



## Breakfast Start Ups

Served until 11.00am

|  |                 |
|--|-----------------|
| <b>Creamy Oatmeal Porridge</b> , Honey & Butter (v)              | <b>\$ 8.50</b>  |
| <b>House Baked Granola</b> , Caramelised Pineapple & Yoghurt (v) | <b>\$10.50</b>  |
| <b>Milk Bread Toast</b> , Butter & Preserves (v)                 | <b>\$ 8.50</b>  |
| <b>Belgian Waffles</b> , Grilled Bananas & Nutella (v)           | <b>\$15.00</b>  |
| <b>Buttermilk Pancakes</b> , Grilled Bacon & Maple Syrup (v)     | <b>\$16.00</b>  |
| <b>Eggs your Way</b> w/ Grilled Tomato & Milk Toast              | <b>\$13.00</b>  |
| <b>Add Bacon, Mushrooms, Baked Beans, Hash Brown</b>             | <b>\$3.50ea</b> |

## All Day Breakfast

|  |                |
|--|----------------|
| <b>Club Breakfast</b> – Eggs your Way w/ Grilled Bacon, Tomato, Mushroom, Baked Beans, Hash Brown & Milk Toast | <b>\$19.50</b> |
| <b>Add Tea or Coffee</b>   | <b>\$22.50</b> |
| <b>Croque Madame</b> w/ Swiss Cheese, Smoked Ham & Fried Egg   | <b>\$17.50</b> |
| <b>Avocado Smash Bruschetta</b> , w/ Poached Egg, Rocket, Feta & Salsa Rosso (v)                               | <b>\$17.50</b> |
| <b>Three Cheese &amp; Chive Omelette</b> w/ Grilled Chorizo, Rocket & Pepitos                                  | <b>\$17.50</b> |
| <b>Zucchini &amp; Corn Fritters</b> w/ Poached Eggs, Hollandaise Sauce & Rocket (v)                            | <b>\$17.50</b> |
| <b>Add Smoked Salmon</b>   | <b>\$21.50</b> |

Gluten Free Toast is available upon request



## Favourites

|   |                                |                |
|---|--------------------------------|----------------|
| <b>BLT Beef Burger</b> w/ Bacon, Lettuce, Tomato, Melted Cheese, Dill Relish & Fried Onion Rings on Focaccia Roll   |                                | <b>\$13.00</b> |
|   | <b>Add Salad Bowl or Fries</b> | <b>\$18.00</b> |
| <b>Texas Reuben Bagel</b> w/ Pulled Brisket, Sauerkraut, Melted Cheese, Dill Pickle & Marie Rose Sauce              |                                | <b>\$13.00</b> |
|   | <b>Add Salad Bowl or Fries</b> | <b>\$18.00</b> |
| <b>Club Steak Roll</b> w/ Melted Cheese, Tomato, Rocket, Dill Pickle Relish & Fried Onion Rings on Charcoal Brioche |                                | <b>\$14.50</b> |
|   | <b>Add Salad Bowl or Fries</b> | <b>\$19.50</b> |
| <b>Beer Battered Fish</b> w/ Tartare Sauce & Lemon  |                                | <b>\$14.50</b> |
|   | <b>Add Salad Bowl or Fries</b> | <b>\$19.50</b> |
| <b>Chargrilled Sirloin Steak</b> w/ Café de Paris Butter & Grilled Tomato (gf)                                      |                                | <b>\$17.00</b> |
|   | <b>Add Salad Bowl or Fries</b> | <b>\$22.00</b> |
| <b>Fish of the Day</b> – Please ask our wait person for today's selection   |                                | <b>\$22.00</b> |

## Suitable for Sharing

|  |                       |                |
|--|-----------------------|----------------|
| <b>Potted Duck Confit Rillettes</b> w/ Cornichons, Chutney & Crispbread        |                       | <b>\$17.50</b> |
| <b>Thai Pork Meatballs</b> w/ Ginger, Soy & Chilli Dipping Sauce               |                       | <b>\$15.00</b> |
| <b>Hoisin Chicken Wings</b> w/ Sesame & Crispy Noodles                         |                       | <b>\$15.00</b> |
| <b>Oven Baked Brie</b> w/ Thyme, Muscatels, Quince Paste & French Baguette (v) |                       | <b>\$17.50</b> |
| <b>Crumbed Macaroni Cheese Croquettes</b> w/ Jalapeno Aioli (v)                |                       | <b>\$15.00</b> |
| <b>Pizza Bianco</b> w/ Three Cheeses, Capers, Truffle Oil & Rocket (v)         |                       | <b>\$15.00</b> |
|  | <b>Add Prosciutto</b> | <b>\$20.00</b> |



# Lunch and Dinner Choices

Available from 11.00am

|   |              |                |
|---|--------------|----------------|
| <b>Soup of the Day</b> w/ Ciabatta Roll & Butter  |              | <b>\$ 8.50</b> |
| <b>Soup &amp; Salad Bowl</b>  |              | <b>\$13.50</b> |
| <b>Traditional Caesar Salad</b>   |              | <b>\$14.00</b> |
| <b>Add Smoked Salmon or Grilled Chicken Breast</b>  |              | <b>\$18.00</b> |
| <b>Lentil, Sweet Potato &amp; Carrot Salad</b> w/ Hummus & Lavouche Crackers (v)                              |              | <b>\$15.00</b> |
| <b>Pappardelle Pasta</b> w/ Pulled Ham Hock, Peas, Mustard & Parmesan Sauce (v)                               |              | <b>\$19.50</b> |
| <b>Wok Fried Riced Cauliflower</b> w/ Vegetables, Fried Egg & Hoisin Drizzle (v) (gf)                         |              | <b>\$17.50</b> |
| <b>Zucchini Noodles</b> w/ Fresh Tomato, Black Olive, Artichoke & Chilli (v) (gf) (vegan)                     |              | <b>\$18.50</b> |
| <b>Creamy Garlic Prawns</b> w/Lemon Parsley Sauce & Saffron Basmati Rice (gf)                                 |              | <b>\$21.00</b> |
| <b>Southern Fried Chicken</b> w/ Belgium Waffle, Chilli, Honey & Sesame                                       |              | <b>\$17.50</b> |
| <b>Vietnamese Pancake</b> w/ Mixed Leaf, Carrot, Bean Sprouts, Crispy Shallot, Sweet Chilli & Lime Dressing v |              | <b>\$16.00</b> |
| <b>Durban Bobby Lamb Shank Curry</b> w/ Saffron Basmati Rice, Pappadums & Sambal (gf)                         |              | <b>\$21.00</b> |
| <b>Sweet Potato Fries</b> w/ Aioli and Ketchup (v)  | <b>Small</b> | <b>\$ 6.00</b> |
|   | <b>Large</b> | <b>\$10.00</b> |
| <b>House Potato Fries</b> w/ Aioli and Ketchup (v)  | <b>Small</b> | <b>\$6.00</b>  |
|   | <b>Large</b> | <b>\$10.00</b> |
| <b>"Poutine" Style Fries</b> w/ Cheese Curds, Gravy, Mozzarella & Jalapenos                                   | <b>Small</b> | <b>\$ 8.50</b> |
|   | <b>Large</b> | <b>\$12.50</b> |



# Beverages

## Champagne and Sparkling

|   | Glass  | Bottle  |
|---|--------|---------|
| NV Angove 'Chalk Hill Blue' Brut Multi-regional, SA | \$7.00 | \$29.00 |
| NV Veuve Deville Loire, FR                          | \$8.50 | \$39.00 |
| Il Fiore Prosecco Veneto, Italy                     |        | \$36.00 |
| NV Moet Chandon Epernay, FR                         |        | \$85.00 |

## White

|  | 150ml  | 250ml   | Bottle  |
|--|--------|---------|---------|
| Angove 'Chalk Hill Blue' Sauvignon Blanc Semillon Multi-regional, SA | \$7.00 | \$10.50 | \$29.00 |
| Vasse Felix White Margaret River, WA                                 | \$8.50 | \$12.50 | \$37.00 |
| Villa Maria Sauvignon Blanc Marlborough, NZ                          |        |         | \$40.00 |

## Select Range

|  | 150ml   | 250ml   | Bottle  |
|--|---------|---------|---------|
| Treasure Hunter by Fifth Leg Chardonnay Margaret River, WA           | \$7.50  | \$11.50 | \$34.50 |
| Devil's Lair Hidden Cave Sauvignon Blanc Semillon Margaret River, WA | \$8.00  | \$12.00 | \$36.00 |
| T'Gallant Grace Pinot Grigio Mornington Peninsula, VIC               | \$8.50  | \$12.50 | \$37.50 |
| Matua Lands & Legends Sauvignon Blanc Marlborough, NZ                | \$8.50  | \$12.50 | \$37.50 |
| Squeeling Pig Rose   | \$10.50 | \$14.50 | \$42.00 |

## Red

|  | 150ml  | 250ml   | Bottle  |
|--|--------|---------|---------|
| Angove 'Chalk Hill Blue' Cabernet Merlot Multi-regional, SA                | \$7.00 | \$10.50 | \$29.00 |
| Cape Mentelle 'Marmaduke' Shiraz Margaret River, WA                        | \$8.50 | \$12.50 | \$39.00 |
| Vasse Felix Red Margaret River, WA   | \$8.50 | \$12.50 | \$37.00 |
| Robert Oatley 'Chain of Fire' Shiraz Cabernet Sauvignon Margaret River, WA |        |         | \$34.00 |
| Howard Park Flint Rock Shiraz Great Southern, WA                           |        |         | \$44.00 |



# Beverages

## Cider

Pipsqueak \$7.00

## Tap Beer

|                    | 425ml  | 570ml   | Jug     |
|--------------------|--------|---------|---------|
| Cascade Light, Aus | \$7.50 | \$9.50  | \$17.00 |
| Pure Blonde, Aus   | \$8.00 | \$10.00 | \$18.00 |
| Fat Yak, Aus       | \$8.50 | \$10.50 | \$19.00 |
| Stella, Belguim    | \$8.50 | \$10.50 | \$19.00 |

## Australian Bottled Beer

|                           |        |
|---------------------------|--------|
| James Boags Premium Light | \$6.50 |
| Carlton Dry               | \$7.50 |
| James Boags Premium       | \$7.50 |
| Crown Lager               | \$8.00 |
| Little Creatures Pale Ale | \$8.00 |
| Little Creatures Rogers   | \$8.00 |
| Fat Yak                   | \$8.00 |

## Imported Bottled Beer

|                                 |        |
|---------------------------------|--------|
| Corona, Mexico                  | \$8.50 |
| Guinness, Ireland               | \$8.50 |
| Peroni, Italy                   | \$8.50 |
| Peroni "Leggera", Italy         | \$8.00 |
| Pilsner Urquell, Czech Republic | \$8.50 |

## Non-Alcoholic Bottled Beer

Holston 'Alcohol Free' Pilsner, Germany \$6.50