



Brunch Menu

Eggs Your Way | \$12

Poached, Scrambled or Fried Eggs served on Sourdough
Or swap your Eggs for Avocado

Eggs Benedict | \$25

Toasted Sourdough with Spinach, Poached Eggs, Hollandaise. With your choice of
either Salmon or Bacon

French Toast | \$22

Sourdough, Grilled Banana, Rhubarb Red Berry Compote, O'Canada Maple Syrup
+ Bacon |\$6

Creamy Mushrooms | \$24

Creamy Garlic Mushrooms served on Toasted Sourdough, topped with a Poached
Egg
+ Bacon |\$6

BLAT | \$26

Bacon, Lettuce, Avocado, Tomato served on Toasted Sourdough and Aioli

Extras | \$6

2 x Hashbrown
2 x Egg
Bacon
2 x Sourdough Toast
Hollandaise | \$3



Small Plates & Sharers

Confit Garlic Bread (V) | \$9

Chargrilled Sourdough generously slathered with House-made Confit Garlic Butter.

Chicken Caesar | \$23

Crisp Caesar salad with House-made Caesar dressing, paired with Tender Fried Chicken, Crispy Prosciutto and Parmesan.

Warm Smoked Salmon Salad (GF/DF) | \$24

Smoked Salmon flaked over Roasted Root Vegetables and Broccoli dressed with a Maple Lemon Vinaigrette.

Lamb Croquettes (GF) | \$25

Pulled, Slow Braised Lamb Shoulder in a Tomato Bechamel. Potato-flake crumbed, with Red Pepper Pesto and Crumbled Feta.

Spicy Gochujang Chicken | \$19

Crispy Fried Chicken Pieces tossed in our Gochujang Glaze

Spicy Gochujang Cauliflower Bites (DF) | \$17

Crisp, Deep-fried Cauliflower Florets tossed in our Gochujang Glaze

Tuna Crudo (DF) | \$27

Fresh Tuna slices with Maple Lemon Vinaigrette, Papaya, Radish, Rocket and Miso Mustard.

For the Little Tummys

Served with a side of Fries or Garden salad.

Crispy Chicken Pieces | \$15

Crumbed Fish Bites | 15

Mini Steak | \$16

BBQ Pork Ribs | \$16

Hearty Mains

Pan Seared Tuna with Ginger-Mushroom Cream Sauce (GF) | \$30 | \$43

Pan-seared Tuna on Sauteed Mushroom Medley, with Tempura Vegetables.

Beef Bourguignon on Ginger Kumara Mash (GF) | \$28 | \$40

Classic French Red-wine Beef Casserole with Mushroom and Carrots on a Ginger Kumara Mash

Braised Pork Belly on Roasted Autumn Vegetables (GF) | \$27 | \$39

Tender cooked Pork Belly on Roasted Autumn Vegetables, with Sauteed Tender-stem Broccoli, and Pork Jus.

Mushroom and Roasted Pumpkin Risotto (GF/V) | \$23 | \$33

Mushroom and Delicately Roasted Pumpkin Risotto, finished with Mascarpone, Parmesan and Pine nuts.

Tuscan Chicken (GF) | \$24 | \$32

Succulent Chicken Thigh in a Creamy Sundried Tomato and Spinach sauce, served with Rustic Style Potatoes.

Pork Ribs (DF) | \$30 | \$41

Oven-roasted Pork Ribs Glazed in a Spicy Habanero Barbeque sauce, served with Fries and Tender-stem Broccoli. *Spice-free BBQ Sauce Option Available*

From the Grill

Served with Fries, Garden Salad and Your choice of Sauce.

Sauces: Garlic Butter, Creamy Mushroom, Red Pepper Pesto, or Tzatziki.

Scotch Fillet 400g | \$70

Scotch Fillet 225g | \$52

Sirloin Steak 225g | \$45

Marinated Lamb Skewers | \$40

Sides + Extras

Fries - With garlic mayo | \$6 | \$9

Ginger Kumara Mash | \$10

Autumn Roast Vegetables | \$10

Rustic Potatoes | \$10

Seasonal Garden Salad - Dressed with a bright lemon vinaigrette | \$10

Fried Egg | \$3

Extra Sauce | \$3.50

Desserts

Creme Brulee | \$14

A Classic Vanilla Egg Custard with a Caramelised Sugar Crust

Autumn Fruit Crumble | \$15

Pear and Rhubarb Crumble with Creme Anglaise

Classic Sundae | 1 Scoop \$8 | 3 Scoops \$14

Vanilla Bean Ice Cream with Whipped Cream, Berry Coulis, and Toasted Almonds.

Banoffee Tart | \$13

Delicious Banana and Caramel in a Pastry Tart case with Whipped cream

Mandarin Sorbet | 1 scoop \$5 | 3 Scoops \$12

A refreshing, Dairy-free option.

Ra-ma-ma Fritter | \$15

Banana Fritter with a Scoop of Ice Cream and Whipped Cream