

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
Chicken 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>Pymont 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, celeriac puree, cauliflower, white raisins, pinenuts and nut-brown butter	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

NV Speccio Prosecco <i>King Valley VIC</i>	12
NV Louis Roederer Brut Premier <i>Champagne FRANCE</i>	22
NV Deviation Road 'Altair' Brut Rosé, <i>Adelaide Hills SA</i>	14

WHITE

2015 Howard Park Riesling <i>Mount Barker WA</i>	15
2016 Chaffey Bros. 'KontraPunkt' Kerner <i>Eden Valley SA</i>	12
2015 Kaltern Caldaro Pinot Bianco <i>Alto Adige ITALY</i>	11.5
2015 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 Holyman Chardonnay <i>by Stoney Rise Wine Co. Tamar Valley TAS</i>	18

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
2015 Kaesler 'Uvaggio' <i>McLaren Vale SA</i> [Grenache / Sangiovese / Shiraz]	12.5
2016 Wines by KT 'Tinta' Tempranillo <i>Clare Valley SA</i>	14
2015 Margan Family Shiraz <i>Hunter Valley NSW</i>	13
2013 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

Quicke's Oak Smoked Cloth Bound Cheddar

Devon ENGLAND - pasteurized cow's milk

- A well-flavoured mature cheddar, 12-15 months in age, is specially selected to be naturally smoked for 3-4 hours over oak chips from the farm's woodland.

Monte Enebro

Avila - Castilla y Leon - pasteurized goats' milk

- Semi soft, mild, bright and tangy - ripened roqueforti mould adds complex flavour and distinctive appearance

Buche d'Affinois

Saint Etienne FRANCE - pasteurized cow's-milk

- Double crème with rich buttery flavour and fine silky texture

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

Passionfruit cheesecake tart with citrus, quince and blood orange sorbet 15

Lemon and yoghurt pannacotta with berries, local strawberry ice cream and green tea meringue 15

Brioche and butter pudding with dark chocolate, pears 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

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