

ON DISPLAY - PASTRIES & MUFFINS

Homemade daily muffins & Italian donuts, fresh pastries & cakes & cookies.

GF TOAST & CONDIMENTS 7.00

Your choice of bread w' vegemite, berry jam, peanut butter, marmalade.

ORGANIC FRUIT TOAST 8.50

PECAN & PEAR LOAF 7.80

Housemade loaf served warm w' rosemary butter.

CHURROS

Warm donut basket filled w' ice cream, caramel sauce, fresh banana and chocolate dipping on the side. 14.50

LG BIRCHER MUESLI

Apple soaked oats, chia seed & rhubarb smash, yoghurt, flaked almonds. 14.50

GF ACAI STRAWBERRY BOWL

Acai smoothie w' gluten free granola, fresh fruits, yoghurt, shredded coconut. 16.50

BUTTERMILK PANCAKES

- Baked spiced apple compote, caramel sauce, vanilla ice cream, strusel & lemon. 18.80
- Blueberry smash, tangy lemon curd, toasted coconut w' whipped vanilla marscapone. 18.80

EGGS

BENEDICT

English muffins, rocket, shaved Grandma ham, poached eggs, hollandaise. 19.60

ROYALE

Sour dough toast, baby spinach, poached eggs, Huon smoked salmon, dill & hollandaise. 19.60

THE BIG

Eggs your way, pork sausage, smokey bacon, tomatoes, portabello mushroom, rosti & toast. -26

V ENGLISH CURRIED

Toasted Noisette croissant, tumeric curried scrambled eggs, shredded ham, shredded cos, sprouts, light mayo. 19.80

OMELETTE

- Baby spinach, feta, roasted red capsicum w' tomato relish & toast. 19.80
- Chorizo sausage, haloumi cheese, potato, onion, fresh rocket salad w' toast. 19.80

V SHAKSHUKA

Concasse of tomato, capsicum, cocoa, chili, spices & black beans served w' fried egg & toasted flat bread. 20.50

ADD: Chorizo 4.60

V POLENTA CAPRESE

Grilled polenta, provolone, poached egg, boconcini & rocket salad, tomatoes, charred zucchini. 19.80

SIDES EGGS AL A CARTE Poached, Scrambled, Fried - Free Range eggs 10.50

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|--------------|-------------------------|----------------|------------------------|-----------------|
| • Xtra Toast | • Tomato roasted | • Avocado half | • Sausages pork fennel | • Smoked Salmon |
| • Extra egg | • Mushrooms Portabello | • Bacon | 5.00 | 5.80 |
| 2.70 | • Sauteed spinach | • Hollandaise | | |
| | • House made Rosti (GF) | • Feta | | |
| | 4.50 | 4.60 | | |

BREADS

- White Sourdough
- Multigrain sourdough
- Gluten free -3
- Gluten free roll -3
- English Muffin
 - Dark rye
 - Croissant

ON TOAST

V MUSHROOM BRUSCHETTA

Grilled mushrooms, spinach, fresh ricotta on toast w' feta & white truffle oil.

19.80

ADD: Pulled Chicken 5.50

V SALMON BRIOCHE

Whipped ricotta on brioche toast, cos, smoked salmon, dill, caper berries, beetroot relish, sprouts.

19.80

V SMASHED AVOCADO

Dark rye toast, avocado, lemon, sweet chili & fresh herbs, grilled halloumi, japanese pepper, sprouts & evo.

19.80

ADD: Huon Smoked Salmon 5.80

FROM 11.30am

LUNCH PLUS

GF WARM CHICKEN PILAF

Fragrant millet, pulled chicken, peas, mint, spinach, avocado, pepitas, zaatar chickpeas, tofu sesame dressing.

21.50

GF/V TUMERIC & COCONUT PRAWNS

Zucchini & fresh greens salad, herbs, red onion, capsicum, tomatoes, sesame w' sauteed prawns.

22.80

GF/V HEIRLOOM BEETROOT SALAD & HALLOUMI

Roasted beets, greens, dill, mint, grilled halloumi, celery, candied walnuts, pomegranate dressing.

21.50

'THE LOT' BURGER

250gm lean beef pattie, caramelized onions, cheese, fried egg, bacon, beetroot relish, cos lettuce, dijon mustard served w' chunky chips & ketchup.

24.80

V BEER BATTERED ROCKLING & CHIPS

Thick rockling fillet in a dark ale beer battered crust served on a bed of smashed peas w' salad and chips.

22.80

V SEAFOOD PAELLA

White fish, prawns, calamari, scallops, chorizo w' vegetables in slow cooked saffron rice.

25.80

PASTA & RISOTTO

WHITE LAMB RAGU

Handmade pappardelle pasta w' braised lamb, green peas, porcini mushrooms, ricotta, white truffle oil.

25.80

V SEAFOOD LINGUINE

Rockling, scallops, prawns & calamari w' tomato, gremolata, garlic & herbs.

25.80

CHICKEN RISOTTO

Poached chicken risotto w' mushroom, pancetta, spinach.

24.80

V PEA VELOUTE RISOTTO

Pea, courgette, feta & provolone risotto w' walnuts.

22.80

SIDE DISHES

BEER BATTERED CHIPS with Ketchup 11.50

SALT N' PEPPER CALAMARI with aeoli -12

SIDE SALAD -10