

Breakfast		
available until 11am		
Shingle Inn Breakfast		\$17 ⁵⁰
bacon, eggs, grilled tomato, mushrooms & toast served with a complimentary tea, coffee or orange juice		
Healthy Start Breakfast		\$17 ⁵⁰ V GF
your choice of poached, scrambled or fried eggs, served with grilled tomato, mushrooms, spinach, baked beans, avocado & gluten free toast		
Eggs (as you like them) & Toast		\$11 ⁹⁰ V
your choice of poached, scrambled or fried eggs & toast with bacon	add	\$ 3 ⁵⁰
with smoked salmon	add	\$ 4 ⁵⁰
The Shingle Inn Omelette		\$14 ⁵⁰ V
sweet potato, pine nuts, rocket, lemon & vintage cheddar		
Extras		
baked beans, mushroom, chipolatas (3), Bacon (2 rashers), spinach		\$ 3 ⁵⁰
tomato (1/2), egg (1), hash brown (1), Canadian maple syrup		\$ 2 ⁵⁰
Muesli Tower		\$11 ⁹⁰ HL V
Swiss muesli layered in a tall glass with creamy yoghurt, seasonal fresh fruit & mixed berries		
Banana Breakfast Smoothie		\$ 5 ⁹⁰ HL V
a refreshing & filling combination of banana, honey, milk, muesli, cinnamon & yoghurt		
Seasonal Fruit Salad		\$ 9 ⁹⁰ HL GF
market selected fresh fruit salad served with honey yoghurt		
Eggs Benedict		\$14 ⁵⁰ V
atop lightly toasted Turkish bread		
London: two poached eggs served with leg ham & hollandaise sauce		\$14 ⁵⁰
Paris: two poached eggs with garlic butter mushrooms, spinach & hollandaise sauce	add	\$ 4 ⁰⁰ V
Oslo: two poached eggs served with smoked salmon & hollandaise sauce	add	\$ 4 ⁵⁰
Banana Deluxe		\$12 ⁹⁰
banana bread with caramelised banana, walnuts, ricotta & Canadian maple syrup		
Freshly Baked Waffles		\$ 8 ⁹⁰
Shingle Inn's famous waffles served with ice cream or cream & hand-made butterscotch or chocolate sauce		
Toast with Preserves	two slices	\$ 4 ⁵⁰
Cinnamon or Raisin Toast	two slices, buttered	\$ 4 ⁵⁰

GF gluten free MF milk free HL healthy living V vegetarian

one bill per table please

Salads		
Roasted Beetroot & Walnut		\$15 ⁹⁰ HL V GF
roasted baby beetroot, goats curd, toasted walnuts, dukkah & fresh herbs		
Wine match: Pol Roger Brut NV		
Sweet Potato & Baby Spinach		\$15 ⁹⁰ V GF
with sun-dried tomato, parmesan, pine nuts & pesto mayonnaise		
Chicken Waldorf		\$15 ⁹⁰ HL GF
Shingle Inn's version of this classic salad with tender chicken, apple, walnuts, baby spinach & rocket		
Shingle Inn Caesar		HL
traditional		\$14 ⁹⁰
with avocado	add	\$ 3 ⁵⁰
with chicken or smoked salmon	add	\$ 4 ⁵⁰
Soup		
Crab Bisque		\$12 ⁹⁰
served with warm rustic bread		
Soup du Jour		\$11 ⁵⁰
served with warm rustic bread		
Gourmet Sandwiches		
Freshly made on your choice of bread including white, multigrain or wholemeal bread		
La Salle		\$13 ⁹⁰
chicken, avocado & camembert with chilli mango mayonnaise served with a garnish salad		
The Boston		\$13 ⁵⁰ HL
turkey, with avocado, lettuce & cranberry sauce served with a garnish salad		
Wine match: Innocent Bystander Pinot Rosé		
The Grazier		\$15 ⁹⁰
tender rib fillet with tomato, rocket, dijon mustard, sage & onion marmalade on toasted Turkish bread served with beer battered chips		
The Atlantic		\$13 ⁹⁰
premium smoked salmon with dill cream cheese, capers, red onion & baby rocket served with a garnish salad		
New York Club Sandwich		\$15 ⁹⁰
turkey, bacon, fried egg, lettuce, tomato & mayonnaise layered in a classic tower & served with beer battered chips		
Brighton		\$15 ⁵⁰
open face sand crab sandwich with chilli mayonnaise, baby rocket served with a garnish salad		
Wine match: Brokenwood Semillion		
The Byron		\$14 ⁵⁰ HL
pan fried haloumi, roasted field mushroom, caramelised onion & spinach pesto on toasted Turkish bread, served with a garnish salad		
Traditional Chicken	with mayonnaise	\$ 6 ⁹⁰
Traditional Ham	with cheese, or cheese & tomato	\$ 6 ⁹⁰
Extras		
gluten free bread \$1.50; Turkish bread \$1.50; toasted 70c		

Light Meals		
Pumpkin, Parmesan & Goats Cheese Ravioli		\$16 ⁵⁰ V
with sage butter & pepita seeds		
Wine match: Fickle Mistress Pinot Noir		
Crab & Chilli Tagliatelle		\$21 ⁹⁰
a subtle blend of crab, chilli & tomato tossed through tagliatelle & topped with shaved parmesan & fresh parsley		
Avocado & Chicken Crepe Stack		\$16 ⁵⁰
crepes layered with avocado, tender chicken breast, creamy béchamel sauce infused with smoked paprika & topped with cheddar cheese		
Traditional Fish & Chips		\$18 ⁹⁰
served with malt vinegar & rosemary salt		
Premium Pork & Sage Sausages		\$16 ⁹⁰
served with purée de pommes, red wine jus & crispy onion rings		Wine match: Jed Malbec
Asparagus, Feta & Prosciutto Quiche		\$14 ⁵⁰
served with a light salad of greens & vinaigrette dressing		
Wine match: T'Gallant Cape Schanck Pinot Grigio		
Pumpkin & Goats Cheese Frittata		\$14 ⁵⁰ HL V GF
served with a light salad of greens & vinaigrette dressing		
Gamekeeper's Pie		\$14 ⁹⁰
rich steak & kidney pie with creamy mashed potato served with sage & onion marmalade		
Wine match: Smith & Hooper Cabernet Merlot		
Gourmet Chicken Burger		\$15 ⁹⁰
free range chicken breast char-grilled with avocado, tomato, red onion & lettuce greens on lightly toasted Turkish bread with beetroot chutney, mayonnaise & beer battered chips		
Braised Lamb Ragout		\$19 ⁹⁰
slow cooked shoulder of lamb in a red wine, tomato & thyme sauce with farfalle pasta		
Sides		
Beer Battered Chips		\$ 7 ⁰⁰
with rosemary salt or malt vinegar		
Rocket, Pear & Blue Cheese Salad		\$ 7 ⁰⁰
High Tea		
Ribbon Sandwiches		
selection changes daily based on available produce		
Tasmanian Smoked Salmon, rocket, fried caper		
Free range egg, mayonnaise, snow pea sprouts		
Leg ham with seeded mustard		
Cucumber, cream cheese, dill & chive		
Chicken, walnut, apple, celery & tarragon mayonnaise		
Camembert, pistachio, fig & ginger confit		
Freshly baked traditional plain scone		
with clotted cream & luscious strawberry preserve		
Selection of decadent petite cakes & sweets		
Your choice of our extensive range of international teas or coffee		
	per person	\$39 ⁰⁰
Add a glass of Seppelt Salinger Vintage 2009 Aust.		\$ 6 ⁰⁰

Devonshire Tea		
Devonshire Tea is believed to have originated in Tavistock, in the county of Devon, England, where local villagers enjoyed sweet breads with cream & jam as early as the 11th Century.		
two delicious hand made scones served with luscious strawberry preserve & clotted cream & your choice of premium leaf tea		\$ 13 ⁹⁰
Add a glass of Seppelt Salinger Vintage 2009 Aust.		\$ 6 ⁰⁰
Desserts		
Waffles		\$ 8 ⁹⁰
Shingle Inn's famous waffles served with ice cream or cream & hand made butterscotch sauce or chocolate sauce		
English Trifle		\$ 9 ⁵⁰
layers of vanilla sponge soaked in fine sweet sherry laced with a traditional vanilla custard, seasonal berries & fresh cream		
Ice-cream Cake		\$ 8 ⁹⁰
layered chocolate cake & vanilla ice cream covered with Chantilly cream & served with a warm butterscotch sauce		
Lemon Meringue Pie		\$ 7 ⁹⁰
a Shingle Inn classic served with cream or ice cream		
Charlotte Royale		\$ 7 ⁷⁰
swirls of fine vanilla sponge with a Swiss Roll decoration & delicious strawberry mousse filling		
Dark Chocolate Mudcake		\$ 7 ⁵⁰
deliciously dense & wonderfully moist, chocolate lovers will savour every mouthful		
Baci Torte		\$ 7 ⁷⁰ GF
rich dark chocolate ganache, white chocolate & grand marnier mousse & milk chocolate combined on a scrumptuous hazelnut base		
New York Cheesecake		\$ 7 ²⁰
Black Forest Cheesecake		\$ 7 ⁵⁰
Orange & Almond Cake		\$ 7 ⁷⁰ GF MF
deliciously moist cake with ground almonds & fresh orange, finished with a golden glaze		
Flourless Chocolate Torte		\$ 7 ⁷⁰ GF
brownie-style cake with almonds & rich chocolate, topped with slivers of dark chocolate		
Children (under 12)		
Teddy Bear Afternoon Tea		\$15 ⁰⁰
ham & cheese ribbon sandwich, mini quiche lorraine, mini sausage roll, teddy bear fairy bread, famous Shingle Inn patty cake, teddy bear biscuit, chocolate marshmallow & choice of kids milkshake, babychino or juice		
Sandwiches	ham, honey, jam, toasted cheese	\$ 4 ⁰⁰ HL
Kids All Day Breakfast		\$ 6 ⁹⁰
egg, baked beans & toast		
Patty & Shake		\$ 6 ⁹⁰
famous Shingle Inn patty cake & a cold kids size milkshake (chocolate, strawberry or caramel)		
Chicken Strips		\$ 6 ⁹⁰ HL
handmade tender crumbed chicken with crispy chips or salad		