

Toasted Belgian Waffle ^V	\$17	Breakfast Burger ^{GFA}	\$15
Whipped blueberry ricotta, lemon myrtle berry gel, maple, Persian pistachio floss		Toasted Turkish, one sunny-side egg, two rashers of smoked bacon, baby spinach, grilled halloumi, aioli, smoky BBQ sauce	
Pea & Mint Smash ^{GFA V}	\$18	Superfoods Bowl ^{DF GF}	\$20.5
Local sourdough, house lemon labna, beetroot reduction, poached egg, dukkah, baby herb		Sautéed kale, spinach, asparagus, pea & pepitas, beetroot purée, cold smoked salmon, avocado	
Smoky Chickpeas ^{V VG DF}	\$16.5	Alexander the Great ^{GFA DFA}	\$24.5
Slow cooked chickpea salsa, fresh shallot, grilled pita bread, saltbush		Smoked bacon, Spanish chorizo, slow-roasted field mushrooms, thyme roma tomato, hash brown, house pesto, sourdough, eggs your way	
Add poached eggs	\$3	Bacon & Eggs ^{DFA GFA}	\$16.5
Truffle Mushrooms ^{DFA GFA}	\$19.5	Two rashers of smoked bacon, eggs your way, toast of choice, butter	
Slow-roasted field mushrooms, one slice local wholemeal sourdough, fresh baby spinach, prosciutto, goat's cheese, balsamic, truffle oil, poached egg		Toast & Preserves	\$6.5
Seasonal Fruit & Organic Trail Mix ^{GF DF VG V}	\$15.5	Choice of sourdough, wholemeal sourdough, sunflower and pumpkin seed sourdough, Turkish & plain white, gluten free (\$2 extra)	
Fresh fruits, mango sorbet, organic activated buckinis, seeds & berries		Peanut butter, vegemite, raspberry jam, honey, butter	

Add a glass of Cove N/V Sparkling or Mimosa with any breakfast purchase
\$5

Something extra:

chilli jam, pesto, lemon labna, aioli	\$2
Baby spinach, asparagus, avocado, thyme roma tomato, slow roasted field mushrooms, hash browns, (2) eggs your way	\$4
Haloumi, smoked salmon, Spanish chorizo, smoked bacon, prosciutto	\$6

Choose your toast:

Sourdough	
Wholemeal sourdough	
Sunflower and pumpkin seed sourdough	
Turkish	
Plain white	
Gluten free (\$2 extra)	

Served 7.30am until 12pm **BREAKFAST**

GF gluten free DF dairy free V vegetarian VG vegan
Please ask our staff for further assistance with your dietary needs.

Something Small

Arancini ^V	\$14.5	Smoked Salmon ^{GF DF}	\$14.5
Pumpkin, sage, feta & Parmesan, truffle aioli		Cold smoked salmon, lime aioli, saltbush, beetroot reduction, baby herbs	
Local Toasted Sourdough ^V	\$9	SERVED WITH A GLASS OF MR. MICK RIESLING	\$21
Whipped garlic butter, olive oil, balsamic		Flash Fried Squid ^{DF}	\$14.5
Two Cheese Plate ^V	\$17.5	Sea salt, aioli, lemon	
Shadows of blue double cream cheese, Tarrago River triple cream brie, lemon myrtle berry gel, lavosh		SERVED WITH A GLASS OF TIM ADAMS PINO GRIS	\$23
SERVED WITH A GLASS OF COVE WINE	\$23.5	Sydney Rock Oysters ^{DF GF}	
		Natural, rocket, lemon wedge	\$21.5/38.5
		Kilpatrick, rocket, lemon wedge	\$23.5/41.5
		ADD A GLASS OF SADDLER'S CREEK ROSÉ	\$7.5

Something Large

Sweet Sage Pumpkin ^{V GF DFA VGA}	\$18	Lamb Shoulder Burger	\$19
Slow-roasted pumpkin wedge, sautéed kale, beetroot purée, pepitas, dukkah, house-smoked Danish feta		House 12hr slow-cooked lamb shoulder, rocket, pickled onion, chilli jam, lemon labna, toasted Turkish, sweet potato fries	
SERVED WITH A GLASS OF COVE CHARDONNAY	\$24	SERVED WITH A GLASS OF MT. ELIZA SHIRAZ	\$28
Summer Greens Salad ^{V GF DFA VGA}	\$18.5	Pulled Jerk Chicken ^{DF}	\$24.5
Pea, asparagus, beans, sugar snap pea, zucchini, baby qukes, snow pea tendrils, sesame, parsley mint dressing, Bûche de Chèvre		Smoked & spiced jerk chicken, grilled pita bread, charred corn, heirloom tomatoes, sweet potato, baby spinach, lime aioli	
SERVED WITH A GLASS OF ZIGGY PINO GRIS	\$27	SERVED WITH A GLASS OF TERRA X CHARDONNAY	\$32.5
Fettuccine	\$26.5	Sides:	
King prawns, house pesto, white wine, shallot, pea, rocket, chilli oil, Parmesan		Rocket, pear, parmesan, walnut, balsamic salad ^{V GF}	\$9
SERVED WITH A GLASS OF COVE SEM SAUV	\$32.5	Fries, rosemary salt, aioli ^{DF}	\$7
Crispy Skin Sous-Vide Barramundi ^{GF DF}	\$32.5	Charred corn cob, garlic butter, smoked paprika ^{V GF}	\$6.5
Pickled Asian slaw, sesame seeds, cold miso ginger rice noodles, coriander		Wedges, sour cream, chilli jam ^V	\$9.5
SERVED WITH A GLASS OF ALLUVIA SAUV BLANC	\$40	Sweet potato fries, lime aioli ^{V DF}	\$9.5
Classic Fish & Chips ^{DF}	\$26.5		
Tempura battered New Zealand Monkfish, fresh salad, tartare, lemon, fries			
SERVED WITH A GLASS OF GHOST HILL SAUV BLANC	\$32.5		

Served from 12 until 3pm **LUNCH**

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Sweet Treats

Items may be subject to availability. Please check our cake fridge or ask our staff for in-stock items.

Cakes

\$7.5 per slice \$1.5 for extra ice-cream

Lemon Meringue

Choc Mud Cake ^{GF}

Orange & Almond ^{GF}

Sticky Date With Butterscotch Sauce

Orange Jaffa ^{GF}

Carrot Cake

Baked Blueberry Cheesecake

Treats

Banana Bread ^{GFA} \$6.5
Toasted with butter, served with berry compote

Spiced Fruit Turkish \$6.5
Toasted with butter, served with blueberry ricotta

Croissant
Plain \$5.5
Ham, cheese & tomato \$8.5

Home-made Scones \$7.5
Fresh flavours daily, check menu board for today's selection
Serving of 3 with jam & cream

Home-made Muffins \$4.5
Fresh flavours daily, check menu board for today's selection

Served all day **SWEETS**

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