

BREAKFAST MENU

A LA CARTE

**Baked Beans on
Toast | Spaghetti
on Toast** 12

Eggs on Toast 14
Poached, fried or
scrambled

Grilled Cheese 18
Omelette
A choice of 2 fillings &
toast. Bacon, tomato,
mushroom, spinach or
onion

Eggs Benedict 20
Poached eggs on an
English muffin, wilted
spinach, bacon &
hollandaise sauce

**Big Breakfast w'
Sourdough Toast** 26
Fried eggs, lamb chop,
sausages, bacon, grilled
tomato, hashbrown,
baked beans

CONTINENTAL BUFFET

A selection of cereal, 15
bread, fruit, yoghurt,
pastries, muffins, tea,
coffee & juices

ADD ON

Wilted baby spinach 3
Grilled tomato 3
Hash brown 3
Grilled mushroom 3
Crispy bacon 5
Fried sausages 5

JUICE

Orange 4
Apple 4
Pineapple 4

BARISTA COFFEE

Cappuccino 5
Latte 5
Flat White 5

All items are gluten free optional & dairy free optional

DINNER MENU

STARTERS

Warm Marinated Olives (GF, DFO, V)	10
Orange, garlic, rosemary	
Turkish Garlic Bread (V)	10
Butter, garlic	
Sourdough Cob (V, DFO)	12
Olive oil & balsamic whipped butter	
Beetroot Dip (V)	12
Sesame flatbread, dukkah, olive oil	
Heirloom Tomatoes (GF, V)	14
Ricotta, balsamic, basil oil, pinenuts	

SMALLS

Lemon Pepper Squid (GF, DFO, I)	20
Roquette salad, lime aioli, charred lemon	
Crispy Chicken Thigh (GF, DFO)	20
Fried beans, jasmine rice, peanut sauce	
Lamb & Pinenut Kofta (GF)	23
Tzatziki, tomato, cucumber, feta	
Thai Beef Salad (GF, DFO)	23
Carrots, capsicum, cashew, fried noodles, sweet soy	
Prawn Linguini (DFO, I)	25
Cherry tomato, asparagus, olive oil, lemon	

SIDES

(All GF, DFO, V)

Crispy Chips	10
Chef's Salad	10
Smooth Mash	10
Market Vegetables	12
Roast Chats	12

SAUCES

(All GF, DFO)

Herb Gravy	2.5
Creamy Mushroom	3
Brandy Peppercorn	3
Classic Dianne	3
Rich Bearnaise	3.5

MAINS

Pumpkin Risotto (GF, DFO, V)	28
Leek, spinach, feta, parsley oil - Add Chicken Bacon + \$5	
Chicken Schnitzel (GF, DFO)	28
Choice of 2 sides & sauce	
Seasoned Pork Cutlet (GF, DFO)	36
Crushed apple, fennel slaw, Dijon mustard	
Charred Chicken Breast (GF)	36
Grilled polenta, confit tomato, spinach, salsa verde	
Pan Fried Salmon (GF, DFO, I)	38
Smashed chats, fennel & orange salad, charred lemon	
Sous Vide Lamb Rump	40
Pearl cous cous, roast pumpkin, currants, sumac yoghurt	
300g Angus Striploin (GF, DFO)	44
Choice of 2 sides & sauce	

DESSERTS

Lemon & Blueberry Cake (GF, V)	16
Honey syrup, almond praline, vanilla-bean ice-cream	
Mango & White Chocolate Semi-Fredo (GF, V)	16
Mango lime coulis, coconut tuilles	
Basque Cheesecake (GF, V)	16
Berry compote, pistachio ice-cream, cookie crumb	
Pavlova (GF, DFO, V)	16
Vanilla cream, fresh berries, passion fruit	
Warm Chocolate Cake (GF, V)	16
Vanilla cream, braised cherry, chocolate flake	

GF = Gluten Free | V = Vegetarian | DFO = Dairy Free Optional | I = International



KIDS MENU

\$10

Spaghetti Bolognaise

(GF, DFO)

\$10

Crumbed Chicken & Chips

(GF, DFO)

\$10

Bangers & Mash

(GF)

\$10

Crumbed Fish & Chips

(GF, DFO, I)

\$8

Ice-Cream w' Topping

(GF, V)