

All Day Breakfast

Avocado on Sourdough \$18
avo dusted w sea salted sesame seeds, semi dried tomatoes, poached egg, coriander & lime (*gf, *df,v)

Bacon Chop \$22
locally smoked bacon chop w tomato relish, thick toast & 2 poached eggs (*gf, *df)

Rasher Bacon & Eggs \$20
bacon rashers w poached eggs & toast (*gf, *df)

Poached Pear \$16
w granola, mascarpone & fresh berries (v)

Eggs Benedict \$22
Choose :Bacon| Ham| Mushroom| Salmon
w creamy spinach on artisan muffin with poached eggs & house hollandaise (*gf, *v)

Bean Benedict w Chorizo \$22
Balcony beans on artisan muffin with grilled chorizo, poached eggs & house made hollandaise (*gf,*v)

Chilli Baked Eggs \$18
eggs baked in a spicy tomato, roasted capsicum, shallots & garlic sauce w sourdough toasts (*gf,*df, v)

Asparagus Gruyere \$27
grilled asparagus spears w gruyere bechamel, pancetta & poached egg, baby spinach & sourdough toast (*v)

Omelette \$22
Omelette of the Day w toast (*gf, *v)

Big Breakfast \$30
bacon chop, pork & pepper sausage, 2 poached eggs, grilled tomato, mushrooms, beans & thick toast (*gf, *df)

Belgian Waffle \$18
w ice cream, caramelised banana, chocolate coated honeycomb & caramel sauce (v)

Lunch from 11am

Risotto \$22
pumpkin, spinach & mushroom risotto w parmesan (gf,v)

Chicken Risotto \$25
pumpkin, spinach & mushroom risotto w parmesan (gf)

Crumbed Chicken & Haloumi Burger \$20
w lettuce, avocado, haloumi,tomato relish & side of crunchy chips

Thai Green Chicken Curry \$25
w jasmine rice (gf, *df)

Salt & Pepper Calamari Salad \$22
w chilli lime dressing (*gf,df)

Battered Fish and Chips \$25
w garden salad & tartare

Beef & Bacon Burger \$20
w fried egg, lettuce, tomato, cheese, bbq sauce & side of crunchy chips

Mediterranean Chicken Salad \$25
w baby spinach, feta, semi dried tomatoes, marinated capsicum, feta & spanish onion w aioli dressing (gf, df,*v)

Gnocchi \$25
potato & spinach gnocchi w chicken & mushrooms in a creamy napolitana sauce (*v)

Calamari Cashews \$20
in a coconut chilli sauce w jasmine rice (gf, *df)

Feta on Bruschetta (3) \$15
tomato, basil, feta & balsamic glaze (*gf)

Add ons

available with meal purchases only, price is for each add on

Bacon| Sausage| Chorizo| Ham| Chicken | Salmon \$6

Bacon Chop \$8

Mushroom| Tomato | Spinach| Pumpkin| Asparagus \$5

Feta| Haloumi| Parmesan \$4

Extra Toast or Extra Egg \$1.50

Tomato Sauce | BBQ Sauce | Worstershire \$1

Ailoli| Tartare| Relish | Hollandaise \$2

Basket of Chips w aioli \$6

Vegan

Vegan Burger \$18
w lettuce, tomato, cucumber, carrot, relish & chips (df,v)

Vegan Avocado on Sourdough \$18
avocado dusted w sea salted sesame seeds w baby spinach & semi dried tomatoes & lime wedges (*gf, df,v)

Vegan Roast Beet, Asparagus, Macadamia, Spanish Onion & Mixed Leaf Salad \$22
w balsamic glaze & sourdough toast (*gf, df,v)

Vegan Big Breakfast \$26
mushrooms, asparagus, avocado & beans with a baby spinach, pumpkin & cashew salad & toast (*gf, df,v)

Vegan Risotto \$20
w pumpkin, spinach & mushroom (gf, df,v)

Chilli Baked Capsicum w Mushroom \$18
field mushrooms in a spicy tomato, char grilled capsicum, shallot & garlic sauce with sourdough toasts (*gf, df)

*vegan meals toast is served with a vegan butter

Sweets

Banana Bread w maple butter \$8

Carrot Cake \$8

Chocolate Cake w coffee cream \$7

Almond & Blueberry Cake w bitter orange sauce \$8

Chocolate Brownie w ice cream (gf) \$9

Banana Muffin (gf) \$7

Scone Housemade Jam & Cream \$7

Dietary Key

gf – gluten free

*gf – can be made gluten free, please advise

gluten free bread swap extra \$1

our chips are not gf sorry, we can swap to hash

v – vegetarian

*v – can be made vegetarian please advise

df – dairy free

*df – can be made dairy free, please advise

No Discounts : We are currently not accepting discount vouchers of any kind. Apologies for any inconvenience