

AVAILABLE UNTIL 4 PM

BRUNCH

Banana smoothie \$8.80
Mango smoothie \$8.80
- - Vegan option \$9.80

Raspberry Parfait \$9.50

Toasted sourdough with raspberry jam and butter (GFO) \$6.50

Poached or scrambled eggs served on toast. (V) (GFO) \$12.50

Avocado and feta on toast. (GFO)(V) \$14.90
- - add poached eggs \$4.00

Smoked salmon with avocado, rocket and poached or scrambled eggs on crispy potatoes (GF) \$21.90

SIDES

Two rashers of short cut bacon, grilled mushrooms, tomatoes or avocado \$4.00 each

AVAILABLE UNTIL 4 PM

PANINIS — FRESH OR LIGHTLY TOASTED

\$12.90 each

Roasted red capsicum, semi-dried tomato pesto, feta and spinach (V)

Wood smoked ham, cheddar, spinach and seeded mustard

Turkey, cranberry mayo, spinach and brie

(VG) = VEGAN (V) = VEGETARIAN (DF) = DAIRY FREE
(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION

OUR MENU

AVAILABLE 11 AM to 4 PM

MAIN MENU

SOUP OF THE DAY - Served with Turkish bread (DF) (GFO) \$13.90

SUMMER SALAD - Cos lettuce, rocket, spinach, tomato, cucumber, red onion, green capsicum, fresh oregano, avocado and olives with a red wine vinaigrette dressing (VG) (GF) \$17.90

VEGETABLE FRITATTA - Served with rocket and tomato relish (GF) \$17.90

CHICKEN CAESAR SALAD - Cos lettuce, bacon, egg, croutons and anchovies. Topped with parmesan cheese and freshly made dressing \$21.90

RISOTTO - Wild mushrooms, white wine, truffle oil and shaved parmesan (GF) (VGO) \$27.90

GREEN COCONUT FISH CURRY - With Asian vegetables and steamed jasmine rice \$24.90

SLOW COOKED LAMB - With lemon and oregano, served with crispy potatoes, cherry tomatoes, feta and olives \$27.90

ARANCINI - Deep fried panko crumbed risotto and feta balls served with aioli \$14.90

GUACAMOLE - With white corn tortilla chips (VG) (GF) \$15.90

CHEESE BOARD - Selection of premium cheeses served with seasonal fruit and crackers (GFO) \$19.90

PRAWN COCKTAIL - Australian prawns, avocado and lettuce with marie rose cocktail sauce \$16.90

KARA-AGE - Japanese style crispy fried chicken with kewpie mayo \$14.90

(VG) = VEGAN (V) = VEGETARIAN (DF) = DAIRY FREE
(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION

OUR MENU

AVAILABLE UNTIL LATE

SUPPER

SOUP OF THE DAY - Served with Turkish bread (DF) (GFO) \$13.90

SUMMER SALAD - Cos lettuce, rocket, spinach, tomato, cucumber, red onion, green capsicum, fresh oregano, avocado and olives with a red wine vinaigrette dressing (VG) (GF) \$17.90

VEGETABLE FRITATTA - Served with rocket and tomato relish (GF) \$17.90

CHICKEN CAESAR SALAD - Cos lettuce, bacon, egg, croutons and anchovies. Topped with parmesan cheese and freshly made dressing \$21.90

RISOTTO - Wild mushrooms, white wine, truffle oil and shaved parmesan (GF) (VGO) \$27.90

GREEN COCONUT FISH CURRY - With Asian vegetables and steamed jasmine rice \$24.90

SLOW COOKED LAMB - With lemon and oregano, served with crispy potatoes, cherry tomatoes, feta and olives \$27.90

ARANCINI - Deep fried panko crumbed risotto and feta balls served with aioli \$14.90

GUACAMOLE - With white corn tortilla chips (VG) (GF) \$15.90

CHEESE BOARD - Selection of premium cheeses served with seasonal fruit and crackers (GFO) \$19.90

PRAWN COCKTAIL - Australian prawns, avocado and lettuce with marie rose cocktail sauce \$16.90

KARA-AGE - Japanese style crispy fried chicken with kewpie mayo \$14.90

OUR MENU

(VG) = VEGAN (V) = VEGETARIAN (DF) = DAIRY FREE
(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION

AVAILABLE UNTIL LATE

CAKES & DESSERTS

Eton Mess \$9.50

Lemon Curd Tart \$7.70

Carrot Cake \$7.70

Spiced Pear Cake \$7.70

Chocolate Ricotta Cake \$7.70

Honeycomb Cheese Cake \$7.70

Apple & Blueberry Crumble \$7.70

Rhubarb Panna Cotta (GF) \$7.70

Orange Syrup Cake (GF) \$7.70

Chocolate Pudding (GF) \$7.70

Chocolate Date & Walnut Torte (GF) (DF) \$7.70

Vegan Cherry Cheesecake (VG) \$6.80

Savoury Muffin (V) \$6.60

Brownie \$5.50

Caramel Slice \$5.50

Meringue Slice \$5.50

Florentine (GF) \$5.00

Friand (GF) \$5.00

OUR MENU

(VG) = VEGAN (V) = VEGETARIAN (DF) = DAIRY FREE
(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION