## ALL DAY MENU

## Eggs Benedict (gfo)(dfo)(vo) \$25.00

Two poached eggs, bacon, spinach topped with burnt butter hollandaise on garlic focaccia or swap out the bacon for smoked salmon $+\$ 3.50$.

Big Breakfast (gfo)(dfo)(vo) \$38.00
Two eggs, bacon rashers, hash brown, beef sausages, garlic thyme mushrooms, baked beans, avocado \& toasted sourdough. Includes your small hot drink of choice.

Smashed Avocado (dfo)(v) \$21.00
Avocado, roasted carrot hummus, feta, cherry tomatoes, poached eggs dukkah \& toasted sourdough.

## Eggs on Toast (gfo)(v) \$16.00

Two eggs, sourdough \& Gran Marriner Relish. (Poached, scrambled, or fried)
Raspberry French Toast (v) \$22.50
Oven baked brioche with raspberry coulis, coconut crumbs, seasonal fruits and white chocolate mousse.

## Coconut and Lychee Chia Pudding (vg)(gf) \$18.00

Coconut chia pudding with seasonal fruit salad, toasted coconut flakes, lychee jelly and dehydrated apples.

## ADD-ONS

Smoked Salmon \$6.25
Garlic Thyme Mushrooms \$5.00
Toasted Focaccia \$4.00
Bacon (2 Rashers) \$6.00
Gluten Free Bread \$4.00
Sausage \$5.00
Add Eggs (Poached, Fried, Scrambled) \$3.00ea
Tomatoes \$5.00
Baked Beans \$4.00
Avocado \$5.00
Hash Brown \$5.00
Sauteed Spinach \$4.50
Garlic Bread \$8.00

Sauces (chipotle BBQ sauce, burnt butter hollandaise, tamarind reduction or Gran Marriner Relish) \$2.00

## KID'S MENU \$22.00

(available for children aged $12 \&$ under)

## Please select an option below for our littlest guests.

Including a beverage choice of an apple, apple-blackcurrant or orange juice
or soft drink, and a refreshing lemonade Icy Pole!
Crunchy fish \& chips with tomato or tartare sauce.
Chicken nuggets, golden fries $\&$ tomato sauce.
House made cheeseburger, golden fries \& tomato sauce.
Lightly tossed chicken and garden salad.
Waffle \& Ice cream with Nutella and fresh strawberries.

## ALL DAY MENU (continued)

Zucchini Fritters (dfo)(v)(vgo) \$27.00
Zucchini and corn fritters, tzatziki, curried chickpeas, and poached egg with a tamarind reduction.
Chicken and Waffles \$25.00
Buttermilk fried chicken, crispy fried shallots, asian slaw and chipotle on a toasted waffle.
Arancini Bake (v) \$27.90
Cauliflower arancini baked In a napoli sauce and shredded mozzarella cheese.
Roasted Mushroom Bowl (v) \$22.00
Garlic thyme field mushrooms, cauliflower puree, polenta \& parmesan chips and poached egg.

## Beef Burger \$26.00

Classic beef brisket patties, American cheese, ketchup, Cos Lettuce, pickles, caramelized onion in a brioche and fries.

## Seafood Chowder \$25.00

Creamy potato and leek soup with market mix of seafood and garlic focaccia.

## Linguini Gamberi \$29.00

Chili and garlic prawns, cherry tomatoes and rocket with linguini and lemon pangrattato.

## Traditional Fish \& Chips \$26.00

Crunchy Panko crumbed boneless flathead fillets, lightly dressed garden salad, golden crispy fries \& house made tartare sauce.

## Chicken Caesar Salad (gfo)(dfo) \$29.00

Classic chicken caesar with pot roasted chicken, crispy bacon, garlic croutons, shaved parmesan with cos lettuce, house dressing and poached egg.

## Crispy Salmon \$36.00

Atlantic Salmon, blanched greens, peas, cauliflower puree and dashi vinaigrette.
Cauliflower Bowl (v) \$27.00
Roast carrot hummus, 5-spice cauliflower, braised chickpeas, blanched spinach, crispy flatbread, cherry tomatoes and tamarind reduction with vegan mayo.

Large Bowl Fries. \$13.00
Served with garlic aioli.
(Or try them with one of our house made sauce, chipotle BBQ sauce, burnt butter hollandaise, tamarind reduction or Gran Marriner Relish \$2.00)

