

MUFFIN 4.00

Ask our friendly staff for our homemade muffin of the week

HOMEMADE BANANA BREAD 6.00

Chef's own favourite recipe, served warm

GRANOLA (GF, DFO) 6.00

Served with natural yogurt, seasonal fruit and your choice of milk

SOURDOUGH TOAST (GFO) 5.00

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

EGGS ON TOAST (GFO) 7.00

Free range eggs to your liking on sourdough toast

AVO ON TOAST (GFO) 8.00

Smashed avocado on sourdough bread with feta and lemon wedge

BACON & EGG BURGER (GFO) 6.00

w/ tomato relish and Japanese mayonnaise

CHORIZO & EGG BURGER (GFO) 6.00

w/ homemade barbeque sauce

VEGETARIAN OMELETTE (GF) 10.00

Spinach, feta and tomato with sourdough bread

OMELETTE (GF) 10.00

Bacon, cheese and tomato with sourdough bread

BIG BREKKY (GFO) 15.00

Sourdough toast, eggs, bacon, hash brown, baked beans and roasted tomato

SIDES

| Bacon | 3.00 | Mushroom | 2.00 |
|-------------|------|------------|------|
| Chorizo | 3.00 | Tomato | 2.00 |
| Avocado | 3.00 | Egg | 1.50 |
| Spinach | 2.00 | Feta | 1.00 |
| Baked beans | 2.00 | Hash brown | 1.00 |

Gluten free bread available

APPETISERS

GARLIC BAGUETTE (V) 8

FRIES (VG) 5

SWEET POTATO FRIES (GF) 7

Load your chips with Mexican cheese sauce (V) 3

FRIED ROOT VEGETABLES (GF, DFO) 10

Served with truffle aioli Add halloumi **4**

POPCORN CHICKEN (GF) 9

Served with chipotle mayo

FRIED SQUID (GF, DFO) 8

Served with cajun aioli

WINGS (DF)

Half Pound 10 Pound 15

Complimentary housemade marinade

BBQ (DF)

Buffalo (GF)

Tabasco (GF, DF, VG)

Garlic and ginger beer brined

Add blue cheese sauce (GF) 2

CHARCUTERIE AND CHEESE BOARDS

Refer to our charcuterie menu to build your own board from 10 or let our chef combine two charcuteries and two cheeses items for 35

BURGERS

BEYOND MEAT VEGAN BURGER (VG, GFO) W/ FRIES 17

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

MR EDWARD'S ROYAL W/ FRIES (GFO) 17

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

CHICKEN AND BACON BURGER (GFO) 16

Aioli, burger cheese, lettuce

Burger Extras

Extra patty 5

Bacon 3

Extra cheese 1

House made tabasco 1

Pickled jalapenos 1



CHEF'S SALAD (V) 15

Add chicken **3**Add halloumi **4**Add prosciutto **4**

CHEF'S DAILY SPECIAL P.O.A

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

GRILLED VEGETABLE PITTA W/ FRIES (V) 14

Pitta bread served with grilled vegetables and baba ganoush Add chicken 3

RUMP STEAK (GF) 18

Served with chips, salad and choice of sauce Mushroom sauce, pepper stout sauce, red wine gravy, garlic and lemon butter Add pork ribs (400g) **7**

HOUSEMADE CHICKEN PARMIGIANA (GF) 18

House crumbed chicken, ham, mozzarella, Napoli sauce served with chips and garden salad

MARKET FISH P.O.A

Ask our friendly staff about today's market fish

TRUFFLE AND MUSHROOM TAGLIATELLE (V) 15

Mushroom, onion and truffle with parmesan
Add chicken 3
Add prosciutto 4

BBQ PORK RIBS (GF, DF) 21

Stout-braised pork ribs served with housemade BBQ sauce, chat potatoes, coleslaw and paprika

Housemade side sauce selection 2

Aioli, BBQ, tabasco, pepper stout, mushroom, garlic and lemon butter, red wine gravy, blue cheese sauce

DESSERT

MR EDWARD'S STOUT BROWNIE 10

Served with butter scotch

VEGAN CHOCOLATE FONDANT (VG, DF) 12

Served with coconut sorbet and berry compote

CRÈME BRÛLÉE (GF) 10

Our take on a French classic

Drinks

Coffee \$/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

Pot of Tea 4

Old English Breakfast, Peppermint, Green, Chamomile

Milkshake 7 Thickshake 9

Chocolate, Strawberry, Vanilla, Caramel

Still & Sparkling Water 4

Schweppes bottled drinks 4

Kombucha 5

V energy drinks 5

Soft drinks 4 / Jug 10

Pepsi

Pepsi Max

Lemon Squash

Lemonade