

ALL DAY BREAKFAST

RAISIN TOAST \$5.5

MUESLI {GFO} {V} {CONTAINS NUTS} \$14.9

House roasted pepita, almond, coconut and cranberry served with natural yoghurt

BELGIAN WAFFLE \$16.5

With vanilla creme, brulleed sugar and biscuit soil with vanilla icecream

FRENCH TOAST {GFO} {CONTAINS NUTS} \$16.5

Dusted with cinnamon and finished with pistachios, maple syrup and bacon

EGGS YOUR WAY {V}{GFO} \$9.9

With tomato relish & buttered toast

BACON & EGGS {GFO} \$15.9

With smoked bacon, eggs your way, oven roasted tomato & buttered toast

STEAK & EGGS {GFO} \$17.9

Minute steak, eggs your way & roasted tomato with buttered toast

BREAKFAST PAELLA {GFO} \$21.9

Spanish chorizo and pea, with saffron and pimentos served with poached egg, house smashed avocado, chive crème fraiche and baguette

BREAKFAST BURGER {GFO} \$17.5

With bacon, egg, fried onion, haloumi, cheese, tomato relish & hash brown

SMASHED AVOCADO {V}{VGO}{GFO} {CONTAINS NUTS} \$16.9

With corn, Spanish onion, feta, pea, tomato, hazelnut dukkah, soft herbs & fresh lemon on toasted Turkish bread with balsamic reduction

ADD POACHED EGGS / BACON / SMOKED SALMON \$4.0

HOUSE BENEDICT {GFO} \$17.9

With poached eggs, hollandaise, mushrooms & buttered baby spinach

WITH BACON / HAM / SALMON \$4.0

ROAST MUSHROOMS {V}{VGO}{GFO} \$18.9

Garlic roasted mushroom with baby spinach, truffle oil & grilled haloumi on toasted sourdough

ADD POACHED EGGS / BACON \$4.0

KIPFLER HASH CAKE {V}{GFO} {CONTAINS NUTS} \$18.9

With chive creme fraiche, wilted spinach, haloumi, pesto & poached egg

ADD CHEESE KRANSKY / BACON \$4.0

FARMHOUSE BREAKFAST {GFO} \$16.9

With grilled tomato, leg ham, mushrooms, spinach, avocado & poached eggs served with sourdough

ADD BACON / KRANSKY / SAVOURY MINCE / SMOKED SALMON \$4.0

SAVOURY MINCE \$19.9

House made savoury mince with poached egg, chive creme fraiche & toasted sourdough

BIG BREAKFAST {GFO} \$24.9

Smoked bacon, eggs your way, oven roasted tomato, mushrooms, kipfler hash cake, spinach & kransky with toasted Turkish bread

EXTRAS

Single egg \$3.0, Spinach \$3.0, Tomato \$3.0, Hollandaise \$3.0, Hash Brown \$3.0,

Ham \$4.5, Smoked Salmon \$5.5, Bacon \$5.5, Kransky \$4.5, Kipfler Hash Cake \$5.5, Lamb Cutlet \$8.0,

100G Steak \$8.0, Avocado \$4.5, 2 Eggs \$4.0, Basic Sauces \$1.0 Savoury Mince \$5.0



KIDS BREAKFAST

CHILDREN'S SCRAMBLED EGGS & TOAST \$9.5

CHILDREN'S BACON, EGG & TOAST \$9.5

CHILDREN'S TOAST WITH VEGEMITE OR JAM \$4.0

CINNAMON TOAST \$5.5

KIDS MEALS

CHICKEN NUGGETS \$9.5

SAVOURY MINCE \$9.5

CALAMARI \$9.5

CRUMBED FISH \$9.5

KIDS STEAK \$9.5

KIDS CHEESE PASTA \$9.5

POTATO GEMS {GFO} \$9.9

CHEESY GARLIC BAGUETTE {V} \$11.9

Toasted French baguette bread with garlic & melted mozzarella cheese

TOMATO BRUSCHETTA {V}{VGO}{GFO} \$13.9

Warmed cherry tomatoes with feta, onion, basil & balsamic & olive oil

MUSHROOM BRUSCHETTA {V}{VGO}{GFO} \$14.9

Pan fried mushrooms & confit garlic served with haloumi

SOUTHERN FRIED CHICKEN BITES \$12.5

With spicy sesame salad

12 HOUR BRISKET {GFO} \$17.5

Bbq glaze, pea puree & red slaw

THREE CHEESE ARANCINI {V} \$12.5

With chipotle aioli

BOWL OF CHIPS {V}{VGO} \$8.9

Supa crunch chips served with aioli

ADD GRAVY \$3.5**SWEET POTATO CHIPS {V}{VGO}{GFO} \$12.5**

With chipotle mayonnaise

POTATO GEMS {V} {GFO} {VGO} \$9.9

With sweet chilli & sour cream

THAI BEEF SALAD {GFO}{CONTAINS NUTS} \$21.9

Warmed beef strips, mesculan mix, carrot, cucumber, onion, peanuts, capsicum, bean shoots, coriander & tomato with Thai dressing and crunchy fried Hokkien noodles

LAMB AND BEETROOT SALAD {GFO} \$21.9

Warmed marinated lamb, house roasted beetroot, Spanish onion, feta, green beans, cherry tomatoes, spinach with a mustard seed and red wine vinaigrette

GREEK CHICKEN & HALOUMI SALAD {GFO} {VEGETARIAN OPTION AVAILABLE} \$21.9

With kalamata olives, marinated feta, haloumi, red onion, cherry tomato, lemon dressing and tzatziki labne

LAMB CUTLETS {2} \$28.9

Panko crumbed lamb cutlets with creamy mashed potato, seasonal greens & red wine jus

RUMP STEAK {GFO} \$24.9

Rump steak with kipfler hash cake, house salad finished with red wine jus

CRUMBED CALAMARI {4} \$21.9

House crumbed calamari with aioli, chips & house salad

HOUSE CRUMBED BLUE GRENADIER \$23.9

New Zealand fillet with golden chips & house salad and tartare

LAMB BRAINS \$21.9

Panko crumbed lamb brains, mashed potato, seasonal greens & red wine jus

CHICKEN SCHNITZEL \$22.9

Herb & parmesan crumbed chicken with mashed potato, feta and Spanish onion salad finished with jus

STEAK BURGER {GFO} \$21.9

With cheese, red slaw, cucumber pickle with BBQ sauce with chips

CHICKEN BURGER {GFO} \$21.9

Southern fried chicken, cheese, chipotle mayonnaise, red slaw & served with chips

VEGETARIAN BURGER {V}{VGO}{GFO} \$21.9

Grilled mushroom, kipfler hash cake, haloumi, spinach, Labne & roast tomato served with chips

CREAMY CHICKEN PESTO PASTA {VEGETARIAN OPTION AVAILABLE} {CONTAINS NUTS} \$23.9

With basil pesto, baby spinach, red onion, semi dried tomato & parmesan cheese

URBAN BOSCAIOLA \$23.9

Smoked bacon, mushroom, red onion, peas, garlic & spinach with brown butter, pasta, fresh citrus & parmesan cheese

POACHED PRAWN PASTA \$26.9

Butter poached prawns tossed through pasta with baby spinach, capers, lemon, cherry tomatoes, confit garlic, a hint of chilli & shaved parmesan

RIB FILLET {GFO} \$36.9

With caramelised pumpkin, horseradish cream, herb seasoned greens and red wine jus

LAMB RUMP FILLET {GFO} \$35.9

With roast beetroot, tzatziki labne, three cheese arancini, Kalamata olives and seasonal greens

CHICKEN BREAST {GFO} \$31.9

With pumpkin puree, paris mash, herbed greens and white wine mustard cream sauce

SHANGHAI PORK CUTLET {GFO} \$36.9

Szechuan & black sesame rubbed pork king cutlet with chorizo paella, wilted spinach, greens and finished with a rich red wine jus

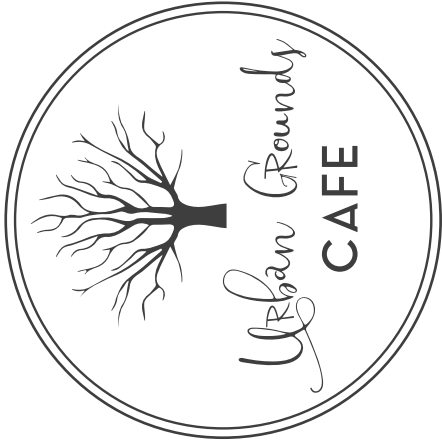
BARRAMUNDI {GFO} \$33.9

With warmed caprese salad, kipfler hash cake and chimichurri

MUSHROOM GNOCCHI {VGO} \$26.9

House made potato dumplings in a creamy burnt butter sauce with mushrooms, baby spinach, green peppercorns, shaved parmesan

**STARTERS****CAFE MEALS****SIGNATURE MEALS**



DESSERTS

CAKE SELECTION \$8.9

check cabinet

HOUSE MADE SCONES \$8.9

With jam & cream

VANILLA MACADAMIA BRÛLÉE {GFO} {CONTAINS NUTS} \$13.9

with ice cream

BATTERED BROWNIE DOUGHNUTS {CONTAINS NUTS} \$13.9

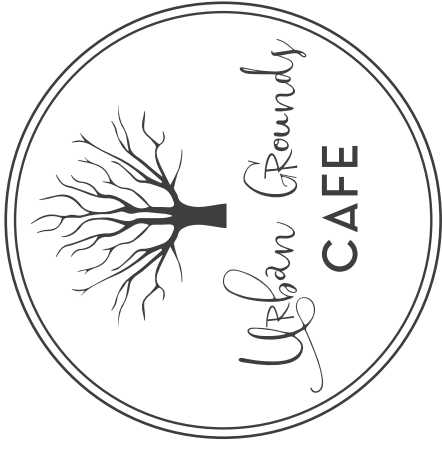
With raspberry coulis, vanilla ice cream & pistachios

STICKY DATE PUDDING \$12.9

With butterscotch sauce, vanilla ice cream & whipped cream

SOFT MERINGUE \$13.9

with passionfruit curd, vanilla ice cream, macerated berries & whipped cream



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