

**Something Sweet...**

<b>Warm Banana Bread (GF) (N)</b>	<b>\$10.00</b>
With Maple Cinnamon Cream Cheese & Butter	
<b>Vanilla Coconut Chia Pudding (V) (VE) (GFO)</b>	<b>\$12.00</b>
Selection of Fresh Fruit, Toasted Granola, Berry Compote & Coconut Yoghurt	
<b>Fresh Muffins of the day</b>	<b>\$ 6.50</b>
Served with Creme Fraiche	
<b>Buttermilk Pancake</b>	<b>\$15.50</b>
Served with Cinnamon Poached Pear, Seasonal Fruits, Choc Crumble, Berry Compote, Creme Fraiche & Maple Syrup + Add - <i>Vanilla Bean Ice Cream</i> (\$3) <i>Nutella</i> (\$3)	
<b>Acai Bowl</b>	<b>\$16.50</b>
Fresh Seasonal Fruit, mixed Nuts & Seeds, shaved Coconut & Coconut Cream Lemon Panna Cotta	
<b>Cake Of The Day</b>	<b>\$ 7.50</b>
Served with Maple Cinnamon Cream Cheese + Add - <i>Vanilla Bean Ice Cream</i> (\$3)	

**The Classics...**

<b>3-Egg Omelette &amp; Toasted Artisan Sourdough</b>	<b>\$18.00</b>
Choose 3 fillings from the following options;  <i>Grilled Bacon, Smoked Ham, Herbed Mushroom, Haloumi, Tomato, Avocado, Spanish Onion, Spinach, Shallots, Cheese, Persian Fetta, Bratwurst Sausage</i>	
<b>Eggs Your Ways (GFO)(V)</b>	<b>\$ 9.50</b>
2 Large Barn Laid Eggs (Poached, Fried or scrambled) w toast. + Add - <i>Your preferred Standard or Deluxe sides</i>	
<b>Eggs Benedict Rosti (GF)</b>	<b>\$18.50</b>
Soft Poached Egg with Pan Fried Spinach & Hollandaise on our original House-Made Potato Rosti, accompanied with your choice of the following;  <i>Smoked Ham, Grilled Bacon, Herbed Mushroom, Grilled Halloumi or Smoked Salmon</i>	
<b>Avo Smash on Toast (GFO) (V)</b>	<b>\$12.50</b>
Smashed Avo with Olive Oil, Fetta, Dukka, Flashed Cherry Tomato, Petite Citrus Rocket Salad & Toast + Add - <i>Your preferred Standard or Deluxe sides</i>	

**House Toasts** **\$7.00**

Two Slices served w Condiments - Jam, Vegemite, Peanut Butter, or Bilpin Honey

Toast Selection; Artisan Sourdough, White, Multigrain, Fruit, Gluten Free

**+ Standard** **\$5.50 / side**

Baked Beans, Persian Fetta, Flashed Tomato, Mushrooms, Hollandaise, Rocket, Spinach, Grilled Halloumi, Hash Browns

**+ Deluxe** **\$6.50 / side**

Grilled Bacon, Avocado, Smoked Salmon, Bratwurst Sausage, Smoked Ham, Vegetarian Falafel, Barn Laid Eggs (2)

**SHARING GRAZING BOARDS**

<b>European Breakfast Grazing Board (for 2 people)</b>	<b>\$21.00 / person</b>
Barn Laid Eggs <i>Your Way</i> , Smoked Bacon, Herbed Mushrooms, House-Made Potato Rosti, Flashed Tomato On Vine, Spinach & Sauerkraut Salad, Bratwurst Sausages, Tomato Chutney, Persian Fetta, House Baked Beans & Toast	
<b>Healthy Heart Grazing Board (GFO, V) (for 2 people)</b>	<b>\$20.00 / person</b>
Roasted Herbed Seasonal Veg, Steamed Greens, House-Made Potato Rosti, Avocado, High-In-Fibre Mixed Seeds, Herbed Oven baked Mushrooms, Steamed Wild Rice, Flashed Cherry Tomatoes, Grilled Halloumi, Petite Citrus Salad, Hummus, Chutneys, Falafel & Toast	
<b>Assorted Dessert Board (for 2 people)</b>	<b>\$19.00 / person</b>
Four Varieties of Assorted Desserts Prepared by Our Chefs. Ask for the Dessert Selections of the Day	

**Our Signature Cheese Board for 2 (GFO) - \$20pp**

A Selection of Soft & Hard Cheese Served with Cured Meats, Mediterranean Olives, Our House Pickles & Relish, Tapenades, Roasted Nuts, Fresh Fruits & Artisan Sourdough

**Burgers & Toasted Sandwiches...**

<b>Chicken, Cheese &amp; Avo Open Grill (GFO)</b>	<b>\$14.50</b>
Chicken Tenderloin, Melted Cheese & Avocado with Garlic Aioli on Toasted Artisan Sourdough	
<b>Croque Monsieur (GFO)</b>	<b>\$16.00</b>
Our version of a French Cafe Classic. With Smoked Shaved Ham, Béchamel Sauce, Melted Vintage Cheese in Toasted Artisan Sourdough	
<b>Croque Madame (GFO)</b>	<b>\$18.50</b>
With a soft Pan Fried Egg, Smoked Shaved Ham, Béchamel Sauce, Melted Vintage Cheese in Toasted Artisan Sourdough	
<b>Bacon &amp; Egg Roll</b>	<b>\$12.50</b>
Smoked Bacon Rashers, Fried Egg & Cheese on a Toasted Brioche Bun with your Choice of Tomato Relish, Tomato Sauce, BBQ Sauce or Aioli	
<b>Chicken Burger (GFO)</b>	<b>\$16.50</b>
Southern Fried Buttermilk Chicken Tenderloins, topped with melted Cheese, served with Fresh Tomato, Crunchy House Slaw, Pickles, Sriracha Aioli & Toasted Brioche Bun	
<b>Premium Cheese Steak Roll</b>	<b>\$18.50</b>
Our version of Philadelphia's Street Food inspired Classic with Sliced Premium Grass-Fed Australian Steak, resting on Crisp Lettuce, Seeded Mustard, Grilled Onions, Fresh Tomato & Melted Tasty Cheese in a Lighty Baked Milk Bun	
<b>Thai-Style Vegetarian Burger (V)(GFO)</b>	<b>\$15.50</b>
Our house made Veggie Patty, with Sweet Chilli Mayo Slaw, Smashed Avocado, Pickled Cabbage and Toasted Brioche Bun	
<b>Bratwurst Hot Dog</b>	<b>\$14.50</b>
Served With Sauerkraut, Pickles, Slaw, Caramelised Onion, Dijon Mustard, Melted Cheese on a Soft Milk Bun	

**Healthy & Light...**

<b>Kale &amp; Quinoa Wild Rice Salad (V) (GF) (N)</b>	<b>\$16.50</b>
Roasted Pumpkin, Danish Feta, Honey glazed Walnut, High Fibre Seeds Mix, Cherry Tomato with our House-Made Lemon Vinaigrette	
<b>Wellness Salad (V) (GF) (N) (VE)</b>	<b>\$16.50</b>
Steamed Greens, Toasted Beetroot, Spanish Onion, Flashed Cherry Tomato, Pinenuts, Rocket, Herbed Mushrooms with our House-Made Dressing	
<b>Vietnamese Inspired Salad (SF)</b>	<b>\$16.50</b>
Wombok Slaw, Vermicelli Noodles, Bean Sprouts, Sesame Seeds, Coriander, Fried Shallots with Lemon & Sweet Chilli Dressing	
<b>House Salad (V) (GF)</b>	<b>\$16.50</b>
Grilled Haloumi, with sliced Avocado, Roasted Pumpkin, Marinated Beetroot, Fresh Tomato on a Bed of Mixed Lettuce with House Dressing	

**ADD A SALAD TOPPER**

Grilled Chicken Tenderloins x 2 pieces	\$6.50 (GF)
Smoked Ham	\$6.50 (GF)
Smoked Salmon	\$6.50 (GF)
Avocado	\$6.50 (V) (Ve)
Vegetarian Falafel x 5 pieces	\$6.50 (V) (Ve)
Grilled Halloumi	\$5.50 (V)
Marinated French Cut Sirloin 100g	\$8.50 (GF)
Herbed King Prawns x 4 pieces	\$8.50
Calamari x 6 pieces	\$6.50
Southern Fried Buttermilk Chicken x 2 pieces	\$7.50 (GF)

**TAPAS & SIDES**

Chicken Tenderloins x 4 pieces	\$12.00
Vegetarian Falafel x 10 pieces	\$12.00
Sirloin Beef Steak 180g cooked to your preference	\$16.50
Herbed King Prawns x 8 pieces	\$16.50
Lightly Breaded Calamari x 12 pieces	\$12.00
Southern Fried Buttermilk Chicken x 4 pieces	\$14.00
Crunchy Fries Small	\$5.50
or Large	\$8.00
Green Salad with House Dressing Small	\$8.50
<i>(V) Vegetarian Friendly (Ve) Vegan Friendly (GF) Gluten Free Recipe (GFO) Gluten Free Options (N) Contains Nuts (SF) Contains seafood</i>	

NOTE - 15% surcharge applies for PUBLIC HOLIDAYS