

MENU

Lunch (11.30 am – 2.30 pm)

Soup of the day served with sourdough slice **\$8.50**

Late Light Brunch **v** **\$18.50**

2 poached eggs, avocado, toasted sourdough, free range bacon, roasted semi dried tomato and Ooray plum sauce

House salad **v** **\$14.00**

House mixed leaves with avocado, quinoa, pomegranate arils, local tomatoes, feta and vanilla apple cider balsamic vinegar. *Add chicken \$4.00*

Calamari Salad **\$17.50**

Sautéed Calamari on mixed greens with chili, grilled lime and coriander mayonnaise.

Sumac roasted chicken salad **\$18.50**

Sumac roasted chicken salad with avocado, roasted corn and cherry tomato salsa, crumbed local feta, and black cherry yoghurt dressing.

Quiche of the day **v** **\$14.00**

See our specials board for today's quiche preparation, homemade with puff pastry crust and served with a small house salad.

Salmon Gravlax **\$17.50**

Beetroot and Vodka cured Tasmanian Salmon Gravlax, lemon Quark and salad greens.

Warm Salmon and herb fish cakes **gf** **\$18.50**

With shaved fennel and mixed green salad, sliced avocado, grilled lime and dill mayonnaise.

Pumpkin, sweet potato and beetroot Lasagne **v** **gf** **\$17.50**

Locally grown pumpkin and beetroot layered with pasta, mozzarella and leek cream sauce, with crisp leek.

Tasting Platter *for two* **\$28.00**

Antipasto platter of premium Australian cured meats, vintage cheddar, Kingfisher Brie, South Cape Blue, Mount Zero olives, pickles, fig paste, quince paste and crisp breads.

Village Beef Burger **\$18.50**

Grilled Tableland ground beef on a toasted brioche bun, sautéed red onions, house greens, sliced tomato, cheddar cheese, Cape York Lilly Pilly chutney and house sweet potato fries.

Classic BLT **\$15.50**

Toasted sourdough, Tableland middle rasher bacon, house greens, tomato and mayonnaise.
Add Avocado \$4.00

Pastrami and Swiss on rye **\$14.50**

Sliced premium Australian pastrami, Aussie Swiss style cheese, dill pickles and Russian dressing on local Artisan rye, toasted or plain.

Chicken Panini **\$14.50**

Roasted chicken pieces, spinach, avocado and Gallo Brie cheese with tarragon aioli, toasted or plain.

Sides

House Sweet Potato Fries

Small **\$3.50**

Large **\$6.50**