

BREAKFAST Tuesday to Friday 7-2pm Sat 8-11.30am

MUESLI - \$12.90

Our own blend of puffed grains with dried apple & apricot, raisins & sunflower seeds, finished with house made vanilla yoghurt, banana & almond flakes.

FRUIT TOAST (2) - \$8.90 served with butter & raw honey.

EGGS BENEDICT - \$18.90

Poached eggs w spinach, champagne ham & house made hollandaise served on toasted sourdough.

SALMON BAGEL - \$18.90

Tasmanian smoked salmon with cream cheese, caperberries, red onion and spinach.

add poached eggs \$2.90

BREAKFAST WAFFLE - \$24.50

Cheesy potato waffle w bacon, fried eggs, avocado & roasted tomato. (V on request)

FRENCH TOAST - \$17.90

w mixed berries, banana & vanilla ice cream (GF available on request)

HONEY & GREEK YOGHURT PANNACOTTA - \$9

w caramelised figs & honeycomb served in a glass.

MAKE YOUR OWN – eggs on toast \$12,

Sides – Bacon, Hash browns, Champagne ham, Smoked salmon \$4

Mushrooms, Spinach, Tomato, Avocado \$3

Tomato relish, Tomato or BBQ sauce, Hollandaise \$1

LUNCH Tuesday to Friday 10-2.30pm

RISOTTO - \$18.90 (GF)

Exotic mushroom, fennel, parsnip & fresh rocket finished with freshly shaved Grana Padano.

HOUSE GNOCCHI - \$18.90 (GF)

Pulled pork marinated in Bridgegrove sticky balsamic with caramelised onions, heirloom cherry tomatoes & baby spinach.

CLASSIC TOASTED CLUB SANDWICH - \$12.90 (GF on request)

Grilled bacon, tomato, tasty cheese, chicken breast, avocado, toasted & finished w lettuce & mayo

Add chips \$17.40

VEGAN PATTIE STACK (GF, V, VE) - \$18.90

Sweet potato rosti, chickpea patty, topped w pickled beetroot, smashed avocado, rocket & sticky balsamic served w toasted sourdough and vegan mayo.

Add poached egg \$2.90

NOURISH BOWL - \$18.90 (GF)

Thai Chicken marinated in coconut & chilli served w a salad of julienne veg, shredded cabbage & bean shoots finished w a hint of fresh coriander.

GRAZING PLATE – \$16 for one, \$30 for two (GF, V available on request)

See our specials board for today's grazing options

WE ALSO HAVE A SUBSTANTIAL SPECIALS BOARD THT CHANGES DAILY, PLEASE CALL US FOR TODYS SELECTIONS

DRINKS

Coffee:	All the usual Caramel, Vanilla & Hazelnut - 60c	Small - \$4	Medium -\$4.6	Large - \$5.2	Syrups: Extra shot 60c
Hot Choc:	Our great choc syrup with marshmallows - \$4.6			White Hot Chocolate - \$4.6	
Chai:	Latte in a glass - \$4		Latte in a mug - \$4.6		
Teas:	Tea drop & local tea served in a pot: English breakfast, Earl Grey, Chai, Peppermint, Green, Lemongrass & ginger, or local teas – Sassy, Bendigo Billy, Ginga, Parisian grey. \$4.6				
Milkshakes:	Chocolate, Strawberry, Vanilla, Caramel, Banana, Lime, Coffee			Sml \$4.9 Lrg \$6.9	
Iced Drinks:	Iced Coffee, Iced Chocolate or Iced Mocha			Sml \$4.9 Lrg \$6.9	
Smoothies:	Strawberry w house made yoghurt, skim milk, ice cream & frozen strawberries for extra chill OR Banana & honey with house made yoghurt, ice cream & nutmeg				\$6.9
Fruit Crushes:	Tropo w pineapple, watermelon, raspberries, orange & lemon ice OR Berry nice - strawberries, raspberries, blueberries raspberry sorbet & ice				\$7.9
Fruit Mocktails:	Please see our counter for today's selection served over crushed ice				\$5.9
Wines:	Local wines- ask our wait staff for our current selection. All \$9 per glass or \$40 per bottle or House wines - Chardonnay, Sauvignon Blanc \$7per glass or \$35 per bottle.				
Beers:	Ask our wait staff for current selections from \$7			or Cascade light \$6	

HIGH TEA Tuesday to Friday 10am to 1.30pm Saturday sittings from 10am

Traditional English high tea - A selection of our finest hand crafted petite sweets, freshly made scones w jam & cream & finger sandwiches. Served w teapot tea, coffee or fruit cocktail

French charcuterie style high tea - A selection of our finest cured meats, local cheeses w fresh fruit, marinated & char- grilled vegetables, Chef's selection of petite savoury tarts & fritters, served w sweet potato fries & aioli served with - teapot tea, coffee or fruit cocktail.

Tuesday to Friday \$40 per person Saturday \$50 per person with a complimentary glass of wine on arrival.

Please note if you have dietary needs you must book 48hours in advance to allow our chefs to specially prepare your food.

