

## **Sheffield Motor Inn Cafe (Tasmania)**

### **Breads**

Toasted sourdough with house made jam and fresh farmhouse butter 6

Fresh toasted croissant with house made jam and fresh farmhouse butter 6

Thick spiced fruit toast jam and day fresh farmhouse butter 6

Pain au chocolate French toast with roasted rhubarb, poached apple, fresh hazelnuts & white chocolate  
Crème fraîche 12

Gluten free options available on all menu items

### **Cereals**

Toasted honey granola or with grilled banana and cinnamon wafer 12

Pear & cranberry granola, red grapefruit labneh & fresh seasonal fruits 12

Coconut & puffed quinoa porridge poached seasonal fruit & pistachio praline 12

Almond milk, coconut milk, or elgar farm organic full cream milk or pure cream add 3

### **Breakfast (all day)**

Free range Mount Roland eggs poached, coddled, scrambled or fried with croissant, sourdough or  
multigrain + chia seed bread 12

Poached eggs, prosciutto, pecorino, truffle oil & toasted sourdough 15

Boiled eggs & brioche soldiers with asparagus spears and saffron honey salad 14

Spicy scrambled eggs, chorizo, red pepper purée & toasted sourdough with Spanish beans cassoulet pot  
16

Honey roasted mushrooms poached eggs, hazelnuts, muscatels & toasted sourdough ciabatta 16

Poached eggs, bacon, mushroom, avocado, tomato relish & toasted sourdough 16

English Breakfast, Eggs, Bacon, Tomato, mushroom, beans, spinach and toast of your choice. Served with  
relish, jam and butter 18

### **Burgers, wraps and panini bar**

Smoked salmon, red onion, chive oil and lemon grass aioli panini or wrap 12

Roasted chicken, brie, aioli, rocket and cranberry panini or wrap 12

Lamb fillet Burger with minted relish, Grilled Turners Beach tomato on fresh toasted ciabatta bread with micro herb and rocket salad 17

Cape Grim Steak Burger, aged scotch fillet, smoked cheddar, local tomato, Lettuce and sassafras relish  
\$18

Hot double smoked Berkshire ham, Ashgrove cloth ripened cheddar, baby spinach, Dijon mustard panini

Pulled pork burger, Emmental cheese, caramelized onions & field tomato and white BBQ sauce reduction 14

Pumpkin & goats cheese tart roast pumpkin, goats cheese, onion, sunflower seeds & pine nuts 16

Honey roasted mushrooms poached eggs, hazelnut and muscatels compote on toasted sourdough ciabatta 19

Bacon burger smoked bacon, chestnut fed ham, fried egg, tomato, relish, Gruyère cheese & mustard aioli and hash brown 17

White bean cassoulet, Parma ham, poached or coddled egg & toasted sourdough 19

Poached eggs, bacon, mushroom, avocado, tomato relish & toasted sourdough 19

Smashed avocado, baked mushrooms, baby spinach, Dutch hash brown, asparagus, toasted sour dough  
16

### **Extras**

bacon, chorizo, goats cheese, hash brown, mushrooms, asparagus, free range eggs, ham, avocado, relish, spinach or rocket

### **Pastry & Sweets**

daily selection of pastry & sweets will include many gluten free, dairy free and vegan options

almond orange cake, flourless chocolate cake, beetroot friand, chocolate crème brûlée with Honey Praline

## **Dinner**

Saddle of chestnut fed pork with honey mushroom and Apple gnocchi

Ginger and chili arrowhead squid, scallop + prosciutto

confit trumpeter / trevalla / Steelhead salmon

steelhead salmon / daikon / lime / black sesame seed / micro herb

## **Beverages**

Single origin coffee

English breakfast tea

Earl grey

Ginger and honey

Lemon and honey

Chamomile & vanilla

Iced tea

Iced coffee

Iced chocolate

Hot chocolate

Black ceylon tea, honey, spices & ginger brewed chai