

# BREAKY

Mon-Fri 630 to 1030 | Sat-Sun 700 to 1100

## FROM THE COUNTER 18

Selection of French bakery items, fresh fruit, yoghurts, cereals, toast & preserves


**TOAST**, organic sourdough, w/ butter & preserves 7 ✓


**BANANA BREAD**, toasted w/ citrus whipped ricotta 8 ✓

**THICK CUT FRUIT LOAF**, w/ butter & preserves 6 ✓


**FRUIT SALAD**, Greek yoghurt, mixed berry compote 11 ✓


**BIRCHER MUESLI**, Greek yoghurt, poached fruits, apple, toasted seeds & strawberries 12 ✓

**EGGS ON TOAST**, your way, organic sourdough 12 

**BACON & EGGS**, your way, organic sourdough 15 

**CRUSHED AVOCADO**, marinated fetta, mixed grains, tomato, rocket, sumac 18  ✓

**EGGS BENEDICT**, shaved ham, poached eggs, hollandaise on sour dough 19 

**CORNED BEEF HASH**, corned silverside, fried potato caramelized onions, sunny egg 17 

**FRENCH TOAST**, strawberries, vanilla cream,

berry compote 17 ✓

## SIDES 5 \*not included in breakfast package

sautéed mushrooms, half avocado, grilled tomatoes

hash browns, bacon, eggs of your choice

\*\*Gluten free bread available on request \*\*

vegetarian ✓ dairy free  gluten free 

# LUNCH

Mon-Sun 1130 to 1500

## A LA CARTE LUNCH

**RUEBEN SANDWICH** with corned silverside, Swiss cheese, sauerkraut, Russian dressing, pickle 14

**MILANESE PASTA** Italian vegetables with a rich Napoli sauce & shaved reggiano 14 ✓

**PERI PERI CHICKEN WRAP** spiced chicken breast, lettuce, tomato, Spanish onion & peri peri sauce, chunky chips 16

**BEER BATTERED FLATHEAD** chips, lemon & aioli 15

**ROASTED PUMPKIN SALAD**, baby spinach, feta cheese, semi dried tomato, pumpkin seeds, honey, mustard dressing 15 ✓

**BLT SANDWICH** smoked bacon, mixed leaf, tomato, mayo on thick cut bread with chunky chips 15

**GREEK LAMB BURGER**, eggplant relish, tomato, onion rings & tzatziki with chunky chips 22

**CORNED BEEF HASH**, fried potato, caramelized onions, sunny egg 17

Add a glass of house beverage for \$8

## SIDES 7

**THICK CUT CHIPS**, aioli

**MIXED GARDEN SALAD**, balsamic dressing

**STEAMED BROCCOLI**, toasted sunflower seeds

# DRINKS

## SOMETHING LIGHTER

Soft drink 4 Fruit juice 5  
Endless sparkling water 5pp  
Wolff coffee 4 / 5

## BY THE GLASS

The Croft House Brut 8  
Redbank, NV Prosecco, Italy 11.5  
Louis Roederer, NV Champagne, France 18

Moscato, Two Hands, SA 9  
Rosé, Bouchard Aine & Fils, France 12  
Rosé, Chaffey Brothers, SA 12

The Croft House White Wine 8  
Pewsey Vale Riesling, WA 14  
Totara Sauvignon Blanc, NZ 10

The Croft House Red Wine 8  
Wirra Wirra 'Catapult' Shiraz, SA 13  
Berton Vineyards Cabernet Sauvignon, NSW 11  
Opawa Pinot Noir, VIC 13

## BEER & CIDER

Newstead- Session Ale, Amber Ale, Porter,  
'Two to the Valley' IPA 9.5

Stone & Wood Pacific Ale 9.5

Hahn Super Dry 9

James Boags- Light 7 Premium 9

James Squire- Golden Ale, Pale Ale, Pilsner 9

Peroni Leggera 8

Corona Extra 9

XXXX Gold 8

The Hills Apple or Pear Cider 9

Other options available. Please ask staff for full beverage list

