

ALL DAY LONG

until 2:30pm

Toast Sourdough, cultured butter, jam / honey / peanut butter	6.90
Fruit toast House citrus marmalade	5.00
Banana bread Ricotta & roasted quince	5.50
Green Smoothie Bowl ^{vgn} Banana, almond milk, baby spinach, apple & lime juice smoothie, chia seeds, coconut, nuts & seeds, fresh fruits	16.00
Brekkie Roll Banh Mi roll, fried egg, pulled pork, bbq sauce, cucumber, tomato	15.00
Veg Corn Bread ^v Avocado, haloumi, tomato, eggplant jam, cucumber, lettuce	15.00
Buttermilk Pancake ^v Rhubarb jam, poached pear, chai maple syrup, crumble, crème fraîche	17.00
Granola ^{vgn} House-made, açai, coconut yoghurt, nuts antioxidant berries, poached fruit	14.00
Eggs (your way) / Scrambled Tofu ^{vgn} Organic free range eggs, sourdough toast, butter	9.90

EXTRAS

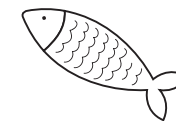
Gluten-free bread / Extra Toast / House-Relish / Hollandaise	2.50
Free-range egg / Chicken & Herb sausage / Persian Fetta	3.50
Garlic Mushrooms / Roasted Tomato / Baked beans	4.00
Smoked bacon / Chorizo / Black pudding / Avo	5.00

Smashed Avocado ^{vgn} Avo, soy bean, dukkah, candied walnut, roasted tomato +3.5 add Persian Fetta	14.50
Fritter ^v Zucchini & Corn fritter, salad, avocado, haloumi chips salted peanuts, house relish, lemon	17.00
House Beans ^{vgn} Baked beans, scrambled tofu, roasted tomato, greens, eggplant	16.80
Full Deck Chicken sausage, mushroom, local bacon, house baked beans, black pudding, roasted tomato, eggs, toast	24.50
RD Hollandaise Organic free-range eggs, bacon salt, hollandaise, basil pesto, locally smoked bacon, lemon	16.80

JUNIORS

Children 12 & under

Cheesy Toast	6.00
Egg, Bacon on toast	7.50
Pancakes maple & vanilla i-cream	10.00
Fish salad & chips	12.00
Grilled Chicken salad & chips	12.00



PLEASE NOTE: Our kitchen is not allergen free but our team will endeavour to meet your needs. We appreciate one bill per table and no substitutions during busy periods.

LUNCH TIME

from 11:30am

Soup of the day add toast & cultured butter (+2)	11.50	Wagyu Cheese Burger Swiss cheese, tomato, pickle, Milawa brioche, chips	18.50
Flatbread & Dips Grilled house-made flatbread, dips & spread	14.00	Grilled Free-Range Chicken Breast Brussel sprouts, bacon, potatoes, peas, chicken jus	24.50
Calamari Fritti Salt n pepper, house herb mix & salad, lemon, aioli	17.80	Market Fish & Chips Market fish, house salad, chips, tartare sauce, mushy peas	25.50
Beef Salad Wagyu beef, Coconut vinegar dressing, carrots, Vietnamese mint, daikon, coriander, chilli, peanuts	19.80	Lamb Shank Curry, slow-cooked, sultana & coconut rice, pickled mango	27.50
Warm Organic Red Rice Salad^v Camargue Red Rice, black rice, barley, mint, pistachios, pomegranate dressing, hummus, lemon, feta	17.50	Eye Fillet 250g, chips, salad, bearnaise	36.50
		Pork Pork belly, fennel labneh, eggplant, Australian black lentils	26.50
		Gnocchi^v Hand crafted ricotta gnocchi, mushroom ragout, salted ricotta	25.50
SIDES	5.00		
7mm fries Murray River salt, mayo		DESSERT	14.00
Seasonal Vegetables Pangrattato, toasted almond flakes		Chocolate Brownie crème fraiche, honeycomb	
Onion rings Sriracha mayo		Pavlova macerated berries, whipped cream	
		Brioche & Butter Pudding saffron poached pear	

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DINNER

Friday - Saturday

TO SHARE

10.00

Calamari

Fritti, aioli

Olives & Dips

Warmed, marinated olives, flatbread & dips

House-cured Duck

Quince paste

ENTRÉE

Crumble

Jerusalem artichoke, Brussel sprout, chestnut puree, parmesan, tuile

17.50

Raviolo

Ricotta & fresh black truffle, slow cooked caramelized chicken wings, broth

18.50

Scallops

Seared, pea elements, soy bean salsa

21.00

Prawn & Pork

Crispy pork belly, Australian prawn, charred corn salsa, kimchi

19.00

Egg

'Onsen' egg, brioche, caramelized maple bacon, red onion marmalade

17.00

CHILDREN (UNDER 12)

12.00

Grilled Chicken Steamed greens, potato

Minute steak Fries, salad

Fish salad & chips

Gnocchi carbonara

MAIN

Rice

Risotto, spinach purée, roasted pumpkin, artichoke, salted ricotta

28.00

Duck

Double-baked Milawa Free-Range, house-spiced, black rice, charred corn, orange sauce

37.50

Lamb

Pressed Tallangatta lamb shoulder, eggplant purée, black lentils, preserved lemon, fennel labneh, dukkah

37.90

Market Fish

Market Fish, potato croquette, lobster & tomato broth, slow cooked leeks

36.50

Eye Fillet

250g, parsnip textures, veal reduction,

39.50

Venison

Braised, casserole-style, house-made papardelle, gremolata

36.50

SIDE

7.50

Paris Mash salted ricotta

Steamed Market Vegetables EVOO

Green Salad house dressing

Root Vegetables roasted, romesco

Fries truffle salt

DESSERT

14.50

Quince

Tatin, lemon meringue, vanilla bean ice-cream

Chocolate

Dark chocolate fondant, saffron-poached pear, honeycomb, crème fraîche

Rice Pudding

Warm, vanilla & white chocolate pudding, toasted coconut & air

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