

all day menu

- TOAST & HOMEMADE JAM \$6
- MUESLI W/ APPLE, POACHED RHUBARB & HONEY YOGHURT \$9
- MANUKA SMOKED BACON & FREE RANGE EGGS ON SOURDOUGH \$14
- EGGS BENEDICT (HAM) OR FLORENTINE (SPINACH) ON TOASTED ENGLISH MUFFIN \$16
- BIGGY – FREE RANGE EGGS, SOURDOUGH TOAST, SMOKED BACON, ISLAND BAY BUTCHERY
SAUSAGE, HOMEMADE HASH BROWN, ROAST TOMATO & MUSHROOM \$21.50
- POTATO & BACON HASH, BRAISED CABBAGE, POACHED EGGS & HOLLANDAISE \$16
- LAMBS FRY W/ CARAMELISED ONION, MUSHROOM, BACON & TOAST \$15
- RICOTTA HOTCAKES W/ BERRY COMPOTE OR BACON OR MASCARPONE & POACHED PEARS \$16

SIDES

- FRIES OR GREEN SALAD \$6
- GARDEN SALAD \$9.50
- SAUSAGE OR HASH BROWNS OR TOMATOES \$4.00
- MUSHROOM OR BACON \$5.00
- HOLLANDAISE OR AIOLI \$1
- GLUTEN FREE BREAD, EXTRA \$2
- SOURDOUGH TOAST \$4
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- SOUP OF THE DAY SERVED W/ TOASTED SOURDOUGH \$11
- CHICKEN LIVER PÂTÉ W/ PLUM JELLY, RELISH & TOAST \$14
- SALAD OF BABY COS, CRISPY PROSCIUTTO, PECORINO, CROUTONS & POACHED EGG \$18
- PEA, PRAWN & CHIVE RISSOTTO \$19
- TWICE BAKED GOATS CHEESE SOUFFLÉ W/ HERB SALAD \$16
- BRAISED BEEF & MUSHROOM PIE, TRUFFLE MASH, CRUSHED PEAS & JUS \$18
- GRILLED HALLOUMI ON OLIVE TOAST W/ HERB SALAD & ROASTED BEETROOT \$16
- OPEN STEAK SANDWICH W/ ROCKET, ROASTED TOMATOES, CARAMELISED ONION, AIOLI & CHIPS \$22
- SEARED SALMON ON SPICE ROASTED PUMPKIN, MINT, CHILLI & HERB SALAD W/
COCONUT DRESSING \$22
- MACARONI CHEESE W/ SMOKED BACON, ROASTED TOMATO & HERB CRUMB \$18
- PANKO CRUMBED FISH BURGER W/ WATERCRESS, LIME MARINATED CUCUMBER ,SMOKED PAPRIKA
MAYO & CHIPS \$19
- DAILY FISH W/ SKORDALIA, BUTTERED LEEKS & SAFFRON ROUILLE \$22

dinner

6PM TILL LATE

ENTRÉES

- SALAD OF HOT SMOKED SALMON, WATERCRESS, LEMON, CAPERS, CHILLI & FRESH HERBS \$14
TWICE BAKED GOATS CHEESE SOUFFLÉ, CHERRY TOMATOES & ROCKET \$13
CHICKEN LIVER PATE W/ PLUM JELLY, RELISH & TOAST – FOR 1 – \$9/ FOR 2 \$14
CONFIT PORK BELLY W/ CRUSHED POTATOES, BLACK PUDDING, CRISPY SAGE, APPLE & ONION
SOUBISE \$14
PRAWN, PEAS & CHIVE RISOTTO W/ PROSCIUTTO (E) \$14 (M) \$23

MAINS

- BEEF FILLET W/ TRUFFLED MASH, SAUTÉED SPINACH & THYME ROASTED MUSHROOMS \$33
SIRLOIN W/ HAND CUT CHIPS, CAFÉ DE PARIS BUTTER, CARAMELISED ONIONS & CONFIT GARLIC
\$29
DUKKAH CRUSTED DAILY FISH W/SPICED ISRAELI COUS COUS & MINTED YOGHURT \$29
CHICKEN SALTIMBOCCA & SOFT POLENTA W/ ROCKET & PECORINO SALAD \$28
ROASTED LAMB RUMP W/ SPICE ROASTED PUMPKIN, CHICKPEAS & FRESH HERBS \$29
VEGETARIAN TASTING PLATE – PORCINI CUSTARD; ZUCCHINI & HALLOUMI FRITTERS; SPINACH,
FETA & CARAMELISED WALNUT SALAD; CAULIFLOWER & BLUE CHEESE SOUP \$29

SIDES

- FRIES W/ AIOLI \$6
GREEN SALAD W/ MINT PICKLE \$6.50
GREEN BEANS W/ TOASTED ALMONDS \$7.50
BABY SPINACH, PEAR & BLUE CHEESE SALAD \$ 8.50

CHEESE

BLEU D'AVERGNE W/ TOASTED SOURDOUGH & VANILLA POACHED PEAR **\$15**

DESSERTS

APPLE & RHUBARB CRUMBLE W/ MAPLE WALNUT ICE CREAM **\$14**

AFFOGATO – VANILLA ICE CREAM, AMARETTO, BISCOTTI & ESPRESSO **\$15**

DESSERT PLATE – 5 DIFFERENT CHEF SELECTED DESSERT TASTES (FOR 2) **\$19.50**

WARM CHOCOLATE POT W/ POACHED QUINCE & QUINCE CUSTARD **\$14**

SORBET TRIO – BERRY, LIME & MANGO W/ HONEY WAFERS **\$12**

WARM TREACLE TART W/ GOLDEN SYRUP ICE CREAM **\$12**

VANILLA BEAN PANNACOTTA, RHUBARB JELLY, POACHED RHUBARB & SPICED SYRUP **\$13**