

all day breakfast

avocado on sourdough	\$22.5
avocado dusted w sea salted sesame seeds, semi dried tomatoes, poached egg, coriander & lime (*gf, *df, v) add feta \$5 add haloumi \$5 add chorizo \$8 add bacon \$8	
bacon chop	\$28.5
locally smoked bacon chop w house made tomato relish, 2 pieces of toast & 2 poached eggs (*gf, *df)	
rasher bacon & eggs	\$25.5
local bacon rashers w 2 poached eggs, grilled tomato & toast (*gf, *df)	
poached pear	\$22.5
cinnamon poached pear w granola, mascarpone & fresh berries (v, *df)	
eggs benedict	\$28.5
choose :bacon or ham or mushroom or salmon w creamed spinach on an artisan muffin with poached eggs & house made hollandaise (*gf, *v)	
bean benedict w chorizo	\$28.5
chorizo & balcony beans on an artisan muffin poached eggs & house made hollandaise (*gf,*v)	
chilli baked eggs	\$27.5
eggs baked in a spicy chilli, tomato napoli, roast capsicum, shallot & garlic sauce w sourdough toasts (*gf,*df, v) add chorizo \$8 add bacon \$8 add mush \$6 add avocado \$6	
potato croquettes	\$27.5
sweet corn & potato croquettes served w rocket, feta & red onion salad topped w poached egg & hollandaise sauce (v) add chorizo \$8 add bacon \$8 add mush \$6 add avocado \$6	
big breakfast	\$35.5
bacon chop, pork sausage, 2 poached eggs, grilled tomato, mushrooms, beans & toast (*gf, *df)	
belgian waffles	\$25.5
w ice cream, caramelised banana, chocolate coated honeycomb & caramel sauce (v)	
haloumi	\$28.5
grilled haloumi w a rocket, macadamia, parmesan & red onion salad, poached egg, sourdough toasts & onion jam (v,*gf) add chorizo \$8 add bacon \$8 add mush \$6 add avocado \$6	

lunch from 11am

vegetarian risotto	\$28.5
pumpkin, spinach & mushroom risotto w parmesan (gf, v)	
chicken risotto	\$30.5
chicken, pumpkin, spinach & mushroom risotto w parmesan (gf)	
chicken, avocado & camembert panini	\$28.5
grilled chicken w avocado, camembert cheese & aioli on a toasted panini & side crunchy chips (*gf)	
salt & pepper calamari salad	\$30.5
salt & pepper calamari on fresh garden salad with a chilli, coriander & lime dressing (*gf, df)	
mediterranean chicken salad	\$30.5
grilled chicken on a mixed leaf salad w feta, semi dried tomatoes, marinated capsicums, olives, feta, spanish onion & an aioli dressing (gf, df,*v)	
steak sandwich	\$28.5
rib fillet steak w lettuce, tomato, gruyere cheese, onion jam, fireman's mustard & a side of crunchy chips (*gf, *df)	
thai green curry	\$30.5
grilled chicken w house made thai green curry sauce, green vegetables & jasmine rice (gf, *df)	
pulled pork burger	\$28.5
pulled pork on burger bun w cos lettuce, pickles & red onion w side of crunchy chips	
calamari cashews	\$28.5
calamari w cashews in a chilli coconut sauce on jasmine rice (gf, *df)	
thai beef salad	\$30.5
tender marinated rib fillet strips w a lettuce, cucumber, onion, bean sprout salad, chilli, coriander & crunchy noodles (*gf, df)	
crispy skin salmon	\$36.5
grilled salmon served on mash potatoes w asparagus, fried capers, hollandaise sauce, dill & lemon wedge (gf)	
add ons	
available with meal purchases only, price is for each add on	
bacon sausage chorizo ham chicken \$8	
bacon chop salmon gravlax \$10	
mushroom tomato rocket pumpkin asparagus avocado \$6	
feta haloumi parmesan \$5	
extra toast \$3	
extra egg \$3	
tomato sauce BBQ sauce worcestershire tabasco \$1	
aioli tartare relish hollandaise onion jam \$4	
basket of chips w aioli \$8	
hash brown \$3	

vegan

vegan mushroom panini	\$28.5
grilled mushroom, rocket, semi dried tomato, avocado, onion jam on a panini with a side of crunchy chips (df, v, *gf)	
vegan big breakfast	\$32.5
asparagus, field mushroom, avocado dusted w sea salted sesame seeds, balcony beans with a pumpkin, cashew salad & toast (df, v, *gf)	
vegan avocado on sourdough	\$22.5
avocado dusted w sea salted sesame seeds w a lettuce, red onion salad & semi dried tomatoes, fresh chilli, lime & coriander (df, v, *gf)	
vegan burger	\$28.5
vegan burger pattie on burger bun w cos lettuce, cucumber, carrot, tomato & relish w side of crunchy chips (df,v)	
vegan pumpkin, asparagus & macadamia salad	\$28.5
pumpkin, asparagus, macadamia nuts & spanish onion on a mixed leaf salad w a balsamic dressing & sourdough (df, v, *gf)	
vegan chilli baked capsicum w mushroom	\$27.5
field mushrooms in a spicy chilli, garlic, tomato, roasted capsicum sauce w sourdough toasts (df, v, *gf)	

dietary key ***please read if you have dietary requirements

v – vegetarian *v – can be made vegetarian please advise
df – dairy free *df – can be made dairy free, please advise
gf – gluten free *gf – can be made gluten free, please advise
Gluten free bread swap extra \$1
Wheat products are cooked in our fryer so if you have a severe
wheat allergy avoid fried food options
Our chips are not gluten free sorry, we can swap to hash
Our gluten free bread is not vegan, we can swap to hash for vegans
Note : It is advisable to inform us of any allergies.
Note : Whilst all care is given our kitchen contains nut, wheat and
other allergen products.