

all day breakfast

avocado on sourdough

avocado dusted w sea salted sesame seeds, semi dried tomatoes, poached egg, coriander & lime (*gf, *df, v)

add feta \$5 | add haloumi \$5 | add chorizo \$8 | add bacon \$8

bacon chop

locally smoked bacon chop w house made tomato relish, 2 pieces of toast & 2 poached eggs (*gf, *df)

rasher bacon & eggs

local bacon rashers w 2 poached eggs, grilled tomato & toast (*gf, *df)

poached pear

cinnamon poached pear w granola, mascarpone & fresh berries (v)

eggs benedict

choose :bacon or ham or mushroom or salmon w creamed spinach on an artisan muffin with poached eggs & house made hollandaise (*gf, *v)

bean benedict w chorizo

chorizo & balcony beans on an artisan muffin poached eggs & house made hollandaise (*gf,*v)

chilli baked eggs

eggs baked in a spicy chilli, tomato napoli, roast capsicum, shallot & garlic sauce w sourdough toasts (*gf,*df, v)

add chorizo \$8 | add bacon \$8 | add mush \$6 |add avocado \$6

potato croquettes

sweet corn & potato croquettes served w rocket, feta & red onion salad topped w poached egg & hollandaise sauce (v)

add chorizo \$8 | add bacon \$8 | add mush \$6 |add avocado \$6

big breakfast

bacon chop, pork sausage, 2 poached eggs, grilled tomato, mushrooms, beans & toast (*gf, *df)

belgian waffles

w ice cream, caramelised banana, chocolate coated honeycomb & caramel sauce (v)

haloumi

grilled haloumi w a rocket, macadamia, parmesan & red onion salad, poached egg, sourdough toasts & onion jam (v,*gf)

add chorizo \$8 | add bacon \$8 | add mush \$6 |add avocado \$6

lunch from 11am

\$22 vegetarian risotto \$28

pumpkin, spinach & mushroom risotto w parmesan (gf, v)

chicken risotto \$30

chicken, pumpkin, spinach & mushroom risotto w parmesan (gf)

\$27 chicken, avocado & camembert panini \$28

grilled chicken w avocado, camembert cheese & aioli on a toasted panini & side crunchy chips (*gf)

\$24 salt & pepper calamari salad \$28

salt & pepper calamari on fresh garden salad with a chilli, coriander & lime dressing (*gf, df)

\$22 mediterranean chicken salad \$30

grilled chicken on a mixed leaf salad w feta, semi dried tomatoes, marinated capsicums, olives, feta, spanish onion & an aioli dressing (gf, df,*v)

\$27 steak sandwich \$28

rib fillet steak w lettuce, tomato, gruyere cheese, onion jam, fireman's mustard & a side of crunchy chips (*gf)

\$27 thai green curry \$30

grilled chicken w house made thai green curry sauce, green vegetables & jasmine rice (gf)

pulled pork burger \$28

pulled pork on a burger bun w cos lettuce, red onion, pickles & a side of crunchy chips (*gf, df)

calamari cashews \$28

calamari w cashews in a chilli coconut sauce on jasmine rice (gf)

\$26 thai beef salad \$30

tender marinated rib fillet strips w lettuce, cucumber, onion, bean sprouts, coriander and crunchy noodles (*gf)

crispy skin salmon \$34

grilled salmon served on mash potatoes w asparagus, fried capers, hollandaise sauce, dill & lemon wedge

add ons

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

bacon | sausage| chorizo | ham | chicken \$8

bacon chop | salmon gravlax \$10

mushroom | tomato| rocket | pumpkin| asparagus| avocado \$6

feta| haloumi| parmesan \$5

extra toast \$3

extra egg \$3

tomato sauce | BBQ sauce | worcestershire | tabasco \$1

aioli| tartare| relish | hollandaise| onion jam \$4

basket of chips w aioli \$8

hash brown \$3

vegan

vegan mushroom panini \$28

grilled mushroom, rocket, semi dried tomato, avocado, onion jam on a panini with a side of crunchy chips (df, v, *gf)

vegan big breakfast \$32

asparagus, field mushroom, avocado dusted w sea salted sesame seeds, balcony beans with a pumpkin, cashew salad & toast (*gf, df,v)

vegan avocado on sourdough \$22

avocado dusted w sea salted sesame seeds w a lettuce, red onion salad & semi dried tomatoes, fresh chilli, lime & coriander (*gf, df,v)

vegan burger \$28

vegan burger pattie on burger bun w cos lettuce, cucumber, carrot, tomato & relish w side of crunchy chips (df,v)

vegan pumpkin, asparagus & macadamia salad \$28

pumpkin, asparagus, macadamia nuts & spanish onion on a mixed leaf salad w a balsamic dressing & sourdough (*gf, df,v)

vegan chilli baked capsicum w mushroom \$27

field mushrooms in a spicy chilli, garlic, tomato, roasted capsicum sauce w sourdough toasts (*gf, df)

*vegan menu toast is served with a vegan butter

*our gluten free bread is not vegan, we can swap to hash

sweets

banana bread w maple butter \$9

carrot cake \$9

SCONE w house made berry jam & cream \$10

chocolate brownie w ice cream (gf) \$12

almond & blueberry cake w bitter orange sauce & ice cream \$12

sticky date pudding w butterscotch sauce & ice cream \$12

dietary key

gf – gluten free

*gf – can be made gluten free, please advise

gluten free bread swap extra \$1

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

note : our gluten free bread is not vegan, 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

menu items have a dietary key

it is advisable to inform us of any allergies, whilst all care is given our kitchen contains nut, wheat and other allergen products.

