

## BREAKFAST

Monday - Friday 7am - 11.30am  
Saturday & Sunday 7.30am - 11.30am

Creamy porridge with poached fruit and toasted nuts	10
Fresh seasonal fruit bowl with shaved coconut, passionfruit and organic honey - with yoghurt (optional)	13.5 14.5
Toasted muesli with poached dried fruits, vanilla yoghurt and strawberries	9.9
Freshly baked sweet muffin	4.5
Fig, apricot and raisin toast with homemade preserve	8.5
Toasted sourdough with homemade preserve	6.5
Ricotta-buttermilk pancakes with caramelized banana and honeycomb butter - with smoked bacon (optional)	17.5 19
Potato and feta roesti, creamed sweet corn, poached egg and herb salsa - with Serrano jamon or smoked salmon (optional)	17.9 19.5
Wild mushrooms and lentils on toast, grilled haloumi and lemon	18.9
Spiced mince in a flour tortilla, poached egg, avocado and sour cream	18.9
Confit potato, ricotta and spinach omelette with tomato chutney and chilli flakes - with Serrano jamon (optional)	18.5 19.9

## EGGS

2 eggs, poached or fried, served with organic sourdough and tomato chutney	11.5
Scrambled with fresh herbs, served with organic sourdough	12.5

## EXTRAS

Gluten free bread alternative available with any breakfast dish	1.5		
Buttered spinach	4.5 ea	Smoked bacon	5.5 ea
Tomatoes - fresh or roasted		Pork sausage	
Ranch-style baked beans		Lamb sausage	
Fresh ricotta		Spiced mince	
Extra egg		Persian soft feta	
Sautéed Mushrooms	4.8 ea	Smoked salmon	
Grilled haloumi		Potato Roesti	
Avocado			

*One payment per table please / no split bills*

*We welcome any enquiries for catering and private dining*

## COFFEE

'Harveys Blend' by Merlo fresh espresso

Espresso	4.5	Hot Chocolate	5.3
Piccolo	4.5	Hot Mocha	5.3
Short Macchiato	4.5	Iced Coffee	6.3
Long Black	4.5	Iced Chocolate	6.3
Long Macchiato	4.5	Decaffeinated	1.0
Flat White	4.8	Extra Shot	0.5
Cappuccino	4.8	Soy milk	0.5
Latte	4.8	Zymil	0.5
Large size	1	Almond Milk	0.5

## TEA (pot of leaf tea)

Tease Teas

English Breakfast	4.5	China Jasmine	4.5
Earl Grey	4.5	Peppermint	4.5
Pure Green	4.5	Chamomile	4.5
Orange Pekoe	4.5	Lemongrass	4.5
Strong Russian	4.5	Chai	5
		Chai Latte	5

## COLD DRINKS

### Smoothies — 8

Banana with honey, Greek yoghurt and ice-cream

Mixed Berry with fresh apple and orange juice

### Frappe — 8

Fresh pineapple with strawberry & mint

Double espresso with ice-cream and milk

### Fresh Juice — 5

Orange, Pineapple, Apple, Cranberry, Tomato

Fiji still water - 500ml — 4

Capi sparkling - 250ml / 750ml — 4 / 7.5

### Lipton Iced Tea — 6

Citrus, Peach

Coke, Diet Coke, Coke Zero, Sprite, Lift — 4

### Bundaberg Fruit Carbonates — 4.5

Pink Grapefruit, Passionfruit, Apple Cider

### Stones Corner Ginger Beer — 4.5

### Crows Nest Sarsparilla — 4.5

### Milkshake — 7

Chocolate, Vanilla, Caramel, Strawberry

## LIBATIONS after 10am

### Spiked Louisiana Sweet Tea — 16

Iced Orange Pekoe tea, Captain Morgan Spiced Rum, fresh citrus, mint, cinnamon

### Wild Rose Spring — 16

Tanqueray Gin, Regal Rogue 'Wild Rose' vermouth, Adelaide Hills Distillery 'Small Batch - Italian Orange' Aperitif, pink grapefruit juice

### Bellini — 16

Sparkling wine, Massanez Peach Liqueur, peach purée

### Bloody Mary — 13.5

Ketel One vodka, tomato juice, Harveys bloody mary mix, freshly grated horseradish

# LUNCH & DINNER

Daily  
12pm - 3pm

Tuesday - Saturday  
5.30pm - late

## SNACKS & CHARCUTERIE

Smoked chicken and corn arancini, chive aioli <small>four per serve</small>	9
Spiced pork croquette, citrus mayo <small>four per serve</small>	9
Traditional French baguette with virgin olive oil	3
Fried olives filled with feta and aioli	8
Mixed olives marinated with garlic, thyme and oregano	8
Duck and cognac pate, grilled sourdough and mustard fruits	15.5
Traditional Reserva Jamón Serrano <small>Salamanca SPAIN</small>	15.5
Shultz's Smoked Wagyu with pickled onions, capers and lemon oil <small>Barossa Valley SOUTH AUSTRALIA</small>	15.5
Buffalo Salami by Vics Meat with Persian feta and cornichons <small>Pyrmont NEW SOUTH WALES</small>	15.5
Tassal Atlantic salmon with red onion and crème fraiche <small>Great Taylor's Bay TASMANIA</small>	15.5
Grissini sticks	3

## ENTRÉE

Soup with sourdough baguette	14.5
Roasted leek and fennel tart, buffalo haloumi, bitter leaves, tapenade, hazelnuts and tarragon	18
Asian chicken salad, coriander, mint, peanuts, coconut and tamarind dressing	21
Grilled quail, Jerusalem artichoke, grilled witlof, blistered grapes, verjuice	24
House-smoked ocean trout, crème fraiche, spiced cucumber, Dashi mushroom, radish and coriander	24
Potato gnocchi with pumpkin puree, gorgonzola, candied walnuts, sage and nut-brown butter	28
Mooloolaba prawn risotto with coconut and chilli bisque	28

## MAIN COURSE

Fresh Daily market fish	40
Atlantic salmon, sesame roasted pumpkin, Chinese broccoli and soy, miso mayo	40
Lemon roasted organic chicken, bubble and squeak, preserved lemon aioli, kale and tomato emulsion	40
Pork belly, parsnip puree, roasted Brussel sprouts, morcilla, spiced pear relish	38
Thyme roasted Tasmanian lamb loin, gratin dauphinois, cavolo nero, olive oil, blistered heirloom tomatoes	40
Grass fed eye fillet, champ potatoes, balsamic onions, sautéed mushrooms, tarragon and mustard butter	44
Beer-battered market fish with chips, sugarloaf and pickled radish salad, tartare and lemon	28

## SIDES

Chips with aioli	7.5
Baby Cos, buttermilk, pancetta and crumbed egg	8.5
Steamed greens, lemon and olive oil	8
Roasted carrots, toasted pepita seeds, mapuche spice and yoghurt	8.5

## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE

2016 La Prova Prosecco <i>King Valley VIC</i>	12
NV Louis Roederer Brut Premier <i>Champagne France</i>	22
NV Deviation Road 'Altair' Brut Rosé, Adeaide hills	14

### WHITE

2016 Howard Park Riesling <i>Mount Barker WA</i>	15
2016 Chaffey Bros. 'KontraPunkt' Kerner <i>Eden Valley SA</i>	12
2015 Lamberti Santepietre Pinot Grigio <i>Delle Venezie ITALY</i>	11.5
2016 Mahi Sauvignon Blanc <i>Marlborough NZ</i>	11.5
2016 Xanadu 'DJL' Sauv Blanc Semillon <i>Margaret River WA</i>	11.5
2014 Dandelion Vineyards Chardonnay <i>Adelaide Hills SA</i>	13
2015 Vasse Felix 'Premier' Chardonnay <i>Margaret River WA</i>	16.5

### ROSE & RED

2016 Le Grand Cros 'Domaine' Rose <i>Provence France</i>	12.5
2015 Scott Base Pinot Noir <i>Central Otago NZ</i>	14.5
2016 RockBare 'Tideway' Grenache <i>McLaren Vale SA</i>	12.5
2015 Wines by KT 'Tinta' Tempranillo <i>Clare Valley SA</i>	14
2014 Margan Family Shiraz <i>Hunter Valley NSW</i>	13
2012 Warramate Cab-Merlot-Franc <i>Yarra Valley VIC</i>	14.5

## CHEESE

- with fruit paste, crackers and apple

### Queso Manchego

*La Mancha SPAIN - pasteurized sheep's milk*

- Mild, sweet and nutty with hard, compact texture

### Cypress Grove 'Midnight Moon'

*Northern California USA - pasteurized goats' milk*

- Semi Hard, creamy texture, slightly buttery and nutty with herbaceous and fruity finish

### Buche d'Affinois

*Saint Etienne FRANCE - pasteurized cow's-milk*

- Double crème with rich buttery flavour and fine silky texture

### Tarago River 'Jensen's Red' Washed Rind

*Gippsland VICTORIA - pasteurized cow's milk*

- delicate sweetness, balanced by buttery intensity

### Cremeux Blue

*Lobertal SOUTH AUSTRALIA - pasteurized cows milk*

- Bright colour with a slightly firm texture and mild blue flavour

one 16, two 21, three 26, four 31, five 36

Approximately 40 grams per portion

## DESSERT

Baked apple and Calvados semifreddo, Oat crunch and fizzy grapes 15

Lemon mousse, meringue, crispy pastry, blackberry yoghurt ice-cream 15

Mandarin pannacotta, berries and quince macadamia and rockmelon sorbet 15

Beetroot chocolate brownie, vanilla crème fraiche hazelnuts, beetroot sorbet 15

## DESSERT WINE & FORTIFIEDS

Barambah 'First Grid' Rack-Dried Semillon 55 / 10.5  
*South Burnett QLD 2012 - 375ml*

Chateau du Pavillon 'Sainte Croix du Mont' 48  
*Bordeaux Region FRANCE 2009 - 375ml*

Seppeltsfield 'Solero - DP57' Grand Tokay 8.5

Seppeltsfield 'Solero - DP63' Grand Muscat 8.5

Vedrenne 'Le Figuier' Fig Liqueur 9

Seppeltsfield 'Para Grand' Tawny Port 9

### **One payment per table please**

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