

# Breakfast

\*\*Vegetarian, Vegan & Gluten Free alterations available\*\*

\*\*\*15% surcharge applies on all public holidays\*\*\*

SERVED ALL DAY

<b>Breakfast Share Platter for 2</b> Bacon, eggs your way, grilled tomatoes, mushrooms, spinach, hashbrowns & toasted sourdough	<b>\$45</b>	<b>Smashed Pumpkin &amp; Feta (V)</b> Smashed pumpkin & feta on sourdough with rocket, dukkha & housemade beetroot relish Swap pumpkin with avocado	<b>\$20</b> \$2
<b>Eggs Your Way (V)</b> Poached or fried on toasted sourdough Scrambled +\$1 Build a bigger brekkie by adding extras from below	<b>\$12</b>	Add a poached egg	\$2
<b>Eggs Benedict</b> Poached eggs on toasted sourdough with bacon & hollandaise sauce	<b>\$20</b>	<b>Coconut Panna Cotta (V,Vegan)</b> Served with housemade granola and seasonal fruit	<b>\$14</b>
<b>Eggs Florentine (V)</b> Poached eggs on toasted sourdough with spinach & hollandaise sauce	<b>\$18</b>	<b>Egg &amp; Bacon Roll</b> Egg and bacon served on a milk bun with cheese and housemade tomato relish	<b>\$12</b>
<b>Buttermilk Pancakes (V)</b> Buttermilk pancakes served with seasonal fruit, maple syrup & vanilla ice-cream	<b>\$18</b>	<b>Fruit Toast with Butter &amp; Jam (V)</b>	<b>\$10</b>
<b>French Toast (V)</b> See our specials board for our weekly special	<b>\$18</b>	<b>Small Pancakes (V)</b> Served with maple syrup and ice-cream	<b>\$12</b>
		<b>Small Egg &amp; Bacon on Sourdough</b> One egg cooked your way and one rasher of bacon served on one slice of toasted sourdough	<b>\$10</b>

## Extras

Bacon, avocado, feta	\$4	Sausage, housemade tomato relish, egg, mushrooms, hashbrown, toasted sourdough, spinach, grilled tomato, hollandaise sauce	\$3
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# Lunch

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SERVED FROM 11AM

<b>Steak Sandwich</b> Steak cooked in garlic & thyme butter, caramelised onion, tomato, lettuce & housemade tomato relish on turkish bread served with chips	<b>\$25</b>	<b>Roast Vegetable Focaccia</b> Roasted pumpkin, capsicum & eggplant with pesto mayo, spinach & feta <b>Add side of chips</b>	<b>\$15</b> \$4
<b>Fish &amp; Chips</b> Beer battered fish served with housemade tartare sauce, salad & chips	<b>\$22</b>	<b>Thai Beef Salad</b> Mixed lettuce, tomato, cucumber & capsicum with Thai beef	<b>\$18</b>
<b>Burrito Bowl (V,GF)</b> Brown rice, corn, black beans, avocado, housemade salsa & sour cream served with corn chips <b>Add pulled beef</b>	<b>\$18</b> \$4	<b>Caesar Salad</b> Served with housemade Caesar dressing, bacon & a poached egg <b>Add grilled chicken</b>	<b>\$18</b> \$4
<b>Tacos (GF)</b> Three corn tortillas served with pulled beef, lettuce, salsa, avocado & chipotle mayo	<b>\$20</b>	<b>BLT</b> Bacon, lettuce, tomato & mayo on turkish bread (make it a BLAT for an additional \$2) <b>Add chips</b>	<b>\$14</b> \$4
<b>Chicken Schnitzel Focaccia</b> Chicken Schnitzel, lettuce, tomato & mayo <b>Add side of chips</b>	<b>\$16</b> \$4	<b>Chicken Nuggets &amp; Chips</b>	<b>\$12</b>
		<b>Bowl of Chips (V)</b> Served with aioli or tomato sauce	<b>\$8</b>

## Hot Drinks

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<b>Short Black / Espresso</b>	<b>\$3.5</b>	<b>Tea</b>	<b>\$3.5</b>
<b>Coffee</b>	<b>\$4 / \$5</b>	English Breakfast, Green Tea, Peppermint, Early Grey, Chamomile	
Latte, Flat White, Cappuccino, Long Black, Mocha			
<b>Chai Latte</b>	<b>\$4 / \$5</b>	<b>Extras</b>	<b>\$0.50</b>
<b>Hot Chocolate</b>	<b>\$4 / \$5</b>	<b>Extra Shot</b>	<b>each</b>
		<b>Milk:</b> Soy, Almond, Lactose Free, Oat	
		<b>Syrups:</b> Caramel, Vanilla, Hazelnut	

## Cold Drinks

<b>Iced Drinks</b>	<b>\$6.50</b>	<b>Soft Drinks</b>	<b>\$3.50</b>
Coffee, Latte, Chocolate, Mocha		Coca-Cola, Coca-Cola No Sugar, Sprite, Fanta	
<b>Milkshakes</b>	<b>\$6.50</b>	<b>Lemon, Lime &amp; Bitters</b>	<b>\$4</b>
Chocolate, Strawberry, Banana or Vanilla			
<b>Kids Milkshake</b>	<b>\$4.50</b>	<b>Bottled Water</b>	<b>\$3</b>
Chocolate, Strawberry, Banana or Vanilla			
<b>Fresh Juice</b>	<b>\$8</b>	<b>Lightly Sparkling Water</b>	<b>\$4</b>
Orange &/or Apple			

## Wine

		<b>GLASS</b>	<b>BOTTLE</b>
<b>Palazzo Prosecco</b>	Killara Estate	-	<b>\$34</b>
<b>King Valley Prosecco</b>	De Bortoli	<b>\$8</b>	-
<b>Palazzo Pinot Grigio</b>	Killara Estate	<b>\$9</b>	<b>\$32</b>
<b>Sauvignon Blanc</b>	Yarrowood Estate	<b>\$9</b>	<b>\$32</b>
<b>Moscato</b>	Pfeiffer Wines	<b>\$9</b>	<b>\$32</b>
<b>Pinot Noir</b>	Yarrowood Estate	<b>\$9</b>	<b>\$32</b>
<b>Cabernet Sauvignon</b>	Whispering Hills	<b>\$9</b>	<b>\$32</b>
<b>Carlyle Shiraz</b>	Pfeiffer Wines	<b>\$9</b>	<b>\$32</b>

## Beer, Cider, Others

<b>Hargreaves Hill Pale Ale</b>	<b>\$9</b>
<b>Carlton Draught</b>	<b>\$7</b>
<b>Cascade Light</b>	<b>\$7</b>
<b>Innocent Bystander Apple Cider</b>	<b>\$9</b>
<b>Rekorderlig Cider</b>	<b>\$8</b>
Wild Berries, Strawberry & Lime Low Sugar	
<b>Jim Beam &amp; Cola</b>	<b>\$8.50</b>
<b>Canadian Club &amp; Dry</b>	<b>\$8.50</b>
<b>Base Spirits</b>	<b>\$8</b>

Menu listings and prices are subject to change