



## BREAKFAST

Toast - with vegemite, peanut butter or jam \* 7

Banana Bread 9

Gluten Free Banana Bread 9

Pear & Raspberry Bread 9

Big Breakfast - Chorizo, two fried eggs, bacon, mushrooms, grilled tomato &

Sourdough toast \* 26

Bacon & Egg Roll - fried egg, bacon, rocket, tomato relish, hashbrown on a Milky bun \* 15

Two Eggs your way - poached, scrambled or fried on sourdough with baby spinach

& roast tomato \* 15

Corn Fritters - smoked salmon, herb yoghurt, rocket & roast tomato (gf) 19 Eggs

Benedict - two eggs, sourdough, hollandaise, spinach + choice of ham/bacon or salmon \* 24

Smashed Avocado - avocado, feta, tomato, rocket, lemon infused oil, balsamic glaze, Dukkah, toasted sourdough \* 19

Chilli Eggs - served on sourdough topped with mint, avocado, pomegranate seeds, parmesan and Chipotle aioli 21

Turkish Eggs - Labneh, poached eggs, pita bread, roasted cherry tomatoes, mini vine capsicums and Dukkah 22

Halloumi Stack - served on toasted sourdough topped with pesto, rocket, roasted cherry tomatoes, peppers and beetroot hummus 22

\* meal can be modified to gluten free



## LUNCH

Barramundi - served with sweet potato, kale and roasted almond salad (gf) 30

Linguine Al Limone - with prawns, cooked in garlic, chilli, onion, cherry tomatoes, topped with parmesan and parsley 29

Garlic Prawns - white wine cream sauce, spinach & risotto rice (gf) 30

Salmon Fillet - sweet potato, kale and roasted almond salad (gf) 34

Classic beer battered flathead fish & chips with salad 26

Falafel bowl - hommus, baked eggplant, fennel salad and herb yoghurt (gf) 24

250grm Scotch Fillet - 120 day grass fed Riverine Premium, Pomme Puree, Jus and brocolinni 38

Lamb Cutlets - Served with roast seasonal veg and Chimichurri 35

Halloumi Burger - baby spinach, hommus, tomato, aioli & chips 20

Beef Burger - swiss cheese, lettuce, tomato, aioli, beetroot, pickles, mustard & chips 25

Smoked Salmon and Avocado Salad - red onion, baby capers, mixed lettuce, cherry tomatoes & cucumber (gf) 25

No split bills

please advise waitstaff of allergies - we are unable to guarantee items will be completely free of allergens - no variations during peak times - prices subject to change



Bowl of chips 9

Wedges with sour cream and sweet chilli 16

Kids Menu 15

Nuggets & chips

Calamari & chips

Fish & chips

### Desserts

Baked NY Cheesecake (gf) 10

Mixed Berry Cheesecake (gf) 10

Lemon Curd Tart 8

Lemon Meringue Tart 8

Passionfruit Tart 8

Vanilla Slice 10

Apple Crumble 10

Rocky Road Slice 8

Caramel Slice 8

Black Forest 12

Oreo Cheesecake 12

Alphonso Mango Cheesecake (gf) 12

Di Lamponi Raspberry Cheesecake (gf) 12

Toblerone Cheesecake 12



## Coffee

<u>Hot</u>	Regular	Large
Short Black/Espresso	4.5	
Piccolo	4.5	
Macchiato	4.5	
Long Black	4.5	5
Cappuccino	4.5	5
Latte	4.5	5
Flat White	4.5	5
Mocha	4.8	5.2
Hot Chocolate	4.5	5
Chai Latte	4.5	5
Dirty Chai	5	5.5
Matcha Latte	5.5	6
Babyccino	1	
Extra Shot	80c	

### Chilled

Iced Latte	6	
Iced Coffee	7.5	
Iced Long Black	6	
Iced Chocolate	7	
Iced Chai	7	
Iced Mocha	7.5	
Iced Matcha	7.5	

### Alternative Milks +50c

Almond - Oat - Soy - Lactose Free

### Extras +50c

Caramel - Vanilla - Hazelnut

### Teas - 4.5

English Breakfast - Earl Grey - Peppermint - Green - Chamomile



# COCKTAILS

<u>Pink Lemon Drop</u> Vodka, Cointreau and Raspberry	19
<u>Tropical Sunset</u> Vodka, pineapple, passionfruit	19
<u>Lychee Martini</u> Vodka, lychee, vermouth	22
<u>Mojito</u> Bacardi, lime, mint,	17
<u>Aperol Spritz</u> Aperol, King Valley Prosecco, soda water served with a orange slice	18
<u>Espresso Martini</u> Vodka, Kahlúa, Ripe Harvest Espresso	20
<u>Salted Caramel Espresso Martini</u> Vodka, Kahlúa, Ripe Harvest Espresso , caramel	21
<u>Classic Margarita</u> Tequila, Cointreau, Lime Juice	18
<u>Coconut Margarita</u> Coconut tequila, Agave, Lime Juice	20

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# WINE LIST

## White

Kim Crawford Sauvignon Blanc	NZ	10	48
Villa Maria Sauvignon Blanc	NZ	11	52
MadFish Chardonnay	WA	9	42
Jules Taylor Pinot Gris	NZ	11	52
42 Deg South Pinot Grigio	TAS	-	70
Belena Moscato	NSW	11	53

## Sparkling

De Bortoli King Valley Prosecco	VIC	12	56
Yarra Burn Premium Cuvée Brut	VIC	9	42
JANZ Cuvee Brut	TAS	-	56
Chandon	-	-	58

## Rose

Chateau de Champteloup Rosé d'Anjou	FRA	9	42
Jacobs Creek Le Petit Rose	-	-	40

## Red

Penfolds Koonunga Hill Shiraz	SA	9	42
Pepperjack Barossa Shiraz	SA	12	54
Two Churches The Preacher Merlot	SA	10	48
Loophole Cab Sav	-	9	42
Peter Lehmann Cab Sav	-	-	70

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## Beer

Asahi	11
Corona	10
Cascade Light	8

## On Tap

Great Northern Super Crisp	9
Stone & Wood Pacific ale	11
Young Henrys Newtowner Pale Ale	10
Peroni	11

## Soft Drinks

4.5

Coke, Coke Zero, Lemonade, Lemon Squash, Soda water, Lemon/Lime & Bitters

## Juices

4

Orange, Pineapple, Apple

## Milkshakes

8

Chocolate, Strawberry, Caramel, Vanilla

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