

BREAKFAST (#ALLDAYBREAKFAST ON WEEKENDS)

- toast & spread**
sourdough ,wholegrain, fruit or gluten free
- classic eggs & toast**
eggs your way with a slice of sourdough & roquette salad
- brekkie burger**
fried egg, avocado & bacon
- eggs benny**
served on smoked salmon, bacon or mushrooms
with sauteed spinach & hollandaise sauce
- smashed avo**
with poached egg, semi-dried tomatoes, sweet-pickled onion & alfalfa
- pancakes**
with salted caramel & caramelized popcorn, served on fresh fruits
- porridge**
with poached pear & fresh fruits **(VE option available \$1)**
- shakshuka**
two eggs poached in a spiced tomato puree with croutons & alfalfa
(add chorizo, halloumi or avo +4)
- extras:**
eggs, avocado, hash brown, smoked salmon, spinach, hollandaise, bacon

LUNCH (FROM 11AM TO 230PM)

- 8** **roast pumpkin salad**
with kale, quinoa, toasted seeds, feta & capsicum
- 13** **angus cheese burger**
Black angus beef on a brioche bun, lettuce, served with fries
- 14** **gold band snapper**
served with grilled asparagus, roast kipfler potato, chimichurri & rocket salad **(GF,DF)**
- 22** **pasta aglio e olio**
fresh pasta tossed in garlic oil with chiffonade parsley

NIGHT MENU (FROM 4PM)

to share or not to share; choose 3 for \$39

- 23** **bread:** butter, local olive oil, balsamic
- 16** **arancini (4)**
housemade served with apple cranberry puree **(V)**
- 23** **wa scallops**
pan seared, burnt cauliflower crème, prosciutto, lemon **(GF)**
- 4** **skin on frites**
with aioli
- 16** **patata bravas**
fried kipfler with nut-free romesco **(VE)**
- 16** **grilled chorizo**
with a choice of halloumi or champignon mushrooms, lemon **(GF)**

SHARE BOARDS

- 30** **grazing board**
selection of cured meats, cheeses & crackers with quince
- 25** **cheese board**
chef's selection of 3 cheeses served with crackers, lavosh & dried fruits