

Sides

\$9 each

Shoe string chips with gravy or tomato sauce

Wedges with sour cream - sweet chili sauce (v)

Sweet potato chips with aioli (v, gfo)

Broccolini with Greek yoghurt and almonds (v, gfo)

Dessert

\$14 each

Crème brulee (v, gfo)

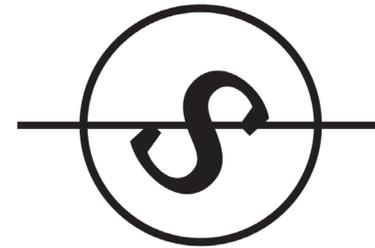
Caramelised vanilla custard with Kahlua cake,
sour cream and salted caramel ice cream

My oh my what a Pie (v, gfo)

Smashed lemon meringue pie with coconut yoghurt,
blue berries and boysenberry ice cream

Chocoholic (v)

Chocolate mousse with caramel creme, toasted granola,
caramelised banana and toffee ice cream



Breakfast (8:00am-11:00am)

Most of our breakfast dishes can be made GF

Avo smash (v, gfo) **\$15**
Smashed avocado with feta, sun dried tomatoes and basil pesto on toasted ciabatta
Add soft poached egg (+ \$3)

Waffle Benedict **\$17**
Toasted waffle with shaved ham or smoked salmon (+ \$4), spinach, poached eggs, chives and Hollandaise sauce

Classic eggs & bacon (gfo) **\$16**
Maple glazed wood fired bacon with scrambled, poached or fried eggs toasted sourdough and tomato relish

Cheesy chicken (gfo) **\$14**
Toasted sourdough with char grilled chicken breast, cheddar cheese and pineapple

Ham & Cheese Classic (gfo) **\$12**
Toasted sourdough with cheddar cheese, tomato, shaved ham and tomato relish

Fritters (v) **\$15**
Corn, cheese and chive fritters with maple glazed mushrooms, roasted tomatoes, guacamole and balsamic reduction

American pancakes (v, gfo) **\$16**
Stacked pancakes with mixed berries, vanilla crème fraiche, toasted almond flakes and vanilla ice cream

Granola (v) **\$14**
Toasted granola with coconut yoghurt, seasonal fruits, baby passionfruit meringues and macadamia snow

Cheeky Greek (v, gfo) **\$14**
Greek yoghurt, mixed fruits, toasted almond flakes, pomegranate and maple syrup

Toasted **\$6 each**
Toast with assorted house made jams

Fruit toast and butter

Warm banana bread and butter

Pastry cabinet

An array of cakes, pastries, tarts, slices and biscuits
Savoury options available

v = vegetarian

gfo = can be made gluten free

Lunch (12:00pm-3:00pm)

Sandwich

Ham & Cheese Classic (gfo) **\$14**
Toasted sourdough with cheddar cheese, tomato and shaved ham with a light salad and tomato relish

Club sandwich (gfo) **\$16**
Toasted triple layered white bread with grilled chicken, crispy bacon, egg, iceberg lettuce, tomato and basil mayonnaise

Steak Sanga (gfo) **\$15**
Toasted bread with charred steak, fried egg, caramelised onion, tomato, gherkins, BBQ sauce and a light salad

Mediterranean (v, gfo) **\$15**
Toasted bread with charred capsicum and eggplant, caramelised onion, sundried tomato, rocket, feta and basil pesto

Cheesy chicken (gfo) **\$16**
Toasted sourdough with char grilled chicken breast, cheddar cheese, pineapple and a light salad

Salad

Caesar classic (gfo) **\$18**
Chargrilled chicken breast and crispy bacon with baby cos, parmesan, anchovies, croutons, egg and Caesar dressing

Far East (v, gfo) **\$18**
Cous cous and tabouleh salad with grilled Haloumi, dates, hummus, toasted flatbread and citrus dressing

Plate

Frittata (v, gfo) **\$21**
Sweet potato, pea, pumpkin and feta cheese frittata with broccolini, sun dried tomato, rocket salad and tzatziki

Sticky pork (gfo) **\$28**
Slow cooked and sticky glazed BBQ pork ribs served with fat chips, coleslaw, sour cream and sweet chili sauce

Big Boy Burger (gfo) **\$21**
Beef burger on toasted sesame bun with cheddar cheese, gherkins, tomato, crispy bacon, roasted onion mayo, fat chips and tomato relish

Chicken Parma **\$24**
Crispy fried chicken schnitzel with our Nap sauce, cheddar cheese, served with butter lettuce, slaw and battered chips

Fish & Chips classic **\$23**
Beer battered market fish with pineapple slaw, furikake crisp, fat chips and tartar sauce

Salt & Pepper Calamari **\$24**
Crispy fried salt and pepper calamari with creamy gnocchi, Mediterranean slaw, parmesan, watercress, and brown butter sauce

Please turn over for sides and desserts