

ALL DAY LONG

until 2:30pm

Toast Sourdough / GF, cultured butter, jam / honey / peanut butter	6.90
Milawa Fruit toast House citrus marmalade	5.00
Banana Walnut Bread Peanut butter & cream cheese mousse	5.50
Berry Smoothie Bowl ^{vgn} Banana, almond milk, berries, apple & lime juice, 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 Haloumi, tomato, eggplant jam, cucumber, lettuce	15.00
Buttermilk Pancake ^v Poached fruits, minted syrup, crème chantilly, salted caramel chocolate mousse, seeds & nuts	17.00
Granola ^{vgn} House-made, açai, coconut yoghurt, nuts antioxidant berries, poached fruit	14.00
Eggs (your way) / Tofu Scramble ^{vgn} Organic free range eggs, sourdough toast, butter	9.90
Smashed Avocado ^{vgn} Avo, soy bean, dukkah, candied walnut, roasted tomato, lime +3.5 add Persian Fetta	14.50
Fritter ^v Ricotta fritters, pea & mint, charred corn, salsa, peanut brittle, lemon	17.00
Open Omelette Cured salmon, asparagus, tomato, herbs, lemon, chorizo	20.00
Full Deck Mushroom, snag, local bacon, house baked beans, English black pudding, roasted tomato, eggs, haloumi chips, toast	24.50
RD Hollandaise Organic free-range eggs, bacon salt, hollandaise, basil pesto, locally smoked bacon, lemon	16.80

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JUNIORS

Children 12 & under

Childrens activity pack	2.50
Cheesy Toast	6.00
Egg, Bacon on toast	7.50
Pancakes maple & vanilla i-cream	10.00
Ricotta fritters salad & toast	12.00
Fish salad & chips	12.00
Chicken salad & chips	12.00

EXTRAS

Gluten-free bread / Extra Toast / House-Relish / Hollandaise	2.50
Free-range egg / Sausage / Persian Fetta	3.50
Garlic Mushrooms / Roasted Tomato / Baked beans	4.00
Smoked bacon / Black pudding / Avo	5.00
House-cured Salmon	6.00

LUNCH TIME

from 11:30am

TO SHARE / START

Warm Milawa Olives	9
Flatbread dips 'n spread	12
Ribs 300gm, house BBQ sauce	18
Bruschetta daily toppings	12

PLATES

Cured Salmon House-cured, labneh, pistachios, lime, salad, horseradish	17.80
Warm Organic Quinoa Salad ^{vgn} Quinoa, black rice, barley, herbs, nuts & seeds pomegranate dressing, hummus, lemon	17.50
S&P Fritti Salt 'n Pepper squid, house-selected leaves, pickle, mango, lemon, aoili	17.80
Asian Beef Salad Marinated Wagyu beef, Coconut vinegar dressing, carrots, Vietnamese mint, coriander, chilli, peanuts, tomato, pickle, cucumber, salad	19.80
Eye Fillet 250g, panaché of vegetables, garlic butter, veal jus	36.50
Market Fish / Grilled Cornfed Chicken Spring salad: olives, lettuce, tomato, beans, herbs, avo, asparagus, soy	25.50
Wagyu Cheese Burger Milk bun, tomato, pickle, swiss cheese, relish, aoili, salad, chips	18.50
Goat Curry Dry curry, Myrrhee Goat, saffron rice, pickles, mango lassi	21.50

SIDES

6.00

7mm fries Rosemary salt, mayo

Seasonal Vegetables

Haloumi Chips Sriracha mayo

Salad Buttermilk dressing, toasted buckwheat

DESSERT

14.00

Pavlova crème chantilly, poached fruits,

Banana Split peanut butter, ice cream, honeycomb, cherry glacé, toasted nuts

Chocolate Mousse salted caramel pearls, brownie

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DINNER

Friday - Saturday

TO SHARE

10.00

Marinated Olives

Warmed, flatbread, dips

Cured Meats

Grilled sourdough, condiments

Salted Fish Croquette

Sauce gribiche

Duck Spring Rolls

Hoi Sin

ENTRÉE

Cured Salmon

Smoked labneh, compressed cucumber, pistachios, orange gel

17.50

Raviolo

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

18.50

Prawn & Pork

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

19.00

Snails

Spicy tomato sauce, pangratatto, garlic toast

17.00

Fritti

Squid, pickled mango, watercress, rockett, grilled lime

17.00

MAIN

Risotto

Sautéed mushrooms, crème fraîche, roasted buckwheat

28.00

Milawa Duck

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

37.50

Lamb Rump

Tallangatta lamb, served medium, parmesan crust, sweetbreads cauliflower textures

37.90

Blackened Market Fish

Market Fish, Creole sauce, pumpkin, spinach

36.50

Red Gum Eye Fillet

250g, Bordelaise sauce, thrice-cooked potato, watercress salad

39.50

SIDE

Steamed Market Vegetables EVOO

7.50

Green Salad cos lettuce, apple, walnuts, buttermilk dressing

7.50

Fries truffle salt, aioli

7.50

CHILDREN (UNDER 12)

12.00

Grilled Chicken Steamed greens, potato

Minute steak Fries, salad

Fish salad & chips

Pasta carbonara

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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