

# breakfast menu. all day

**cinnamon poached pear .... 14.5**  
w marscapone, granola & seasonal berries

**eggs benedict ..... 17.5**  
w fresh spinach on brioche, poached eggs  
& hollandaise (\*gf, v)

bacon add 6.0      shaved ham add 6.0  
cured salmon add 6.0      chorizo add 6.0

**bean benedict ..... 17.5**  
balcony beans on sourdough, poached eggs  
& hollandaise (\*gf, v)

bacon add 6.0      shaved ham add 6.0  
chorizo add 6.0

**the bacon chop ..... 21.0**  
w tomato relish, thick toast, 2 poached happy eggs (\*gf)

**avocado on sourdough ..... 18.0**  
avocado dusted w sea salted sesame seeds,  
semi dried tomatoes, poached happy egg, coriander  
& lime wedges (\*gf, v)

bacon add 6.0      shaved ham add 6.0  
feta add 4.0

**grilled halloumi ..... 21.0**  
halloumi w rocket, macadamia, red onion & parmesan  
salad, sourdough, poached egg & lime wedges (v,\*gf)  
bacon add 6.0      shaved ham add 6.0  
avocado add 4.0

**the big breakfast ..... 30.0**  
bacon chop, pork & pepper sausage,  
2 poached happy eggs, grilled tomato,  
grilled mushrooms, balcony beans & thick toast (\*gf)

**asparagus gruyere ..... 25.0**  
fresh asparagus spears w gruyere bechamel, grilled  
prosciutto, poached happy egg, sourdough toast  
& side of rocket (\*v)

**pork & pepper  
spiral sausage ..... 21.0**  
served w butter braised fennel, 2 poached happy eggs  
and thick toast (\*gf)

**chilli baked eggs ..... 18.5**  
happy eggs baked in a spicy tomato, roasted capsicum,  
eschallot & garlic sauce w sourdough toasts (\*gf, v)

bacon add 6.0      shaved ham add 6.0  
avocado add 4.0      chorizo add 6.0

**hot smoked mackerel  
omelette ..... 25.0**  
w gruyere bechamel & asparagus & a side  
of fresh baby spinach

**mediterranean omelette ..... 25.0**  
w marinated capsicums, semi dried tomatoes, feta, olives  
and a rocket, parmesan & spanish onion salad (v,gf)

**confit duck omelette ..... 25.0**  
w asian greens & chilli sambal (gf)

**salmon gravlax bagel ..... 22.0**  
cured salmon w quark, pickled onion, baby capers  
and dill on a bagel

**breakfast grazing plate ..... 23.0**  
house smoked mackerel, swartzbrot rye bread, poached egg,  
avocado dusted w sea salted sesame seeds, mini granola  
w yoghurt & berry compote, & a watermelon & mint salad  
(\*gf, \*v)

**waffles ..... 18.0**  
belgian waffle w grilled banana, chocolate honeycomb,  
ice cream & caramel sauce

## add stuff

(available as add on with meal purchase only, listed charge is for each chosen addition)

poached egg or toast add 1.5  
feta, halloumi or all things cheesy add 4.0  
bacon rasher, pork & pepper sausage, bacon chop, chorizo,  
house cured salmon & all things meaty add 6.0  
hash brown add 4.0  
avocado, tomatoes, mushrooms, olives, capsicums  
or all things vegetable like add 4.0  
tomato or bbq or worcestshire or relish or hollandaise  
or all things saucy add 1.5

v- vegetarian \*v- can be made vegetarian      note - swapping bread to gfree bread is an  
gf - gluten free \*gf - can be made gluten free      additional \$1, this is due to the extra cost of gf bread

# lunch menu. from 11am

---

**pulled pork burger** ..... 18.0  
w crunchy hand cut slaw on a black burger bun w crunchy chips

**lamb curry rolls** ..... 25.0  
sri lankan lamb curry in crumbed savoury crepes w a lettuce, onion, pea & mint salad, side of yoghurt & tamarind pickle (nb : tamarind pickle may contain seeds)

**calamari cashews** ..... 20.0  
in a coconut chilli sauce atop jasmine rice (gf)

**salt & pepper calamari salad** 22.0  
w sweet chilli & lime dressing (\*gf)

**beer battered mackerel** ..... 25.0  
crunchy chips & fresh garden salad w tartare sauce

**mediterranean chicken salad** ..... 22.0  
grilled chicken pieces w roasted capsicum, feta, baby spinach, spanish onion & semi dried tomatoes w aioli dressing (gf)

**vegetarian risotto** ..... 21.0  
w pumpkin, spinach, mushrooms, ecshallots, garlic & aged parmesan (gf)

**chicken risotto** ..... 25.0  
w chicken, pumpkin, spinach, mushrooms, ecshallots, garlic & aged parmesan (gf)

**grilled chicken gourmet sandwich** ..... 15.0  
grilled chicken, camembert, avocado & aioli on a toasted panini (\*gf)

**thai green chicken curry**..... 25.0  
chicken, broccoli & green beans in a spicy house made thai green sauce w jasmine rice & coriander (gf)

**steak sandwich**..... 25.0  
rib fillet steak, lettuce, tomato, cheese, caramelised onion, aioli, pommerys firemans mustard & crunchy chips

.....  
**small treats & coffee snacks**  
banana bread w maple butter 7.0  
chocolate brownie w scoop of ice cream 8.0  
fruit toast 7.0  
carrot cake 7.0  
creme brulee 7.0  
cinnamon dusted brioche w scoop of ice cream 8.0

.....  
v- vegetarian \*v- can be made vegetarian  
gf - gluten free \*gf - can be made gluten free  
note - swapping bread to gfree bread is an additional \$1,  
this is due to the extra cost of gf bread

## vegan menu. available all day

---

**beetroot relish toasts (2)**..... 12.5  
beetroot relish w caramelised onions & balsamic reduction on sourdough toasts (\*gf)

**asparagus, pumpkin & macadamia salad** ..... 20.5  
roasted pumpkin, asparagus spears w a rocket, macadamia & spanish onion salad & swartzbrot rye toast (\*gf)

**avocado on sourdough** ..... 17.5  
avocado dusted w sea salted sesame seeds, coriander, lime wedges, rocket & semi dried tomatoes w drizzle of Gwydir Grove olive oil (\*gf)

**vegan risotto** ..... 20.5  
w pumpkin, spinach, mushrooms, ecshallots & garlic (gf)

**vegan granola** ..... 12.5  
w coyo yogurt & fresh seasonal berries

**frickle plate** ..... 10.5  
w sweet chilli sauce

**vegan big breakfast** ..... 26.5  
grilled mushrooms, asparagus spears, avocado w a raw baby spinach, roasted pumpkin & cashew salad & side of balcony beans (gf)

**marinated capsicum w chilli.** 16.5  
marinated capsicum in a spicy tomato, eschallot & garlic sauce w sourdough toasts (\*gf)  
avocado add 4.0 mushroom add 4.0

**vegan burger** ..... 18.0  
vegetable burger pattie w lettuce, tomato, cucumber, grated carrot & relish on a black bun w crunchy chips