

## BREAKFAST

<b>FRUIT BOWL</b> GF* V* DF*	\$14
Seasonal fruits, meringue shard / \$14 - add Granola / \$2.5 - add Greek yoghurt / \$2.5	
<b>MEDITERRANEAN BRUSCHETTA</b>	\$21
Avocado, roasted vine tomato, GF* V* DF* poached egg, pesto, Parmesan, toasted ciabatta - add Manuka smoked bacon / \$24 - add smoked salmon / \$25	
<b>SMOKED FISH OMELETTE</b> GF V*	\$25
Smoked fish, tomato & cucumber salsa, red onion, lemon, capers, toasted 8 grain	
<b>EGGS BENEDICT</b> GF* V* DF*	
Hash browns, cavolo nero, hollandaise - Prosciutto / \$24 - Smoked salmon / \$24 - Vegetarian / \$20	
<b>TRUFFLE CREAMY MUSHROOMS</b>	\$24
Baby spinach, poached egg, Parmesan, GF* DF* V two slices toasted ciabatta	
<b>BISTRO BREAKFAST</b> GF* DF*	\$27
Pork & fennel sausage, potato & herb rosti, creamy mushrooms, Prosciutto, roasted vine tomatoes, toasted ciabatta, two eggs - poached, fried, or scrambled	
<b>EGGS ON TOAST</b> GF* DF* V	\$15
Salad, parmesan, truffle oil, Poached, fried or scrambled, Ciabatta, 8 grain or gluten-free toast	
<b>CROQUE MADAME</b> GF*	\$20
Baked croissant, champagne ham, Mornay sauce, fried eggs	
<b>CREPES SUZETTE</b> V	\$21
Orange syrup, seasonal fruit, Devonshire cream	
<b>LAMB KIDNEY</b> GF*	\$22
Mushroom, Manuka smoked bacon, cream, whole grain mustard, toasted 8 grain	

## MAINS

<b>CAESAR SALAD</b> GF DF* V*	\$25	<b>DUCK &amp; PORCINI</b> GF	\$22/30
Cos lettuce, polenta croutons, porchetta, anchovies, poached egg, Parmesan, roasted chicken		<b>RISOTTO</b>	
<b>PRAWN &amp; CHORIZO LINGUINE</b> V*	\$30	Roast duck, porcini mushrooms, carnaroli rice, Parmesan, truffle oil	
Marinated prawns, clams, chorizo, lemon, garlic, chili		<b>PORCHETTA</b>	\$32
<b>GRILLED EGGPLANT</b> GF DF V	\$25	Roasted rolled pork, fennel, garlic, spicy greens, chutney	
Broad beans salsa, Neapolitan sauce, zucchini crisps, almonds		<b>MARKET FISH</b>	POA
<b>LEMON ROAST CHICKEN</b> GF	\$32	Waiter will advise	
Half roast chicken, lemon, garlic, herbs, asparagus, coleslaw		<b>ANGUS RIB EYE STEAK</b>	\$39
		350 grams grilled steak, truffle mash, caramelized shallots, red wine jus	

## BREAKFAST COCKTAILS

### BREAKFAST SIDE

Egg x 1/2	\$3/5
Bread slice x 1/2	\$2.5/4
Manuka smoked bacon	\$6
Smoked salmon	\$6
Creamy mushrooms	\$6
Half avocado	\$5
Fresh or roast tomatoes	\$5
Pork & fennel sausage	\$6
Potato & herb rosti	\$4



## APPETIZER & SHARING PLATE

<b>GARLIC BREAD</b> GF* V	\$12
Baguette, confit garlic butter, fresh herbs	
<b>MIXED OLIVES</b> GF DF V	\$8
Italian style marinated	
<b>CHICKEN LIVER PARFAIT</b> GF*	\$19
Chutney, wholegrain mustard, ciabatta	
<b>LAMB MEATBALL</b> DF*	\$17
Neapolitan sauce, parmesan	
<b>CHARCUTERIE BOARD</b> GF* DF	\$40
Selection of cold cut, rillettes, olives, chutney, ciabatta	
<b>TEMPURA PRAWN AND SALT &amp; PEPPER SQUID</b>	\$24/32
Mixed leaves, preserve lemon, aioli	
<b>BURRATA CAPRESE SALAD</b> GF V	\$21
Burrata, tomatoes, fresh basil	

## DESSERT

<b>TIRAMISU</b>	\$15
Italian trifle, mascarpone, Kahlua, chocolate	
<b>CREME BRULEE</b>	\$13
Baked custard, sable	
<b>BISTRO CAKE</b>	\$14
Waiter will advise, served with one scoop of Kohu Road ice cream	
<b>CHOCOLATE BROWNIE</b> GF	\$12
Raspberry & chocolate brownie, served with vanilla bean ice cream	
<b>LEMON TART</b>	\$8
+ / Kohu Road ice cream \$5	
<b>PLUM MINI LOAF</b> GF DF	\$7
+ / Kohu Road ice cream \$5	
<b>KOHU ROAD ICE CREAM</b> GF* DF*	\$10
2 scoops, choice of vanilla bean, berry berry, double chocolate, salted caramel, pure coconut	
<b>CHEESE BOARD</b> GF*	\$18/24
Selection of two cheeses, crackers, preserve	

## SIDE DISH

<b>SEASONAL VEGETABLES</b>	\$12
Waiter will advise	
<b>POLENTA FRIES</b> DF V	\$14
Parmesan, truffle oil	
<b>GARDEN SALAD</b> GF DF V	\$12
Mix leaves, tomato, cucumber, red onion, vinaigrette	
<b>CHIPS AND AIOLI</b> DF V	\$10