

## BREAKFAST

Mon-Fri: 7.00am – 11.30am  
Sat & Sun: 7.30am – 2.30pm

### TOAST

organic sourdough (v) ..... 8  
fig & walnut loaf (v)..... 8  
gluten free quinoa (g) (v)..... 9

**HOME MADE GRANOLA (v)**..... 16  
honey toasted quinoa & oat clusters  
w/ chia seeds, almonds, cranberries, & vanilla yoghurt

**ZUCCHINI CORN FRITTERS (g) (v)**..... 18  
w/ dill cream, avocado, poached egg & snowpea tendrils

**ROSTI (g) (v)**..... 19  
dutch cream potato hash w/ whipped feta, smoked salmon,  
crispy capers, rocket & chive dressing

**WAFFLES (v)**..... 17  
caramelised apple, mixed berries, butterscotch sauce  
& vanilla ice cream

**RICOTTA PANCAKES (v)**..... 18  
served w/ maple syrup, mixed berries & vanilla mascarpone

**BELTA (g)**..... 15  
bacon, free range egg, lettuce, tomato, avocado, tomato chutney  
on brioche bun w/ a side of hash brown

### EGGS BENEDICT

free range poached eggs on english muffins w/ hollandaise (g) (v) .. 14  
w/ double smoked ham, bacon, prosciutto, spinach, salmon (g).... 4 ea

**AVO NICE DAY (g)**..... 17  
smashed avocado, mixed w/ feta, poached eggs, pepitas seed,  
sesame seed w/ a lemon wedge

**FRENCH TOAST (g)**..... 17  
brioche buns w/ butter scotch sauce, persian fairy floss & mixed berries

**FREE RANGE EGGS (g)**..... 13  
poached, fried or scrambled on sourdough toast w/ your choice of  
cherry truss tomatoes, button mushrooms,  
baby spinach, hash brown..... 3 ea  
double smoked ham, bacon, avocado, chorizo,  
tasmanian smoked salmon, feta..... 4 ea

**PALEO (g)**..... 19  
eggs, bacon, spinach, button mushroom, cherry truss tomatoes  
& avocado

**BIG B (g)**..... 19  
eggs on sourdough toast, bacon, kransky, button mushrooms,  
truss tomatoes & hash brown

**MEDITERRANEAN OMELETTE (g)**..... 18  
kransky, cherry tomatoes, green peas, feta & sliced olives

**VEGETARIAN OMELETTE (g) (v)**..... 18  
spinach, cherry tomatoes, roasted red peppers, green peas & haloumi

## SIDES

From 11.30am

shoestring fries (g) ..... 11  
sweet potato fries ..... 13  
crinkle cut fries ..... 11  
steamed greens w/ extra virgin olive oil & currants (g) (v)..... 9  
caprese salad w/ tomato, bocconcini, basil,  
cucumber & olives (g) (v)..... 14

## KIDS MENU

From 11.30am – 2.30pm & from 5.30pm

**PENNE BOLOGNESE (g)**..... 14  
**CHICKEN SCHNITZEL & CHIPS**..... 14  
**FISH & CHIPS**..... 13

## STARTERS

From 11.30am

**TOASTED CIABATTA BREAD (g)**..... 9  
balsamic olive oil or garlic & rosemary

**DIPS (g)**..... 12  
trio of house made dips, w/ char grilled pita bread

**SOUP (g)**..... 12  
soup of the day w/ toasted ciabatta bread

**OLIVES (g)**..... 9  
selection of kalamata & sicilian green olives marinated  
in chilli & rosemary

**TAPAS CALAMARI (g)**..... 12  
sumac spiced w/ chilli mango lime relish

**CROQUETTE DI RISO**..... 12  
rice balls filled w/ pecorino cheese & parmesan,  
tuscan seasoning, parsley w/ salted yoghurt

**PORK BELLY (g)**..... 12  
barbeque glazed crispy skinned pork belly served w/ asian slaw

**BEEF CARPACCIO (g)**..... 16  
lemon, salt, pepper, basil, mushroom, rocket salad,  
balsamic & shaved parmesan cheese

**PLATE FOR 2 (g)**..... 26  
selection of olives, feta, house made dips,  
char grilled pita bread, croquettes, calamari & pork belly

**ANTI PASTO PLATE FOR 2**..... 26  
a selection of cold meats, olives, grilled eggplant & zucchini,  
selection of cheese, grissini & toasted ciabatta bread

**BRUSCHETTA ITALIANA (g)**..... 14  
chopped tomato, basil, oregano, parmesan cheese & olive oil

## BURGERS

From 11.30am

All burgers served w/ crinkle cut chips

**BEEF BURGER (g)**..... 19  
beef pattie w/ bacon, cheese, tomato, ice berg lettuce, aioli sauce

**CHICKEN BURGER (g)**..... 18  
portuguese spiced chicken breast w/ ice berg lettuce,  
tomato, cheese, bacon, aioli sauce

**STEAK SANDWICH (g)**..... 19  
yearling scotch fillet, w/ free-range egg, caramelized onions,  
ice berg lettuce, tomato, aioli sauce

**PULLED PORK BURGER (g)**..... 19  
pulled pork w/ asian slaw, mango lime relish

**CHICKEN SCHNITZEL BURGER (g)**..... 18  
crumbed chicken breast w/ ice berg lettuce, tomato, aioli sauce

**STEAK SCHNITZEL BURGER (g)**..... 19  
crumbed yearling scotch fillet w/ ice berg lettuce, tomato,  
aioli sauce

**VEGETARIAN BURGER (g) (v)**..... 19  
grilled zucchini w/ haloumi, tatziki, iceberg lettuce, tomato

## SALADS

From 11.30am – 2.30pm & from 5.30pm

**CALAMARI SALAD (g)**..... 19  
sumac spiced on a green papaya salad w/ mango lime relish

**ROASTED VEGETABLE SALAD (g)**..... 18  
tossed w/ grilled haloumi, salad greens, pepitas  
& sticky balsamic dressing

**CHICKEN SALAD (g)**..... 19  
sumac spiced chicken tenders w/cous cous, roasted pumpkin,  
pepitas, cucumber & cranberries

**CAESAR SALAD (g)**..... 16  
cos, bacon, prosciutto, anchovies, shaved parmesan,  
poached egg & caesar dressing  
w/ chicken..... 19

**NICOISE SALAD (g)**..... 19  
mixed salad w/ tuna, red onion, bocconcini,  
poached egg & vinigrette dressing

**BEEF & BEETROOT SALAD (g)**..... 22  
beef w/ a rocket salad, feta, walnuts & vinigrette dressing

## PASTA

From 11.30am – 2.30pm & from 5.30pm

**SPAGHETTI BOLOGNESE (g)**..... 22  
spaghetti tossed through a classic slow cooked beef ragu  
served w/ fresh herbs

**LINGUINE MARINARA (g)**..... 27  
prawns, squid, fish & vongole w/ napoli sauce,  
cherry tomatoes, fresh basil & a hint of fresh chilli

**DUCK TAGLIATELLE (g)**..... 27  
slow cooked duck, mushrooms, shallot, white wine & garlic

**RISOTTO DI MARE (g)**..... 27  
prawns, squid, fish, vongole w/ napoli sauce,  
cherry tomatoes, fresh basil & a hint of chilli

**LASAGNE**..... 25  
traditional italian style lasagne of slow cooked beef ragu,  
layered w/ home made pasta, baby spinach & bechamel  
w/ a rocket & parmesan salad

**DUCK RISOTTO (g)**..... 26  
asian spiced w/ chilli, spring onions, choy sum & asian herbs

**VEGE LINGUINE (v)**..... 25  
zucchini, egg plant, tomato mushroom, white wine & garlic

**CREAM PENNE (g)**..... 25  
chicken, bacon, cream, white wine & garlic

**TOMATO RISOTTO (g)**..... 23  
bacon, mushroom, tomato sauce, garlic

**VEGETARIAN GNOCHI (v)**..... 25  
home made ricotta & spinach dumplings  
w/ spiced tomato sugo, kalamata olives, cherry tomatoes  
& fresh basil

## MAINS

From 11.30am – 2.30pm & from 5.30pm

**CHICKEN BREAST (g)**..... 27  
chicken breast stuffed w/ semi dried tomato & asparagus  
w/ mash potato & seasoned vegetables  
w/ a creamy lemon sauce

**VEAL SALTIMBOCCA (g)**..... 32  
sage & prosciutto wrapped veal  
w/ seasoned vegetables & mash potato

**SALMON (g)**..... 29  
crispy skinned fillet, rolled in citrus dukkha w/ avocado,  
radish, snow pea tendrils & a green apple salad

**LAMB SHANKS (g)**..... 33  
slow braised in red wine, tomato paste, tuscan spiced  
& milba w/ mash potato, seasoned vegetables, & tatziki

**SCOTCH FILLET (g)**..... 32  
grilled scotch fillet served w/ seasoned vegetables  
& mash potato w/ your choice of mushroom sauce,  
demi glazed sauce, or a red wine jus

**FISH & CHIPS (g)**..... 25  
beer battered flathead filets, with salad greens, tartare sauce  
and crinkle cut chips

## DESSERTS

From 6.00pm

**CRÈME BRULEE (g)**..... 14  
classic vanilla bean w/ almond biscotti

**BELGIAN WAFFLES**..... 14  
dark chocolate fudge, ferrero rocher gelato  
& fresh strawberries

**TIRAMISU**..... 14  
savoiardi, italian coffee, mascarpone & chocolate

**VANILLA CANNOLI**..... 14  
filled w/ vanilla bean custard

**PANNA COTTA (g)**..... 14  
vanilla panna cotta w/ mixed berries & mint

(g) denotes gluten free option available on request  
(v) denotes vegetarian option available on request