

BREAKFAST MENU

EWE'n ME
LICENSED RESTAURANT

CONTINENTAL BUFFET

A selection of cereal, toast, fruit, yoghurt,
juice, muffins *v* 12

A LA CARTE

Poached, Scrambled or Fried Eggs & Toast

v, gf avail 12

Grilled Cheese Omelette

with a choice of 3 fillings & toast ~

baby spinach, tomato, mushrooms, bacon or onion

v, gf avail 16

Eggs Benedict

Poached eggs on an English muffin, wilted spinach,
bacon, and hollandaise sauce

v, gf avail 18

Big Breakfast with Sourdough

Fried eggs, lamb chop, sausage, bacon, tomato,
hash brown, baked beans and toast *gf avail* 22

SIDES \$3 EACH

(gf available)

.....
Sausage

.....
Hash Brown

.....
Tomato

.....
Mushrooms

.....
Baby Spinach

.....
Bacon

COFFEE & JUICE

.....
Juice

Orange or Apple

4

.....
Barista Coffee

5

EWE'n ME

LICENSED RESTAURANT

DINNER MENU

STARTERS

BREADS

Traditional Garlic
Bread *v* 10

Rustic Bruschetta
Shaved Parmesan *v* 14

Antipasto For Two Chargrilled Vegetables,
Cured Meats, Semi-Dried Tomatoes,
Bocconcini, Chilli Squid & Chicken Tenders 29

Crispy Arancini Balls with Napoli
Sauce & Pesto Mayo *v* 16

Crispy Pork Belly with Apple Gel
& Fennel Slaw *gf* 18

Popcorn Prawns with Fried Noodles, Chilli
Jam & Miso Sauce *gf* 18

Salt 'n' Pepper Spiced Chicken Tenders
with Homemade Bourbon BBQ Sauce
& Corn Salsa *gf* 16

Crispy Fried Halloumi & Julienne Veg
with Homemade Pesto & Semi-dried
Tomato Mayo *v* 16

MAIN COURSE

ROSEMARY SPICED LAMB RUMP
Fried Cubed Potatoes with Charred Zucchini,
Blistered Cherry Tomatoes & Honey,
Garlic Jus *gf* 38

MOROCCAN LEMON
SEASONED PORK CUTLET
Buttery Mash, Green Beans & Salsa Verde *gf* 36

CONFIT DUCK LEG
Orange-Scented Jus on Puy Lentils, Broccoli
& Carrot Crisps *gf* 38

SNAPPER FILLET
Buttery Mash with Lime Beurre Blanc,
Grilled Asparagus & Parsnip Crisps *gf* 36

WILD MUSHROOM & ENGLISH
SPINACH RISOTTO
Shaved Parmesan & Truffle Drizzle *v, gf* 28
Add Chicken *gf* 5

HOUSE CRUMBED CHICKEN SCHNITZEL
Crispy Fries, Choice of One Side & Sauce 29

300G RIVERINA BLACK ANGUS STRIPLOIN
Crispy Fries & One Side of Your Choice with
Homemade Flavoured Butter or Sauce *gf* 44

HARISSA SPICED CHARGRILLED
CHICKEN BREAST
Fresh Quinoa Salad, Green Goddess Dressing
Sauce & Feta *gf* 36

SIDES ~ \$10 EACH

(All *v, gf*)

Steamed Buttered Greens with
Toasted Almonds

Crispy French Fries

Buttery Mash

Sauteed Roasted Beets &
Carrots with Feta

Fresh Chef's Salad

SAUCES ~ \$2 EACH

(All *gf*)

Peppercorn

Dianne

Mushroom

Herb Gravy

DESSERTS

Chocolate & Coconut Panna Cotta
Sesame Tuille & Passionfruit Syrup *v, gf* 16

Sticky Date & Walnut Cake
Butterscotch Sauce & Vanilla Bean Ice-cream *v* 16

Citrus Curd Tart
Mini Meringues, Berry Compote & Double Cream *v, gf* 16

Red Wine Spiced Poached Pear
Portuguese Rice Pudding & Pistachio Praline *v, gf* 16



gf - gluten free *v* - vegetarian



JUNIORS MENU

EWE'n ME

MAINS

\$15 EACH

Spaghetti Bolognese *gf available*
Traditional beef, tomato & herb sauce served with pasta

Beef Sausages *gf*
Grilled beef sausages with potato mash,
steamed veg & tomato sauce

Beef Rissoles *gf*
Mini beef rissole with potato mash,
steamed veg & tomato sauce

Crumbed Chicken
House-crumbed chicken tenders with potato mash,
steamed veg & tomato sauce

\$10 EACH

Kids Chips *gf*
Crispy French fries with gravy or tomato sauce



DESSERTS ~ \$5 EACH

Waffle Cone
Toasted waffle cone with vanilla ice cream
and chocolate top

Chocolate Cake
Flourless chocolate cake with strawberries and cream

Kids Ice Cream
2 scoops of vanilla bean ice cream
with chocolate topping or berry coulis

gf - gluten free *v* - vegetarian

