BRUNCH
Eggs your way served with sourdough toast (v) $7.50

Smashed avocado, grape and cherry tomatoes, dukkha, rocket and balsamic glaze on sourdough toast $14 (v)

Zucchini, chilli and shallot fritters, slow roasted tomatoes, fresh ricotta, candied walnuts $14 (v)

Sauteed mushrooms, kale, Zaatar spiced grilled eggplant & Danish feta $12 (v) (gf)

Smoked salmon, homemade labneh, sauteed baby spinach & shaved fennel on rye sourdough $16

SALADS & LIGHT MEALS
Cumin spiced roasted cauliflower, baby spinach, grilled haloumi, chickpeas, sliced cucumber, mint yoghurt & toasted almond flakes $15 (v) (gf)

Dukkha spiced sweet potato salad with grilled eggplant, Danish feta, rocket, kalamata olives, Spanish onion & balsamic dressing $14.50 (v) (gf) Add chicken $3 smoked salmon $5 / avocado $4

Homemade quiche of the day served with rocket & Grana Padano cheese salad $14.50

Homemade mushroom, sage & green pea arancini balls served with arrabbiata sauce, rocket & Grana Padano cheese $16.50 (v)

MAINS
Tasmanian salmon fillet, dill buttered green peas, broad beans & homemade baba ghanoush with slow roasted cherry tomatoes & toasted almond flakes $29.50 (gf)

200g Char-grilled grain fed rump steak, with steak house chips & garden salad $24 choice of sauce

Grilled buffalo chicken burger with iceberg lettuce, Spanish onion, blue cheese sauce served on a milk bun $18 choice of chips or salad

Premium beef burger with American cheese, lettuce, tomato, burger sauce and an onion ring served on a milk bun $18 choice of chips or salad

Gnocchi with baby spinach, roasted sweet potato, cherry tomatoes, blue cheese cream sauce & candied walnuts, freshly grated Grana Padano $19 (v)

SALADS & LIGHT MEALS
Egg $1.50
Avocado $4
Danish feta $3
Grilled Haloumi $3.50
Grilled chicken breast $3
Smoked salmon $5
Aioli / Tartare Sauce $1.50
Gravy / Mushroom Sauce $1.50
Hollandaise sauce $1
Seeded/American/Dijon Mustard $0.50
DESSERT
Homemade lemon mascarpone tart $8
Homemade sticky date pudding with butterscotch sauce $8
Pavlova with berry coulis & vanilla cream $8 (gf)
COFFEE
REGULAR $3.70 LARGE $4.40
Flat white
Cappuccino
Cafe Latte
Mocha
Piccolo
Hot chocolate
Short black
Long black
Macchiato
Iced coffee/chocolate
Soy/Almond Milk $0.60

TEA IN A POT $3.30
English breakfast
Earl grey
Green tea
Peppermint
Lemon grass & ginger

SOFT DRINKS
Coke $3.70
Diet coke $3.70
Coke no sugar $3.70
Sprite $3.70
Lemon, lime & bitters $3.90
Ginger beer $4.50
Sparkling water $4.50
Soda water $3.70
Tonic Water $3.70

JUICE
Orange $4
Apple $4
Cranberry $4

SPARKLING WINE
Willowglen Brut NV Riverina NSW
Glass: $5.80 Bottle: $26

WHITE WINE
Willowglen Semillon Sauvignon Blanc Riverina NSW
Glass: $5.80 Bottle: $26
Deen Vat 2 Sauvignon Blanc Riverina NSW
Glass: $7.50 Bottle: $29.50
Lorimer Chardonnay Riverina NSW
Glass: $7.50 Bottle: $29.50
La Bossa Pinot Grigio Riverina NSW
Glass: $7.50 Bottle: $29.50

RED WINE
Willowglen Shiraz Cabernet Riverina NSW
Glass: $5.80 Bottle: $26
La Bossa Merlot Riverina NSW
Glass: $7.50 Bottle: $29.50
Bella Riva Sangiovese Rose Valley VIC
Glass: $8 Bottle: $34

BEERS & CIDER
James Squire Amber Ale $9
James Squire 150 Lashes $9
Corona $9
Heineken $9
Cooper Sparkling $9
Stone & Wood Pacific $9
Young Henry's Cloudy Cider $6

SPIRITS
Gordons Gin $6
Smirnoff Vodka $6
Johnnie Walker Red Label $6
Jim Beam $6
Glenfiddich $8

LIQUEURS
Midori $6
Kahlua $6
Frangelico $6
STAFF CAFE MENU

SPECIALS

RUMP MONDAYS
200g Char-grilled grain fed rump steak,
with steak house chips & garden salad $17

BURGER TUESDAYS
Southern fried spicy chicken burger &
chips $16

KIWI WEDNESDAYS
Tempura battered NZ hoki fillets with chips
& salad $16

SCHNITZEL THURSDAYS
180G panko crumbed chicken served with
steakhouse chips & cabbage slaw $17

SEAFOOD FRIDAYS
Crispy prawn cones served with sweet chili
sauce, salad & chips $16