BREAKFAST UNTIL: 4:30 PM

Eggs Your Way: \$13.90 Two eggs, cooked to your liking served with your choice of toasted bread. (GF and VGN options available)

Granola: \$17.90 A blend of oats, nuts, seeds, and dried fruit, topped with saffron and cinnamon infused yogurt.

Smashed Avocado: \$22.00 seasoned avo on multigrain toast, topped up with cherry tomato, served with two poached eggs and crumbled feta . (GF and VEO available)

Big Breakfast: \$27.50 2 eggs cooked to your liking, bacon, chorizo, roasted tomato, hash brown, mushroom, relish and spinach, served with sourdough toast.(GF option available)

Chilli scrambled eggs: \$21.50 Multigrain, homemade chilli oil, Parmesan, topped with chilli threads and served with pork chorizo sausages. Recommendation: upgrade bread to croissant +\$2.00 (VG and gluten free option available)

Breakfast Bruschetta: \$21.90 Tomatoes, olives, basil, bocconcini, and prosciutto on toast, topped with a poached egg and balsamic glaze. (VG and gluten free option available)

Traditional Benedict: \$19.90 English muffin, ham, paprika, poached eggs, and special homemade paprika hollondaise sauce. (VG and gluten free option available) Upgrade ham to smoked salmon +\$3.00

Classic omelette: \$19.90 Ham, cheese, and tomato omelette with tomato relish in multigrain bread. (GF option available / Veg option swap ham to spinach)

Royal omelette: \$23.90 Smoked salmon, feta and spinach with tomato relish served in multigrain bread. (GF option available)

Add On:

Hashbrown, Poached or Fried egg, Feta, Hollaindaise, Tomato \$3.00 ea \$6.00 ea Smoked Salmon, Grilled Chicken Bacon, Avocado, Chorizo, Mushromm, Spinach, Halloumi \$4.50 ea Tomato Relish, Aioli, Siracha Mayo, or any other sauce \$2.00 ea

AVAILABLE ALL DAY

Our famous Pancakes: \$21.90

Our special recipe fluffy pan cakes served with saffron mascarpone, mixed berry form, almond crumble, topped with seasonal fruits and berries.

Calamari, chips and salad. \$21.90

AVAILABLE ALL DAY

PASTA/ RISOTTO

Pumpkin Gnocchi: \$23.90 Pan fried gnocchi, sage burnt butter, diced pumpkin, spinach, toasted macadamia and Parmigiano reggiano.

Gnocchi Sorrentino: \$22.90 Potato dumplings cooked in our special homemade Napoli sauce, with basil and bocconcini.

Duck Risotto: \$27.00 Comfit duck leg, aerobic rice, diced onion, portobello mushroom, parsley, Parmesan, cheese and herb jus.

Garlic Chili Prawn Spaghetti: \$26.90 Spaghetti cooked with our special recipe garlic and mild chili sauce prawns, cherry tomatoes, and kale in a creamy sauce.

Penne pesto: \$21.90 Mushroom, spinach, caramelized onion, cooked in special recipe creamy pesto sauce and topped up with freshly grated Parmesan.

BURGERS

Brisket Roll: \$23.00 Slow cooked beef brisket, bourbon glazed bacon, red cabbage pickle, cheddar cheese, English mustard mayo, fries. (GF option available)

Double Cheese Burger: \$23.00 Wagyu beef patty, double bacon, double cheese, lettuce, tomato, onion jam, BBQ sauce and garlic aioli, fries.(GF option available)

Nashville Hot Chicken Burger: \$23.00 Hot fried chicken, cheddar cheese, lettuce,tomato, jalapenos and court special sauce, fries.

Steak Sandwich: \$25.00

Flame grilled porterhouse steak, crispy bacon, tomato, mustard mayo, chef's special onion jam, mix leaves on con-fit buttered sourdough. (GF option available)

SALADS

Super Food Salad: \$19.90 A healthy mix of kale, black rice, corn, avocado, seed and nuts mixed with spiced honey mustard dressing.

Green Salad Bowl: \$13.00

Panzanella: \$19.00 Crispy croutons, medley tomatoes, buffalo, bocconcini, basil tossed in light and tangy dressing

Poki Bowl: \$22.0

A nutritious bowl of avocado, carrots, edamame, black rice, pickled cabbage, smoked salmon with side of Asian dressing. (vegan option available with mushrooms.)

DINNER AVAILABLE FROM 4:30 - CLOSING

Portuguese Prawns: \$20.00 pan seared and tossed with fermented chilli butter, garlic, lemon served with grilled bread.(GF option available) Crispy Fried Chicken Wings: \$16.00 Tossed with in-house buffalo sauce, crispy shallots, fresh chilli and herbs. Calamari, chips and salad. \$21.90 Pork Ribs: (Half Rack/Full Rack : \$32.00/\$48.00)

Slow cooked pork ribs, house made BBQ glaze serve with Asian slaw and chips.

Beef Ribs: (Half Rack/Full Rack : \$34.00/\$55.00) Slow cooked beef ribs, house made BBQ glaze serve with Asian slaw and chips.

Chicken Schnitzel: \$22.00

Chicken Parmigiana: \$26.00 and chips.

Steamed Barramundi: \$32.00 Julian carrot and herb salad. Add jasmine rice: \$4.00

Grass Fed Steak: \$34.00 salad.

Lamb Shank: \$27.00 mashed potato finished with red wine jus.

Thai Chicken Curry: \$25.00 coriander, side of steamed jasmine rice.

Sharing Board (Tapas): \$50.00 served with cheese bread.

BOWL OF CHIPS: \$9.00



Organic chicken schnitzel with cabbage and kale slaw, chips and aioli. Add: (Mushroom sauce, red wine jus, chimmichuri) +\$4.00

Fried crumbed chicken breast, homemade napolitana sauce, mozzarella cheese, salad

Add: (Mushroom sauce, red wine jus or chimmichuri) +\$4.00

Steamed barramundi with ginger, soy sauce, Asian mushroom omelette, fresh chilli,

250gm porter house cooked to your liking, crispy chat potatoes served with fresh leaf

Our in-house braised lamb shank served with root vegetables, pickled cucumber,

Marinated chicken thigh, Thai curry paste, green vegetables, crispy shallots, fresh

Chorizo, beef brisket, cured meat, calamari, selection of dip,fries, chicken wingettes

No Split Payment (Public Holiday Surcharge 15%)

NOTE: PRICE OF SIDES ARE ONLY RELEVENT WHEN ORDERED WITH MAIN PRODUCTS.

SPECIALITY COFFEE SERVING UNTIL 5PM

Any Black: regular 4.50 mug 5.50 Any white : reguar4.50 mug 5.50 Matcha latte: \$5.00 Chai latte: \$5.00 Hot chocolate: \$5.00 Turmeric latte: \$6.00 Chai leaves latte: \$6.00

Served with ice and ice-cream

Special iced coffee \$8.00 Iced Matcha \$8.50 Iced Chai \$8.50 Iced Chocolate \$8.50 Iced Mocha \$8.50

Teas: English breakfast, Earl Grey, Peppermint, Lemongrass and ginger or Sencha (green tea).

FRESHLY SQUEEZED JUICES (available until 3pm)

Apple, orange or watermelon.	\$8.00
Pineapple	\$9.00
SUNSHINE QUEEN: mix of carrot, ginger, pineapple and orange	\$9.00

SMOOTHIES

Mango Smoothie: \$9.00 Blended Mango, vanilla, Yogurt, coconut, topped with almond and pistachio crumble.

Berry Mix: \$9.00 Mixed Berries, chia seeds, Banana, Mint Leaves blend with apple juice.

Green Machine: \$9.00 A blend of kale , cucumber, avocado, green apple, pineapple blend with apple juice.

SOFT DRINKS

Coke, Coke No sugar, Fanta, sparkling water, lemonade.	\$4.50
Ginger Beer, Lipton iced tea, lemon, lime &bitters	\$5.50
MOCKTAILS	
Mojito Mock-tail or strawberry mock-tail	\$10.00
Frozen Strawberry Daiquiri	\$10.00

COCKTAILS (10 AM ONWARDS)

Sex on the Beach	\$18.00
(Vodka, peach, schnapps, cranberry juice, orange juice)	
Whiskey Sour	\$18.00
(Jim beam, lemon, sugar, egg white)	
Aperoal Spirtz	\$18.00
(Aperol, prosecco, soda)	
Negroni	\$18.00
(Gin, rosso, campari, orange)	
Mojito	\$18.00
(Rum, lime, mint, sugar, soda)	
Long Island	\$18.00
(Vodka, rum, jin, tequila, cointreau, lemon juice, coke)	
Japanese Slippers	\$18.00
(Midori, cointreau, fresh lemon)	
Espresso Martini	\$18.00
(Vodka, kahlua, espresso, sugar)	
Lime or Strawberry Margarita	\$18.00
(Tequila, cointreau, lime juice)	

THE SPIRTS			Glass	Bt		
VODKA	Russina Standards	\$8.00	Sparkling	Bay of Stones	7	46
	Smirnoff	\$10.00		Prosecco	12	60
SCOTCH	Greygoose	\$12.00	Aromatic Varieties	Pinot Grigio	10	55
	Red Label	\$9.00		Riesling		55
	Black Label	\$10.00		Moscato	10	55
	Chivas Regal	\$12.00	Sauvignon Blane	Haselgrove	7	50
	Glenfeddich	\$12.00		Mr Brown		60
	Jameson	\$12.00		Shaw and		65
GIN	Gordons	\$9.00		Smith		
	Hendricks	\$12.00	Chardonnay	Haselgrove	7	50
	Mali Bu	\$9.00		Mr Brown		60
RUM	Bacardi	\$11.00	Rose	Rustic Bay	8	50
	Tequila	\$10.00		Hedonist Rose		60
	Black Sambuca	\$10.00	Shiraz	Haselgrove	7	50
SHOTS	Fireball	<mark>\$10.00</mark>		Hedonist		65
BURBON	Jim Beam	\$8.00	Pinot Noir	O-tu	12	60
	Jack Danial's	\$10.00	Merlot	Haselgrove	7	50
				Sangiovese		55
			Cab Sav	Hedonist	12	60

WINES

No Split Payment (Public Holiday Surcharge 15%)

NOTE: PRICE OF SIDES ARE ONLY RELEVENT WHEN ORDERED WITH MAIN PRODUCTS.