

# Breakfast

Served until 12pm

## BREADS

Toast – sourdough or soy & linseed (two pieces) choice of Berry Jam, peanut butter, vegemite, honey or Nutella. <i>GF bread available</i>	9
Toasted Walnut & raisin bread with honey butter	12
Bacon & egg roll – house made chutney, tomato & BBQ sauce	18
SLAT – soy & linseed toast, avocado, vine ripened tomato, feta, basil, chilli flakes	22
Buttermilk pancakes – caramelised banana, maple syrup, Nutella mascarpone	22
Banana bread – with sweetened mascarpone	18
Breakfast toastie – choice of ham, cheese, or tomato	18

## EGGS

Two free range eggs – poached, scrambled, or fried served with sourdough, soy & linseed toast, <i>GF bread available</i>	18
Eggs Benedict – English muffin with choice of gypsy ham, smoked salmon	24
Eggs Florentine – poached eggs with spinach & Hollandaise	22

## OMELETTES

Served with sourdough or soy & linseed,  
*GF bread available*

Gypsy ham & Manchego cheese	22
Spanish – chorizo saffron potato, roast red pepper, spinach	24
Ricotta & fine herb	20
Mixed vegetable, capsicum, tomato, spinach, eggplant	22

## HEALTHY

Breakfast bowl – poached eggs, avocado, spinach, smoked salmon, sweet potato hummus, pickles, ricotta, dukkha, mixed grain, grated beetroot, miso dressing, & soy and linseed toast	26
Mixed nut granola – Mixed berries & Greek yogurt	18
Chia Seed bowl- Coconut yoghurt, strawberry, Mango, honeycomb	20

## SIDES

Crispy bacon, buttered baby spinach, homemade hash brown, roast tomato, avocado, smoked salmon, mushrooms	6
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Gluten free options available. All menu items may contain traces of nuts, eggs, dairy & gluten. 15% surcharge applies on public holidays.  
All card transactions incur surcharges as follows:  
credit cards 1.5%, debit cards 1%, AMEX 1.7%. One bill will be presented to the table upon completion, no multiple split bills, a maximum of two credit cards accepted per table.

# Lunch

From 12pm- 3pm

## SMALL & LARGE PLATES

Soup of the day - Served with toasted Sourdough.	20
Vegetable tart – fine herb salad, aged parmesan	22
Vannella burrata – scorched cherry tomato, basil pesto, lemon dressing <i>(Italian cows milk cheese made from mozzarella and cream)</i>	22
Fish & Chips – Beer battered John Dory, chips & tartare sauce	29
Pan fried potato gnocchi alla Sorrentina – with whipped ricotta, basil pesto, pine nuts & olive crumb	25
Salad bowl – grilled vegetables, avocado, feta, horseradish cream, beetroot & organic grains <i>With roast salmon fillet or chicken +10</i>	25
Prawn linguini – crushed chilli & garlic, baby spinach, soft herbs	30
180g wagyu burger – lettuce, tomato, onion jam, garlic aioli, aged cheddar, fries, BBQ sauce	26
Sirloin Steak – 250grams sirloin, vine cherry tomato flatcap mushroom, onion rings & bearnaise sauce	32
Chicken Club Sandwich – Bacon ,lettuce, tomato, mayonnaise <i>Add fries + 5</i>	25
Reuben sandwich – corned beef, sauerkraut, Swiss cheese, thousand island dressing <i>Add fries + 5</i>	28.50
Smoked salmon Open Sandwich – cream cheese, fennel, cucumber & green apple salad, Swedish mustard dressing	28.50

*GF bread available*

## SIDE DISHES

Salad of mixed leaves, hazelnut dressing	8
Fries	8



## Light Tea

*Served until 12pm*

Morning tea 35/pp  
Petit fours, finger sandwiches, your choice of two savoury pastries or one scone with berry jam and cream and tea or coffee

*Served all day*

Devonshire tea – two buttermilk scones 20  
(one plain & one with fruit), berry jam, fresh cream, tea or coffee (*GF available*)

Finger sandwiches – chef's selection of finger sandwiches served with tea or coffee. 25

Petit fours – chef's selection of petit fours made in-house with tea or coffee. 22

## Teatime

**TRADITIONAL HIGH TEA** 65/pp  
A set selection of sweet & savory pastries, finger sandwiches, scone with berry jam & cream, tea or coffee

**SPARKLING HIGH TEA** 75/pp  
Traditional high tea served with a glass of Australian sparkling wine

**CHILDREN'S HIGH TEA** 35/pp  
*Up to 12 years*  
A selection of sweet & savoury pastries, finger sandwiches, scone with preserve & cream, with a hot chocolate, soft drink, or milkshake.



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# Tea

Select ONE of the following loose-leaf teas to enjoy with your high tea, or ask our wait staff for a recommendation. Single Tea \$8

## Black

English Breakfast	Darjeeling
Earl Grey (Decaf available)	Chai Indian Spice
Assam Irish (Decaf available)	Peaches & Ginger
Paris Vanilla	Rose Floral
Spicy Cinnamon (Decaf available)	Indulge – Chocolate
Black Currant	
Lapsang Souchong	

## Green

Jasmine	
Japanese Sencha	Organic Green

## White

Dragon Pearls	White Vanilla Grapefruit
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## Herbal & Oolong

Chamomile	Organic Peppermint
Raspberry Fruit	Peach Fruit
Spiced Plum	Pomegranate Oolong
Organic Ginger & Turmeric	Detox Licorice & Ginger

# Sweet offerings of the day

All desserts 15

Served with tea or coffee 19

Lemon Tart  
Caramelised, mascarpone cream

Buttermilk panna cotta  
Honeycomb, cherry gel, chocolate soil

Sticky date pudding  
caramel sauce, vanilla bean ice-cream

Dark chocolate fondant  
raspberry coulis, vanilla bean ice-cream

Tiramisu  
Coffee, sponge fingers, mascarpone cream

# Beverages

## COLD DRINKS

Mineral & Still water 6/11

### Soft drinks:

Coke, Coke No Sugar, Sprite, Pink lemonade  
lemon lime & bitters 5.50

Freshly squeezed juice: orange, apple,  
carrot, pineapple, watermelon, ginger 10

Milkshakes: strawberry, chocolate, vanilla,  
caramel 10

Iced: iced coffee, iced chocolate, Fruit iced tea 9

## HOT DRINKS

Lavazza coffee: cappuccino, flat white, latte, mocha,  
long black, piccolo, macchiato, espresso 5/5.5

Tea selection (See page 4 for Selections) 8

Hot chocolate 5/5.5

Chai latte 5.5/6.5

Babyccino 3

Soy milk, almond milk, oat milk,  
lactose free milk, syrups 0.5

## SPARKLING WINE

Chalkhill Sparkling, SA 10/48

Veuve Ambal Sparkling Rose, France 15/65

## WHITE WINE

McPhersons Chardonnay, SA 12/55

Angoves Semillon Sauvignon Blanc, SA 12/45

## ROSE WINE

Aix En Provence Rose, France 13/60

## RED WINE

First Creek Pinot Noir, NSW 13/44

Step by Step Shiraz, VIC 13/48

## BEER,

Stella Artois, Hahn Superdry 12

James Boags Premium Light 10

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