



HOUSE MADE SOUP OF THE DAY → 9.0

SERVED WITH TOASTED GARLIC CIABATTA BREAD

CAMEMBERT POPPERS WITH CHUTNEY → 10.0

CAMEMBERT PIECES CRUMBED LIGHTLY FRIED UNTIL GOOEY SERVED WITH CHUTNEY AND GARNISH

PUMPKIN BEETROOT AND HALOUMI SALAD → 18.5

ROASTED PUMPKIN CHUNKS BABY BEETROOT GRILLED HALOUMI SLICED RED ONION TOASTED WALNUTS SERVED OVER MIXED SALAD LEAVES TOPPED WITH A SPICED SOUR CREAM DRESSING. (GF ON REQUEST)

SALT AND PEPPER SEASONED CALAMARI SALAD → 18.9

LIGHTLY FRIED CALAMARI ON JULIENNE CUCUMBER, CHILLI PICKLE SPANISH RED ONION, BABY ROMA TOMATOES AND HANDPICKED HERBS CORIANDER AND MINT LEAVES WITH A SWEET SOY MAYO. (GF ON REQUEST)

THAI BEEF SALAD → 19.0

THINLY SLICED MARINATED BEEF PIECES MIXED HANDPICKED ASIAN LEAVES RICE NOODLES LEMON GRASS, CELERY, CUCUMBER, MIXED NUTS, WITH PICKLED VEG DRIZZLED WITH OUR HOUSE DRESSING (GF ON REQUEST)

PAN FRIED CONE BAY BARRAMUNDI FILLET → 24.0

PAN FRIED BARRAMUNDI ACCOMPANIED WITH POTATO ROSTI SEASONAL STIR-FRIED VEGETABLES AND ROASTED CHERRY TOMATOES DRIZZLED WITH HOLLANDAISE SAUCE (GF ON REQUEST)

THE RESERVE HOUSE BURGER → 19.0

REAL AUSTRALIAN BEEF PATTIE GRILLED TOPPED WITH CHEESE, BEETROOT RELISH, BACON, COS, SLICED TOMATOES AND RED ONION IN A BUTTERED MILK BUN AND MAYO SERVED WITH CHIPS. (GF ON REQUEST)

THE RESERVE'S 24HR SLOW COOKED PULLED PORK BURGER → 18.75

PULLED PORK SHOULDER COOKED FOR UP TO 24 HOURS ON A LIGHTLY TOASTED MILK BUN, TRADITIONALLY ACCOMPANIED WITH PICKLED APPLE JAM, FRESH MIXED SLAW, SWISS CHEESE, LETTUCE AND SERVE OF CHIPS.

CHICKEN CAESAR BURGER → 18.5

TENDER GRILLED CHICKEN BREAST, CRISPY STRIPS OF BACON, BABY COS LETTUCE, AND PARMESAN CHEESE ON TOASTED MILK BUN SERVED WITH CHIPS AND AIOLI. (GF ON REQUEST)

FAMOUS SPAGHETTI ZUCCHINI → 17.95

STRIPS OF ZUCCHINI TOSSED THROUGH OUR CREAMY SAUCE WITH ONION, THICKLY DICED PUMPKIN, BLISTERED CHERRY TOMATOES, JULIENNE SNOW PEAS AND CHILLI JAM TOPPED WITH SHAVED PARMESAN. (GF ON REQUEST)

VIETNAMESE PORK AND SPRING ROLL SALAD → 18.5

MARINATED PORK PIECES WITH PRAWN AND PORK SPRING ROLLS WITH SOFT VERMICELLI NOODLES LETTUCE NUTS CARROT AND RED ONION COOKED SPRING ONION TOSSED WITH AUTHENTIC VIETNAMESE DRESSING. (GF ON REQUEST)

WARM SALMON NICOISE SALAD → 23.0

TASMANIAN SALMON FILLET SAT ON A BED OF PAN FRIED GREEN BEANS KIPLER POTATOES BLISTERED CHERRY TOMATOES SPANISH RED ONION OLIVES SPINACH FINISHED WITH POACHED EGG BASIL AND VIRGIN OLIVE OIL. (GF ON REQUEST)

TRADITIONAL SEAFOOD BASKET → 19.5

SEAFOOD PIECES LIGHTLY CRUMBED AND BATTERED AND FRIED UNTIL GOLDEN SERVED WITH CHIPS HOUSE COLESLAW AND TARTARE SAUCE LEMON WEDGE.

SEAFOOD MARINARA → 22.5

PRAWNS, SCALLOPS, SALMON, SQUID TOSSED THROUGH A RICH ITALIAN NAPOLI WITH GREEN OLIVES SPINACH AND HERBS AND LINGUINE PASTA FINISHED WITH AGED PARMESAN. (GF ON REQUEST)

MARINATED LAMB SHANK → 19.5

MARINATED LAMB SHANK COOKED LOW AND SLOW WITH ROOT VEGETABLES WHOLE GRAIN MUSTARD PARISIAN MASH WITH BUTTERED GREEN VEGETABLES. (GF ON REQUEST)



TAKEAWAY BREAKFAST MENU

FROM 7AM – 11AM

MONDAY TO SUNDAY

AMERICAN STYLE BANANA AND BACON PANCAKES → 18.0

WARM HOUSE MADE PANCAKES WITH STREAKY BACON SUGARED BANANAS SALTED PEANUTS TOPPED WITH WHIPPED CREAM AND MAPLE SYRUP

GRANOLA → 13.0

HEALTHY BREAKFAST NUT AND SEED MIX AND DRIED AUSTRALIAN FRUIT, FRESH BERRIES TOPPED WITH GENEROUS DOLLOPS OF COOL NATURAL YOGHURT AND HONEY AND MILK ON THE SIDE

TRADITIONAL VIETNAMESE BREAKFAST ROLL → 10.0

A WHOLESOME CRUSTY BREAD ROLL FILLED WITH MARINATED PORK PIECES AND FRESH CUCUMBER SLICES, PICKLED CARROT, ESCHALLOTS, CHILLI AND CORIANDER WITH SWEET SOY MAYO. (GF ON REQUEST)

AVOCADO MUSHROOM AND HALOUMI STACK → 18.5

THICK CUT TOASTED SOUR DOUGH TOPPED WITH QUEENSLAND AVOCADOS ROASTED FIELD MUSHROOMS GRILLED HALOUMI CHEESE AND DRIZZLED WITH BALSAMIC (GF ON REQUEST)

ADD POACHED EGGS 4.00

CONTACT US

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THE ALL-DAY HANGOVER BREKKIE → 18.5

CRISPY FRIED POTATO, GRILLED HEIRLOOM CHERRY TOMATOES, GRILLED CHORIZO CUBES, ROASTED RED PEPPERS, FRIED EGGS TOPPED WITH ASSORTMENT OF HERBS AND CRUSTY BREAD. (GF ON REQUEST)

THE FULL BREAKFAST → 21.0

STRIPS OF BACON, THE RESERVES SAUSAGES, LARGE GRILLED FIELD MUSHROOM, HOUSE MADE BEANS, FLUFFY POACHED EGGS, GRILLED HEIRLOOM TOMATOES AND FRIED HASH BROWN ALL WITH OUR FRESHLY TOASTED SOUR DOUGH BREAD. (GF ON REQUEST)

SPANISH BREAKFAST → 18.5

ONIONS MUSHROOMS TOMATOES RED PEPPERS SLIGHTLY SPICE D ALL PAN ROASTED TOPPED WITH WARMED AVOCADO AND HALOUMI TOPPED WITH FRIED EGGS AND GRILLED TORTILLA (GF ON REQUEST)

THE FARMHOUSE BREAKFAST → 21.5

WARMED PIECES OF HAM WITH GRILLED BABY TOMATOES GRILLED MUSHROOMS TOASTED HALOUMI CHEESE AND POACHED EGGS TOPPED WITH HOLLANDAISE SAUCE AND ONION CHUTNEY. OR MAKE IT VEGETARIAN SWAP THE HAM FOR AVOCADO

THE RESERVE'S BREAKFAST BLT BURGER → 13.0

TOASTED BRIOCHE BUN TOPPED WITH GRILLED BACON FRIED EGG GRILLED TOMATO AND FRESH ICEBERG LETTUCE TOPPED WITH AIOLI AND TOMATO SAUCE

TRADITIONAL EGGS BENEDICT → 19.5

SHAVED HANS AGED LEG HAM OR SLITCHERS OF TASMANIAN SMOKED SALMON ON POACHED EGGS ATOP BAKED SOURDOUGH BREAD AND SERVED WITH OUR HOUSE MADE HOLLANDAISE AND BLISTERED TOMATOES AND SPRINKLED WITH SEASONAL HERBS. (GF ON REQUEST)