

Breakfast - Served 7.30am until 12pm

The Favourites

Vanilla Bean Pancake Stack ^{V VG DF} \$16

House-made honeycomb, blueberries, toasted almond and maple

Add ice-cream \$2

The Chick and Pig \$15.5

Smoked bacon, eggs your way, toast of choice

The Lifestyle ^V \$19.5

Slow-roasted field mushroom, grilled haloumi, thyme roma tomato, asparagus, eggs your way, toast of choice

Alexander the Great \$22

Smoked bacon, chipolata, roasted thyme field mushroom, roma tomato, house relish, hash brown, baby spinach, sourdough, eggs your way

Eggs Benedict ^V \$14

Sourdough, poached eggs, baby spinach, house-made hollandaise

With bacon, smoky paprika \$17.5

With smoked salmon, crispy capers, dill \$19.5

Eat Your Greens ^V \$18

Sautéed baby spinach, kale, asparagus, peas, quinoa, pepitas, poached eggs, lemon, dukkah

Chilli Scrambled Eggs \$18

Crispy prosciutto, fresh chives, toast of choice



Toast Toppers

One slice of toast of your choice with:

The Vegan ^{V VG DF} \$9.5

House relish, rocket, roasted sweet potato, pomegranate, quinoa, balsamic reduction

The Vego ^V \$11

Pesto, ricotta, sliced avocado, cherry tomato, dukkah, poached egg

The Sweet tooth ^V \$9.5

Crunchy peanut butter, fresh banana, blueberries, cinnamon, honey

The Classic \$12.5

Creamed goat's cheese, prosciutto, fresh sliced roma tomato, pepita, poached egg

Something extra:

Egg your way (1), pesto, house tomato relish, chilli jam, hollandaise \$2

Chipolata, avocado, hash brown, roasted roma tomato, roasted field mushroom, haloumi, bacon, asparagus \$4

Smoked salmon, prosciutto, pulled beef \$6

Choose your toast:

sourdough

sunflower and pumpkin seed sourdough

wholemeal sourdough

turkish

plain white

gluten free (\$3 extra)

BREAKFAST

GF gluten free DF dairy free V vegetarian VG vegan

Please ask our staff for further assistance with your dietary needs.

All Day - Served until 3pm

House-made Scones and Muffins

Baked fresh daily,

see our specials board for flavours

Each \$4.50

Serve of 3 scones \$7.50

Banana Bread ^V \$6.5 GF \$7

Berry compote, butter

Spiced Fruit Turkish ^V \$6.5

Ricotta, honey, berries

Croissant \$5

Ham, cheese, tomato \$7.5

Fruit Salad \$11

Fresh seasonal fruits, vanilla bean yoghurt, chia, toasted coconut

Eggs & Toast ^V \$12

Toast of choice, fried or poached eggs

Bacon & Egg Roll \$11.5

Smoked bacon, two eggs over easy, aioli, chilli jam, toasted brioche

Breakfast Burger \$14

Smoked bacon, baby spinach, chipolata, two eggs over easy, cheese, chilli jam, aioli, toasted brioche bun

Veggie Roll ^V \$10.5

Roasted field mushroom, baby spinach, sweet potato, haloumi, two eggs over easy, aioli, toasted brioche bun

Pulled Beef Reuben \$16

Wagyu brisket, pickled red cabbage, fried eggs, chilli jam, melted cheese, buttered sourdough

Fries \$6

Rosemary salt, aioli

Wedges \$9

Sour cream, chilli jam

ALL DAY

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Lunch - Served from 12 until 3pm

Something Small

Garlic, herb and cheese ciabatta \$7
Rocket salad, pear, parmesan,
walnut, balsamic ^{GF} \$8.5

Sydney Rock Oysters
Natural, rocket, lemon wedge \$19/37
Kilpatrick, fresh herbs, lemon wedge \$22/40
Champagne granita \$21/39

Flash Fried Squid ^{DF} \$13
Harissa aioli and fresh lemon

Toasted Turkish \$15
Toasted turkish bread, marinated vegetables,
trio of dips

Southern Fried Chicken \$12
Chicken thigh fillet served with sriracha

Boston Bay Black Mussels ^{DF GFA} \$17
Chilli, lemon, basil, tomato, warm sourdough

Something Large

Herb Crusted Salmon Fillet \$32
Pea, asparagus, watercress salad, dutch carrots,
saffron sauce

Pulled Chicken Risotto \$25
Sautéed chilli, spanish onion, red wine, capsicum,
sundried tomato, sweet corn, fresh herbs, sour
cream

Vegan Poke Bowl ^{DF VG} \$22
Add grilled chicken \$5
Brown rice, pickled vegetables, crispy tofu,
avocado, edamame, black sesame seeds

Buttermilk Chicken Burger \$18
Toasted brioche bun, crispy thigh fillet, harissa
aioli, dirty slaw served with paprika fries

Classic Fish & Chips ^{DF} \$26
New Zealand Monkfish, rosemary fries, house
tartare, garden salad, lemon

Slow Cooked Lamb Shoulder ^{GF} \$26
Roma tomato, lentils, quinoa, black olive, rocket,
fresh parsley, feta, tzatziki dressing

Grain-fed Scotch Fillet 220g ^{GF} \$32
Add grilled prawns \$5
Twice cooked kipfler potatoes, buttered beans,
thyme and mushroom jus

Chicken Supreme ^{GF} \$29
Pumpkin purée, broccolini, prosciutto and walnut
oil

Soft-Shell Tacos (3) ^{DF} \$20
House braised Wagyu brisket, crisp slaw,
coriander, corn, harissa aioli, chilli flakes

Or Pulled lamb, fresh mint, rocket, \$20
sundried tomato, aioli

Seafood Platter for Two \$64
Cold smoked salmon, natural oysters, tomato
chilli basil mussels and squid, lemon butter
prawns, crispy Monkfish, fries, lemon, tartare

LUNCH

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