



Lunch Menu

from 11:30am - 2pm

STEAK BURGER w FRIES

Scotch Fillet Steak, Onion Jam, Mesclun, Tomato, Swiss Cheese Beetroot Relish, Horseradish Aioli in Turkish Bun & Fries 28 +Gluten Free 2.5

FALAFEL BOWL

House Made Green Falafel, Hummus, Tahini Sauce, Chopped Salad, Pickled Cabbage, Zoug (Israeli Green Paste) & Naan Bread 24 (vg) (gf**)

FISH TACO

Shark Bay Whiting w Slaw, Pica de Gallo Salsa & Lime Dressing in Soft Tortilla 19

PRAWN ANGEL HAIR PASTA

Shark Bay Prawns, Confit Cherry Tomatoes & Garlic, House-Made Pasta Sauce, Pangrattato 26

FRIED **SQUID** TENTACLES w Chilli Jam, Shaved Pumpkin & Zucchini & Herb Salad w Tamarind Dressing 26

HONEY MISO **CHICKEN** POKE BOWL w Edamame Beans, Rice, Pickled Ginger, Pickled Cabbage, Seaweed Salad, Cucumber, Avocado, & Sesame 25 (*)

Swap Chicken for Smoked Salmon or Tofu

BRUSCHETTA w Roast Capsicum Piperade, Buratta, Vinaigrette Dressing, Shaved Prosciutto & Crispy Capers (*) 20

PANZANELLA SALAD w La Delizia Buratta, Cherry Tomatoes, Vinaigrette Dressing, Shaved Prosciutto, Crunchy Herbed Sourdough & Crispy Capers (*) 26

SEE OUR BOARD FOR WEEKLY SPECIALS

Brunch Menu

from 11:30am - 2pm

BREAKKY **BURRITO** Bacon, Scrambled Egg, Tomato, Cheddar, Lettuce, Aioli & Spicy BBQ Sauce 20

SMASHED **AVO** & PEAS Marinated Feta, Beetroot Pesto, Dressed Greens on Sourdough 22 (v) (*) (gf*)
+ Chorizo 5 + Bacon 6 +Gluten Free 2.5 +Salmon

CHILLI FRIED EGGS Herbed Cream Cheese, Smashed Avo, Sprouts on Sourdough 22 (vg) (gf**)
+Chorizo 5 +Bacon 6 + Gluten Free 2.5 +Hash Brown 4.5

APPLE CRUMBLE BRIOCHE w Honeycomb, Maple Crumb & Vanilla Bean Ice Cream 19 (v)

BREAKFAST **BURGER** w BBQ Sauce, Lettuce, Tomato, Avo, Bacon, Hash Brown, Fried Egg & Aioli 20
+ Fries 4

ACAI SMOOTHIE BOWL w Granola, Seasonal Fruit 17 (vn) (gf)

Designed to Share

Available from 11:30am - 2pm

MEZZE - Chefs selection of Cured Meats - Spreads - Sourdough 31 (gf**)

BREADS & **SPREADS** - Assorted House Made Spreads 18 (v) (gf**)

+ We are not a nut or gluten free kitchen, therefore we cannot guarantee possible traces of these. We do however take allergies seriously & try our very best to suit dietary requirements. +Please make us aware of any allergies as not everything is listed on the menu
+ 10% surcharge applies on all public holidays
+ Our Menu has been carefully designed with LOVE and alterations may not be available.

(vn) **vegan** (v) **vegetarian** (gf) **gluten free** (*) **vegan option** (gf**) **gluten free option**

18+

Sparkling

Crittenden Pinocchio Prosecco glass 9 bottle 39

White

House wine 6

KuKu Sauvignon Blanc Marlborough 9 / 39

Catalina Sounds Sauvignon Blanc Marlborough NZ 12 / 47

Mount McLeod Chardonnay 9 / 39

Crittenden Pinocchio Pinot Gris 10 / 42

Pierro Semillon Sauvignon Blanc 65

Red

Crittenden Estate Pinocchio Sangiovese Mornington Peninsula 9 / 39

Oakover Cabernet Merlot Swan Valley 9 / 38

Teusner Wark Shirazz Barossa Valley 9 / 42

Nikola Estate Cabernet Sauvignon Margaret River 9 / 39

Beer & Cider

Guage Roads Single Finn - Middy 8 Schooner 10

Guage Roads Side Track - Middy 7 Schooner 9

Corona 9

Emu Export 9

Little Creatures Pale Ale 8

Matsu Ginger Beer Middy 10 Schooner 14

Cocktails 16

Margarita

Cosmo

El Peachy

Stitch Up

Espresso Martini

Aperol Spritz

Gin Elderflower Spritz

Bloody Mary

Mimosa 9

Spirits

Illegal Tender G&T 14

Kraken Rum & Coke 14

Barley Legal Whisky 14

Rhapsody Ruby Gin & Soda 14



Breakfast 7am - 11am

BREAKKY BURRITO Bacon, Scrambled Egg, Tomato, Cheddar, Lettuce, Aioli & Spicy BBQ Sauce 20

SMASHED AVO & PEAS Marinated Feta, Beetroot Pesto, Dressed Greens on Sourdough 22 (v) (*)
+ Chorizo 5 + Bacon 6 + Poached Egg 2.5 + Gluten Free 2.5

CHILLI FRIED EGGS Herbed Cream Cheese, Smashed Avo, Rocket on Sourdough 22
+ Chorizo 5 + Bacon 6 + Gluten Free 2.5 + Hash Brown 4.5

APPLE CRUMBLE FRENCH BRIOCHE w honeycomb crumble & Vanilla Bean Ice Cream 19 (v)

EGGS BENNI w BACON Poached Eggs, Spinach, Hollandaise & Sourdough 22
+ Gluten Free 2.5 + Hash Brown 4.5 (swap salmon no cost)

BREAKFAST BURGER w BBQ Sauce, Lettuce, Tomato, Avo, Bacon, Hash Brown, Fried Egg & Aioli 20
+ Fries 4

CILBIR EGGS (TURKISH EGGS) Mild Spiced Yoghurt, Chilli Butter, Poached Eggs, Jalapeno Oil, Za'atar, served with Roti Bread 20 (v)
+ Bacon 6 + Chorizo 5 + Gluten Free 2.5 Salmon 6

EGGS YOUR WAY - Scrambled 15, Fried or Poached 14 on Sourdough (v)
+ Bacon 6 + Chorizo 5 + Gluten Free 2.5 Salmon 6

ACAI SMOOTHIE BOWL w Granola, Seasonal Fruit 17 (vn) (gf)

Fries with Aioli 9 (gf **)

SIDES +Poached Egg 2.5 +Gluten Free 2.5 +TBW Sourdough (1 slice) 2.5 +Chilli Oil 2.5 +Hollandaise 3 +Avo 4 +Slow Roasted Tomatoes 4 +2 Hash Browns 4.5 +Truffle Mushrooms 6 +House Made Beans 6 +Bacon 6 +Chorizo 6 +Salmon 6

The Kids

under 12 years 7am - 2pm

KIDS EGGS ON TOAST Fried, Scrambled or Poached 12
+Kids Bacon 4 (poached not available after 11am) (v)

KIDS WAFFLE w Banana & Maple 9
+ Bacon 4 +Yoghurt 50c + Ice-cream 50c (v)

Something Lighter

All Day 7am - 3pm

TBW **FRUIT TOAST** Served with Jam & Butter 8 (v)

HAM & CHEESE CROISSANT w Mustard 10.5

TBW **SOURDOUGH TOAST** Served with Butter, Jam or Vegemite 7 (v) (*)

HOUSE MADE TARTS - see our cabinet as they change weekly made with fresh local produce served with a side salad 16

We value our suppliers and aim to source as much local produce. Happy eggs from **Lirravale**, Sourdough and pastries from **The Bread Wright**, Seafood from **McBoats**, Olive Oil from **Bastongrove** are some of our local suppliers Meat from **Mick Davey Butchers** MDB, **Rigters** IGA are some of our local suppliers

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FACEBOOK

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Turn Over For Lunch Menu

Drinks

Hot

White / Black 4.5

Large, Soy, Extra Shot, Almond, Oat, Lactose Free 50c

Hot Chocolate 4

Chai Latte 4.5

Dirty Chai (combination of Chai and Coffee) 4.5

Baby Chino 1.5

Mocha 4.5

Affogato 5

Pot of Tea for One 5

Pot of Tea for Two 8

Earl Grey, English Breakfast,

Serenity-Chamomile, Rose, Lavender, Passionflower

Digest - Peppermint, Liquorice, Fennel, Calendula

Green Sencha- Green Sencha, Jasmine Flowers, Rose

Petals

Energise-Lemongrass, Papaya pieces, Ginger, Cinnamon

Cold

Iced Latte 4.5

Iced Coffee, Chocolate, Mocha or Chai 7

Captain Cold Drip Coffee 5

Captain Cold Drip Coffee Bottle 20

Coke, Diet Coke 5

San Pellegrino Sparkling Water 4

Lemon Lime Bitters 5

Kombucha 6.5

Strawberry

Passionfruit

Spruce Juice Cold Pressed Juice see board 9

Mango or Banana Smoothie 8

Milkshakes 7

Chocolate, Strawberry, Vanilla, Spearmint Caramel