

ALL DAY LONG

Toast ^{gfo}	6.90	Smashed Avocado ^{gfo}	18.90
Sourdough, cultured butter, jam / honey / peanut butter		Avo, Persian fetta, chilli, candied walnuts, radish, lime	
Fruit toast	8.00	Fritter	21.50
House citrus marmalade		Zucchini fritter, salted peanut brittle, house relish, local haloumi, roquette, avocado, salad, lemon	
Banana bread	8.50	Miso Kingfish	22.90
Ricotta & roasted quince		Rare-seared Hiramasa Kingfish, Miso soup, asian lettuce, poached egg, crispy bread, soubise, shitake	
Brekkie Roll	15.90	Full Deck	24.50
Banh Mi roll, fried egg, pulled pork, bbq sauce, cucumber, tomato		Chicken sausage, mushroom, local bacon, house baked beans, black pudding, roasted tomato, eggs, toast	
Veg Corn Bread ^{gfo}	15.00	RD Hollandaise ^{gfo}	18.90
Avocado, haloumi, tomato, eggplant jam		Organic free-range eggs, hollandaise, pesto, locally smoked bacon, lemon	
Ham / Cheese	12.50		
Banh Mi, ham, cheese, tomato, mustard			
Granola ^{gf}	14.00		
House-made, Acai vanilla yoghurt, nuts, antioxidant berries, poached fruit			
Eggs (your way) ^{gfo}	9.90		
Organic free range eggs, sourdough toast, butter			
Hotcake	18.90		
Buttermilk, seasonal fruit, roasted local quinces, lightly salted maple syrup, crème fraiche, pistachios	+2 add choc sauce		
		EXTRAS	
		Gluten-free bread / House-Relish / Hollandaise	2.50
		Extra egg / Extra toast / Chicken & Herb sausage	3.50
		Garlic Mushrooms / Roasted Tomato / Baked beans	4.00
		Smoked bacon / Chorizo / Black pudding / Persian Fetta	5.00
		Torched Kingfish / Avocado	6.00

PLEASE NOTE: Our kitchen is not allergen free but our team will endeavour to meet your needs.

HIGH NOON

from 11:30am

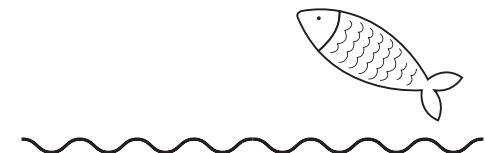
Dips Grilled house-made flatbread, dips & spread	13.90
Soup Toast, cultured butter	14.90
Calamari Fritti Salt n pepper, roquette, mizuna, mint, dill, frisee, chorizo, lemon, mayo	19.50
Warm Organic Red Rice Salad ^{vgn} Camargue Red Rice, black rice, barley, chorizo, mint, pistachios, pomegranate dressing, hummus, lemon, feta	20.50
Beef Salad Wagyu beef, honey-soy glaze, wombuk, daikon, coriander, carrots, capsicum, peanuts, nim jam	19.90
Market Fish and Chips Beer battered, chips, salad, tatar sauce	25.90
Eye Fillet 250g, bearnaise, chips, onion rings, salad	36.90
Grilled Chicken Breast, roasted honey carrots, mash, tarragon sauce	24.90
Pork Ribs 500g slow cooked ribs, smoked bbq sauce, chips, salad	29.90
Gnocchi ^v Hand crafted, spinach, pesto, cream, kale, soy bean, regianno	25.90
Wagyu Burger Swiss cheese, tomato, cucumber, beer battered onion rings, brioche	19.90

SIDES	5.00
7mm fries Murray River salt, mayo	
Seasonal Vegetables ^{v/vgn} Romesco sauce, toasted almond flakes	
Onion rings Sriracha mayo	

JUNIORS

Children 12 & under

Egg Relish, toast, butter	10.00
Pancake Ice cream, poached fruit, maple or choc sauce	10.00
Battered fish / Chicken / Sausage salad & chips, sauce	12.00



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DINNER

Friday - Saturday

ENTRÉE

Dips House made flat bread, fennel seeds, selection of dips & spread	14.50
Artichoke Artichoke velouté, chestnut, egg, brioche, anchovy	17.50
Tortellini Chicken and mushroom tortellini, duxelle, aromatic broth	18.50
Scallops Tasmanian Scallops, seared, cauliflower textures, parmesan foam	22.50
Kingfish Hiramasa Kingfish, sliced & torched, finger lime salsa, avocado	19.00
Ribs Pork Ribs (250gm), fried, sticky bbq sauce, grilled lime	18.50

MAIN

Gnocchi Gnocchi, hand crafted, artichoke, kale, pumpkin, parmesan foam	28.50
Duck Milawa Free-Range Organic Duck, crispy leg, lacquered breast, master stock, daikon, lettuce	37.50
Lamb Local lamb rump, 12 hr braised, hummus, crispy pea, baby figs, fennel labneh, dukkah	37.90
Murray Cod Buffalo River Murray Cod, potato croquette, seasonal beans, anchoïade, chicken jus	36.50
Eye Fillet 250g, bone marrow & local chestnut crumble, truffle mash	39.50
Venison Casserole, small vegetables, house tagliatelle, crisps	36.50

DESSERT

Tarte Apple Tarte Tatin, vanilla ice cream, apple puree, crumbs	14.50
Panna Cotta Matcha Green tea & white choc panna cotta, yoghurt, honey, flowers	
Chocolate White & Dark Chocolate, honeycomb, rhubarb, chocolate sponge	