Smoked Chicken **\$6**

MEDITERRANEAN SALAD (V) \$ 17

Mesclun, marinated chickpeas, red onions, cucumbers, roasted capsicum & pumpkin feta cheese with balsamic glaze

Add Smoked Salmon **\$6** | Add Smoked Chicken **\$6**

NASI GORENG \$ 16

Fried rice, house made sambal, Asian vegetables, fried egg, crispy shallot, prawn crackers

FISH AND CHIPS \$23

Classic beer battered fish fillets, chips, garden salad, lemon & house tartare sauce

AUSSIE BURGER (GFO) \$15

Local made ground beef patty, American cheddar, caramelised onion, slice beetroot, lettuce, aioli, tomato relish, local baked toasted brioche bun

CHICKEN BURGER \$15

Crispy fried buttermilk chicken, American cheddar, Sriracha Aioli, slice tomatoes, slaw & pickles, local baked toasted brioche bun

VEGGIE BURGER (VG)(V)(GF) \$15

Veggie & quinoa patty, lettuce, slice tomatoes, slaw, sweet chilli, hummus, local baked gluten free vegan bun

BRISKET BURGER \$15

Slow cooked beef brisket, house smoked BBQ sauce, fresh slaw, aioli lettuce, local baked toasted brioche bun

Kids

PANCAKES \$12

2 fluffy buttermilk pancakes with maple syrup, strawberries, whipped cream

BACON & EGG \$8

Toasted Pane Di Casa, bacon, egg any style

HAM & CHEESE TOASTIE \$10.5

Served with chips

FISH & CHIPS \$12

Battered fish, chips, and tomato sauce

KIDS CHEESEBURGER \$12

Beef patty, American cheese, tomato relish, lettuce & chips

CHICKEN NUGGETS & CHIPS \$10

chips with tomato sauce

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