

Breakfast

Available until 11am

MUFFIN 4.00

CHORIZO & EGG BURGER 6.00

Chorizo and eggs with homemade BBQ sauce

OMELETTE SPECIAL 10.00

Build your own breakfast:

SOURDOUGH TOAST 5.00

Served with choice of complementary spreadable (Butter, honey, jam, vegemite)

BIG BREAKY 15.00

Sourdough toast plus four items

Bacon	3.00	Mushroom	2.00
Chorizo	3.00	Baked beans	2.00
Avocado	3.00	Feta	1.00
Egg	2.00	Hash brown	1.00

Ask our friendly staff about the weekly breakfast special

Gluten free bread available

Hot Drinks

Coffee S/3.50 M/4.50 L/5.50

Espresso single 3.00 / double 4.50

Latte

Flat White

Cappuccino

Long Black

Iced Latte

Iced Long Black

Syrups

Caramel

Vanilla

Hazelnut

Milk

Full Cream

Skim

Lactose Free

Soy

Almond

Soft Drinks

Kombucha 5.00

Mixed berry

Red Bull 5.00

Bundaberg 5.00

Ginger beer

Traditional lemonade

Sparkling blood orange

Burgundee creaming soda

Voss Water (Norway)

Small 6.00 Large 8.00

Still

Sparkling

Soft drinks 4.00

Pepsi

Pepsi Max

Lemon Squash

Lemonade

Lunch / Dinner

ENTRÉE

BOWL OF CHIPS (VG) 6.00

FALAFEL (VG) 6.00

With a red pepper coulis

PÂTÉ 6.00

Chicken and bacon pate with warm sourdough bread

MAINS

CHEF'S DAILY SPECIAL

Ask our friendly staff for the chef's daily choice of main

SOUP OF THE DAY (VG) 10.00

Ask our friendly staff for the chef's daily soup of the day with warm sourdough bread

CHICKEN WRAP W/ FRIES 13.00

Pan seared chicken breast, tomato, cos lettuce, red onion and mustard sauce

BEYOND MEAT BURGER (VG) W/ FRIES 15.00 (Double patty 5.00)

Beyond Meat patty with, tomato, onion, cos lettuce and tomato relish

CHEESEBURGER W/ FRIES 15.00 (Double patty 5.00)

Beef patty, cheese, tomato, red onion, cos lettuce and tomato relish

BARRAMUNDI 18.00

Pan seared barramundi with polenta batons, carrot, zucchini, red onion and white wine emulsion

RUMP STEAK 18.00

With sautéed green beans, chips and red wine gravy

180g PORK LOIN 18.00

Braised in beer with a grilled vegetable medley, rice and crème sauce

180g BEEF CHEEK BOURGUIGNON 21.00

Braised in our house red wine with carrots, onion and mushroom served with mash

DESSERT

CRÈME BRÛLÉE 6.00

Our take on a French classic

DECONSTRUCTED LEMON TART 6.00

Made of madeleine, lemon curd and Swiss meringue

VEGAN PANNA COTTA (VG) 6.00

Served with biscotti and caramelised banana

Gluten free bread available