

Breakfast Menu

7.30am to 10.00am



Bacon and Eggs toasted Turkish roll	\$14.50
With spinach and tomato relish	
Benedict	\$16.50
Poached eggs, English muffin, spinach, hollandaise	
With bacon	\$19.50
With mushrooms	\$19.50
With smoked salmon	\$22.00
Kooljaman Breakfast	\$25.00
Bacon, fried eggs, field mushrooms, vine tomatoes, sausage and a hash brown	
Served with toasted Turkish bread	
Vegetarian Breakfast	\$19.00
Fried eggs, mushrooms, vine tomatoes, hash brown, baked beans and wilted spinach	
Served with toasted Turkish bread	
Homemade Natural Muesli	\$16.00
With fresh fruit and yoghurt	
House made 5 Nut Granola	\$17.50
With fresh fruit and yoghurt	
Salad of fresh fruit	\$16.00
With vanilla bean yoghurt	
Hotcakes	\$17.00
With lemon curd, mascarpone, vanilla syrup and toasted almonds	
With bacon	\$21.00
Toasted Turkish bread	
Butter and preserves	\$8.50
Avocado, tomato, feta mouse, herb oil	\$16.00
Bacon and eggs any style	\$14.50
Served with toasted Turkish bread	

Lunch

11.30am – 2pm



Bacon and Egg toasted Turkish roll With spinach and tomato relish	\$14.50
Beef and Bacon Burger Cheddar cheese, pickles, tomato, caramelised onion, tomato relish and leaves served with chips	\$21.00
Larger and Fennel Tempura of fish Served with chips, salad, tartare sauce & lemon wedge	\$22.00
Slow braised lamb wrap With zatar, tatziki, tomato, roasted capsicum, red onion, leaves served with salad	\$22.50
Seared sesame tuna fillet Nicoise salad of baby potatoes, green beans, olives, caperberries, poached egg, tomatoes, anchovies and lemon oil	\$27.00
Braised pork belly Turkish roll Apple and fennel remoulade, rocket, cider onions, mustard aioli served with house salad	\$22.50
Falafel wrap Mint yoghurt, avocado puree, semi sundried tomato, red onion, roast capsicum, rocket with side salad zaatar	\$21.00
Cesar salad Cos lettuce, bacon, croutons, anchovies, parmesan, ceasar dressing and soft poached egg	\$19.00
	Add Chicken \$23.00
	Add Prawns or smoked salmon \$26.00
Crispy skin barramundi Herb potato cake, pea puree, mustard cream, crispy pancetta, rocket oil, lemon myrtle salt	\$29.00
Steak burger Cheddar cheese, roast mushroom, caramelised onions, bacon, beetroot, tomato, leaves, horseradish aioli with chips	\$24.00
Small bowl of chips	\$6.50
Large bowl of chips	\$9.50
House salad	\$9.50

Dinner Menu

(Reservations Required)



Entre

Beef Cheek Terrine (GF) \$19.50

Ox cheek, tongue and chorizo terrine, pear and mustard seed chutney, pickled radish, white onion gel

Smoked Mackerel (GF) \$19.50

Irrigil smoked Spanish mackerel fillet, lemon and dill potato salad, caramelised gubinge, pickled grapes, tarragon hollandaise

Pork Belly (GF) \$20.00

White wine and fennel braised belly of pork, celeriac compote, cider onions, mustard jus, crisp crackling, rosella

Crispy Scallops \$21.50

Crispy scallops, pea puree, pancetta dust, crisp potato, cucumber gel, pickled cucumber

Beetroot Salad (GF,V) \$18.00

Beetroot, apple and fennel salad, toasted almonds, mint, feta mousse, herb oil

Mains

Threadfin Salmon (GF) \$38.50

Paupiettes of threadfin salmon, scallop mousse, pea puree, potato anna, mussels, bacon and leek broth.

Trio of Duck \$40.50

Pan roast duck breast, confit duck leg, crispy rilette, white bean puree, wilted spinach, capsicum jam, caramelised lemon aspen, Kakadu plum a'orange

Beef Sirloin (GF) \$39.50

Chargrilled sirloin of beef, potato cake, white onion puree, roast field mushroom, marrow butter, garlic carrots, peppercorn jus

Barramundi (GF) \$39.50

Crispy skin Barramundi, herb potatoes, celeriac puree, creamed leeks, wilted spinach, fish veloute, caperberries

Lamb Tasting Plate \$41.00

Slow roast lamb belly, confit neck fillet, tender rib, sous vide rump, mint gel, vegetables, port jus, barley risotto

Pasta Rotolo (V) \$34.50

Roast pumpkin, sage tapenade and ricotta pasta, red wine and tomato sugo, shaved parmesan, pine nuts, herb oil.