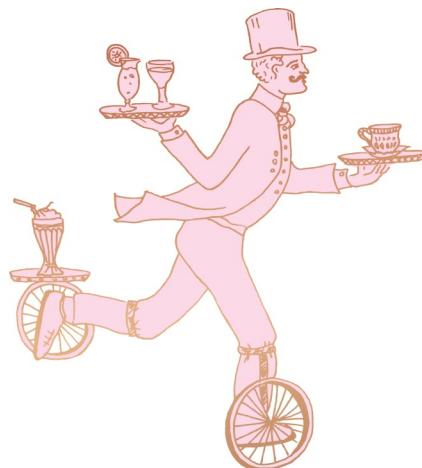




## BREAKFAST

Toast	- sourdough white, New York rye or Quinoa & Soy with a fruit preserve	half 5 full 7
	- walnut & raisin with organic honey butter	half 6 full 8
Caramelized banana & walnut bread with sweetened mascarpone		13
Chia muesli with mixed nuts, dried apricots & seeds, coconut yoghurt		13
Eggs— as you like it ( <i>scrambled, poached, fried, omelette</i> ) served on sourdough		13
Eggs Benedict— Gypsy Boston Ham, Tasmanian smoked salmon or spinach		18
Breakfast bowl — ( <i>Smoked salmon, poached eggs, avocado, mixed grains, spinach &amp; chili flakes</i> )		18
Omelette	-Spanish ( <i>saffron potato, chorizo, roast capsicum, parsley &amp; basil</i> )	18
	-Gypsy Ham & Manchego cheese	17
	-Mushroom with rocket & truffle oil, aged parmesan shavings	16
SLAT— Toasted soy & linseed sourdough with tomato, avocado, feta & basil		16
BLAT— ( <i>Bacon, lettuce, avocado &amp; tomato</i> ) on a toasted milk bun with a fried egg & relish		16
Buttermilk & blueberry pancakes, caramelized banana, honeybutter & maple syrup		17
Croque-Madame—( <i>Dijon mustard, gypsy ham, Gruyere cheese, fried egg</i> )		17
Sides— can be added to any dish		4.5 each
Bacon	Buttered spinach	
Avocado	Mushrooms	
Hash browns	Smoked salmon	
Fresh tomato		
Juices— freshly squeezed		8
	Orange, apple, carrot, pineapple, watermelon, ( <i>Additions—ginger, celery or lime</i> )	



\*\* 10% surcharge applies on

public holiday



## TEA TIME

Devonshire tea* — two scones, tea or coffee	18
Finger sandwiches* — selection of sandwiches, tea or coffee	22
Morning tea* — house made petit fours, finger sandwiches, tea or coffee <i>(served until 12pm)</i>	32
High tea Afternoon tea*	
- Traditional afternoon tea <i>(house made petit fours, finger sandwiches, scone, tea or coffee)</i>	42
- Sparkling afternoon tea <i>(above selection with a glass of Australian sparkling wine)</i>	47
- Champagne afternoon tea <i>(above selection with a piccolo of French champagne)</i>	57

## CAKE

Dessert of the day	14
- <i>served with tea or coffee</i>	17
Chef's cake of the day	14
- <i>served with tea or coffee</i>	17
Hand made petit fours*	14
- <i>served with tea or coffee</i>	18



*\*gluten free option available*



## LUNCH

Caramelised onion, zucchini, vine ripened tomato, basil & mozzarella tart	18
Tempura zucchini flowers with goats cheese, green olive, tomato & rocket salad	19
Potato gnocchi with mushroom, berbere spiced pumpkin & spinach, parmesan cream	22
Salmon & grilled vegetable salad with avocado, beetroot & feta, horseradish cream	26
Crisp skin duck leg, cassoulet of white beans, with garlic chorizo & tomato, rocket	25
Prawn linguini with crushed chilli & garlic, baby spinach, lemon, basil & dill	27
Baked snapper fillet, salsa verde, potato galette, truss tomatoes'	26
Chilli and garlic roast chicken, mixed grain salad avocado, baby spinach, miso dressing	25
Wagyu beef burger <i>(tomato, lettuce, pickles, gruyere cheese, sweet onion)</i> , with fries	22
Pulled pork burger <i>(tomato &amp; pepper relish, chopped salad, spiced aioli)</i> with fries	20
Grilled sirloin steak — café de Paris butter, green beans & fries	27

## SANDWICHES

OPEN	22
Smoked salmon—Dill cream cheese, cucumber, fennel & green apple, mustard dressing	
Chicken— Salad of cherry tomato, baby spinach & avocado with bacon and a tahini dressing	
Steak— Sirloin with caramelised onion, capsicum relish, horseradish cream & rocket	
Vegetarian—Grilled vegetable salad, Greek feta, basil pesto & hummus	18
Bruschetta- Buffalo mozzarella & heirloom tomato, basil leaves, aged balsamic	18
CLOSED - <i>(served on Tuscan flatbread "schacciata")</i>	20
Baked chicken with basil pesto, vine ripened tomatoes & feta	
Gypsy Boston Ham with gruyere cheese, baby spinach, aioli & a romesco paste	

SIDE DISHES	6
Mixed leaf salad	
Shoestring fries	

DESSERTS	13
Please ask your waiter for today's sweet offerings	

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## WINE & BEER

### CHAMPAGNE

Vollereaux Picollo (200ml)—Epernay Mame, France		32
NV Mumm—Epernay Mame, France		155

### SPARKLING WINE

NV Louis Bouillot Nuits St George France	13	59
NV Cool Woods Sparkling, SA		51
NV Deviation Road Brut Rose, SA		65

### WHITE

Totara Sauvignon Blanc, NZ	10	50
Cool Woods Pinot Gris, SE Aust	10	49
MC Phersons Chardonnay, SA	10	49
Mitchell Semillon, Clare Valley		51

### ROSE

Rose Du Vallon Provence, France	11	55
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### RED

Totara Pinot Noir , NZ	10	48
Hollick Tannery Cabernet Merlot, Coonawara. SA	11	55
Endless Shiraz Heathcoate, VIC	9	44

### BEER

James Boags Lager		10
Corona		10
Stella Artois		10
Coopers Pale Ale		10
5 Seeds Crisp Apple Cider		9.5
James Boags Premium Light		9

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## TEA & COFFEE

Elements by Lavazza Coffee	4.5 / 5.5
Cappuccino, Flat White, Latte, Mocha, Long Black, Piccolo, Macchiato, Espresso	
Hot Chocolate	4.5 / 5.5
Tea selection	7

## SOFT DRINKS

San Pellegrino sparkling mineral water 500mL / 1L	5 / 10
Acqua Panna still mineral water 500mL / 1L	5 / 10
Soft drinks—coke, diet coke, lemonade, lemon lime & bitters	5

## COLD DRINKS

Freshly squeezed juice	8
Orange, Apple, carrot, pineapple, watermelon ( <i>Additions—ginger, celery or lime</i> )	
Milkshakes—Strawberry / Chocolate / Vanilla / Caramel	7
Smoothies—Banana Chai / Mixed Berries / Mango Pineapple	8
Iced Coffee / Iced Chocolate	7

## HOUSE MADE SUMMER DELIGHTS

Old-fashioned Black Tea Lemonade	8
Fruitylicious Tisane Iced Tea	7
Refreshing Watermelon Frosty	8



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