

## Breakfast

### Continental Plate (V)

Chef's selection cereal, Milk, Yoghurt, Fresh fruit, Flavoured muffin 19

### Eggs & Sourdough (V)

Poached, Scrambled or Fried eggs, Confit truss tomatoes 12

### Bacon & Eggs

Poached, Scrambled or Fried eggs, Sourdough, Wilted spinach 18

### Avocado Crush (V)

Avocado, Cherry tomatoes, Persian fetta, Sourdough, Dukkha 18

### Big Breakfast

Bacon, Eggs, Chipolatas, Mushroom, Sourdough, Hash brown bites, Wilted spinach 27

### Benedict

Poached eggs, Sourdough, Spinach, Home-made hollandaise w/ Bacon – 18 w/Ham – 17 w/Salmon – 22

### Breakfast wrap

Spinach tortilla, Scrambled egg, Bacon, Spinach, Hash brown, Tomato relish, Cheese 22

### Granola (V)

Almonds, Fresh fruits & berries, Natural yoghurt 16

### Pancakes

Canadian w/ crispy bacon, Maple syrup & whipped cream Or Banana, Caramel & whipped cream 18

## Sides

Bacon	6	Wilted spinach	3
Avocado	6	Potato gems	5
Smoked salmon	8	2 eggs	5
Truss tomatoes	6	Mushrooms	5
Pork chipolatas	5	Gluten free bread	3
Ham	5		

(LF) – Lactose Free

(GF) – Gluten Free

(V) – Vegetarian

(PB) – Plant Based

15% Surcharge on Public Holidays

## Breads

Traditional – Garlic & herb butter (V)	9
Loaded – Garlic butter, Crispy bacon & Trio cheese	14

## Oyster's

	½Dozen/Dozen
Natural (GF, LF)	23 / 39
Kilpatrick – Bacon, Kilpatrick sauce (GF, LF)	25 / 42
Oriental – Spiced cucumber & lime granita (LF)	25 / 42
Trio plate – 2 each of the above oyster options (LF)	27 / 47

## Entrée

Scallops (3) – Powdered Sopressa, Pink caviar emulsion (GF, LF)	23
Tiger Prawns (3) – Macadamia & coconut butter, Green paw paw salad (GF)	26
Lamb Fillet – Israeli Cous Cous salad, Mint yoghurt dressing	25
Share Mezze Plate – Garlic & parmesan shards, Charred vegetables, Cheese, Dip (V)	27
Baked Halloumi – Oven roasted tomatoes, Basil, Balsamic glaze (GF, V)	19
Tempura Asparagus – Beetroot hummus, Trio of tomato (PB)	20

## Main

Atlantic salmon – Caponata, Broccolini, Lemon beurre blanc	30
Chicken – Prosciutto wrapped breast, Camembert & thyme mousse, Sweet mashed potatoes, Asparagus, White wine veloute (GF)	35
250g Eye Fillet – Parsnip Puree, Glazed baby carrots, Oven roasted Portobello, Café de Paris, Jus (GF)	49
Seafood plate – Atlantic salmon, Charred prawns, Scallops, Calamari, Natural oysters, Beer battered fries, Chefs salad, House-made Tartare	65/130
Pork cutlets – Roasted apple & fetta salad, Thyme salted chats, Red currant jus (GF)	36
House-made Gnocchi – Crab meat, Prawns, Scallops, Smoked salmon, Broccolini, Garlic cream sauce	30
Mushroom Bourguignon – Roasted sweet potato, Classic Bourguignon with a Vegan twist (PB)	22
Catch of the day – Market fresh fish, Sautéed potatoes, Seasonal Vegetables, Citrus butter (GF)	MP

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\$3.5 Cakeage Per person

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## Sides

Beer Battered fries w/ Aioli (LF, V)	11
Seasoned wedges w/ Sweet chilli & Sour cream (V)	14
Sweet mashed potato (GF, V)	10
Farmers salad w/ Balsamic glaze (PB)	8
Mixed seasonal vegetables (PB)	10
Roasted apple & fetta salad (V, GF)	10
Garlic buttered bug tail (GF)	12
2 Oysters natural (GF, LF)	10

## Desserts

Panna cotta – Please ask our friendly wait staff about today's flavour (GF)	20
Chocolate Decadence – White chocolate & raspberry truffle, Milk chocolate semifreddo, Dark chocolate steamed pudding	20
Deconstructed Lemon Meringue – Lemon curd, Meringue, Vanilla biscuit, Mascarpone	20
Banoffee – Vegan biscuit, Vegan caramel, Vegan cream, Caramelised banana (PB)	20
Cheese Plate – Selection of cheeses, Quince paste, Water crackers, Dried & fresh fruits, Nuts (GF)	30
Affogato – Espresso, Vanilla bean ice-cream, Liqueur	16
Ice-cream Trio – Please ask our wait staff about our current flavours	11

## Children (Under 12 yrs.) – All children's meals come inclusive with a can of soft drink and ice-cream

Crumbed barramundi goujons & chips	18
Crumbed chicken tenders & chips	18
Hawaiian pizza & chips	18
Spaghetti bolognaise	18
Cheeseburger & chips	18

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