

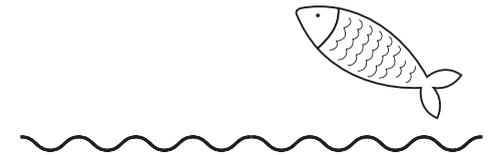
BREAKFAST

until 2:30pm

Toast Sourdough / GF, butter, jam / honey / peanut butter	5
Fruit toast butter	7.5
Banana Walnut Bread Peanut butter & cream cheese spread	6
Brekkie Roll Banh Mi roll, fried egg, smoked pork belly bacon, house bbq sauce, tomato, lettuce +3 add Avocado	12
Granola ^{vgn} Berry almond milk panna cotta, seasonal fruits n berries	15
Vegetarian Baguette ^v Pumpkin, fetta, mint, haloumi chips, pickle	14
Buttermilk Pancake ^v Seasonal stone fruit, minted maple syrup, whipped cream, berries, pistachios, salted chocolate ganache	17.5
Berry Smoothie Bowl ^{vgn} Banana, almond milk, berries, chia seeds, coconut, nuts & seeds, fresh fruits	18
Eggs (your way) / Tofu Scramble ^{vgn gfo} Organic free range eggs, sourdough toast, butter	11.5
Smashed Avocado ^{vgn} Smashed avo, soy bean, dukkah, chilli oil, sesame lavosh, smoked tomato, lemon +3.5 add Persian Fetta	16
Fritter ^{vgn gf} Zucchinni & corn pakora, pickle zucchinni, salad, avocado mousse, crushed salted peanuts	17.5
Full Deck Mushrooms, sausage, local smoked bacon, house beans, English black pudding, smoked roast tomato, eggs, duck fat potatoes, toast	24.5
RD Hollandaise ^{gfo} Organic free-range eggs, bacon salt, hollandaise, house pesto, locally smoked pork belly bacon, lemon	17.5
The "Zen" Breakfast ^{vgn gfo} Turmeric scrambled tofu, tomatoes, olives, curry peas, hummus, avocado, sourdough, EVOO butter	24

EXTRAS

Gluten-free bread / Extra Toast / 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



JUNIORS

Children 12 & under

Child activity pack	2.50
Cheesy Toast	6.00
Egg, Bacon on toast	7.50
Pancakes maple & vanilla i-cream	10.00
Fish salad & chips	12.00
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. Surcharges apply for card payments.

LUNCH TIME

from 11:30am

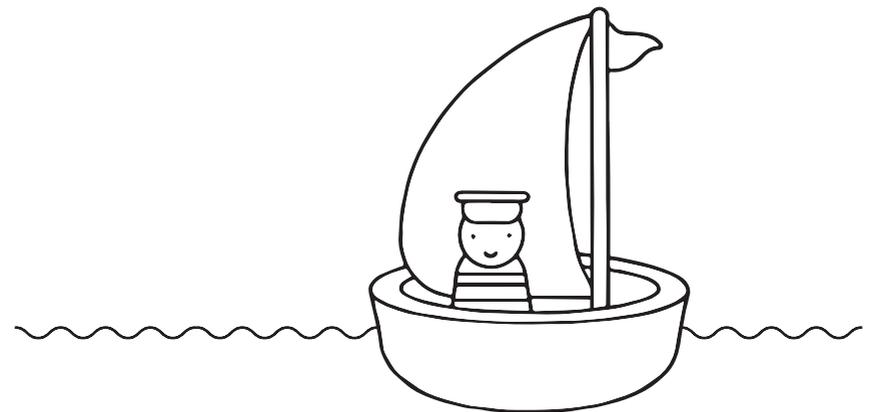
Flatbread, olives, dips	12
Caprese Salad Tomato, fresh mozzarella, basil, croutons	15
Cured Salmon House-cured, avocado, pistachios, heirloom tomatoes, yoghurt gnochetti	17.8
Warm Organic Quinoa Salad ^{VGN, ORG, GF} black rice, mint, seeds, herbs, nuts & pomegranate dressing, hummus, lemon	17.5
Salt n' Pepper Squid Mango, pawpaw, carrots, bean shoots, coriander, chilli, cucumber, red onion, vermicelli, Vietnamese dressing	19.5
Beef Cheek Naan Masterstock poached cheek, aioli, coleslaw, onion rings, naan bread	23.5
Ricotta Gnocchi Peas, soy beans, spinach, cream, tomatoes, pesto	22.5
Lamb Shoulder "Souvlaki" 12hr cooked shoulder, soussed red onion, preserved lemon, tomato salsa, salad, chips	24.5
Eye Fillet (250g) Apple & parsnip slaw, hand cut chips, bearnaise	39.5
Grilled Market Fish Nicoise-style, olives, beans, tomato, cos lettuce, anchovy dressing, egg	26.5
Burger: Beef (Wagyu) or Panko Crumbed Chicken or Falafel Milk bun, tomato, pickle, swiss cheese, relish, aioli, salad, onion rings	18.5

SIDES

7mm fries Rosemary salt, mayo	6.00
Crushed Duck Fat Potatoes gremolata	7.00
Haloumi Chips Hot sauce	6.00
House Salad avocado, zucchini, fetta, dressing	8.00

DESSERT

Pancake Sundae Whipped cream, ice cream, berries	14.00
Caramelised Banana Split Gundowring ice cream, peanut coated, honey comb, cherry glacé, marshmallow, whip cream	14.00
Warm Waffles de Liège Chocolate ganache, crème fraiche, chocolate sauce, ice cream, kit kat	14.00



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