

BREAKFAST & BRUNCH

LIGHT

TOAST

With your choice of condiments including vegemite, strawberry jam, honey, and marmalade, accompanied by turkish, sourdough, rye, multigrain or white bread. 7

FRUIT TOAST

Served with butter. 8

TOASTED BANANA BREAD

Served with whipped maple butter. 8

WARM CROISSANT

With house jam. 7

WARM CROISSANT

With leg ham and cheese. 9

CAPRESE AVOCADO ON TOAST

With sliced tomato, mozzarella and aged balsamic. 15

FRESH & TOASTED SANDWICHES

CHICKEN, MAYO & AVO SANDWICH

Served toasted or fresh. 8

HAM, CHEESE & TOMATO SANDWICH

Served toasted. 8

TURKEY SANDWICH

Served fresh with Swiss cheese, mayo, tomato, onion, cranberry, lettuce & aioli. 10

BACON & EGG SANDWICH

Served toasted, with mayonnaise and barbeque sauce. 10

BRIOCHE SANDWICH

Served with honey mascarpone and macerated mixed berries 15

SIDES

GRILLED TOMATO, MUSHROOMS, AVOCADO, POTATO ROSTI 3

TWO EGGS, BACON RASHERS, CHORIZO SAUSAGE, HASH BROWN, HALLOUMI 4

SALMON FILLET, SMOKED SALMON 6

Breakfast and brunch will be served until 11:30am.

| MAINS

FRESH FRUIT SALAD	15
<i>Served with muesli, honey, mixed berry sorbet and strawberry yoghurt.</i>	
EGGS ON TOAST	11
<i>Served with two poached, fried or scrambled eggs, grilled tomato and toast.</i>	
BACON & EGGS	14
<i>Served with two poached, fried or scrambled eggs, crispy bacon and toast.</i>	
VEGETABLE STACK	16
<i>Served with sautéed mushrooms, pumpkin, halloumi, rocket, avocado, dukkah and rye toast.</i>	
BRUSCHETTA	19
<i>Served with two poached eggs, crispy bacon, avocado, halloumi, fresh sliced tomato on toasted sourdough with fruit chutney.</i>	
EGGS BENEDICT	16
<i>Served with two poached eggs, wilted spinach and grilled tomato with house hollandaise sauce. Add bacon (\$2), salmon fillet (\$6), or smoked salmon (\$4).</i>	
LAMB BREAKFAST	22
<i>Served with lamb cutlets, poached eggs, grilled halloumi, caramelized onion, and a rocket & parmesan salad.</i>	
BANANA BREAD FRENCH TOAST	17
<i>Served with strawberry yoghurt, fresh mixed berries, almonds and maple syrup.</i>	
DUTCH STYLE PANCAKE	17
<i>Served with maple bacon, vanilla bean ice cream and strawberry compote.</i>	
VEGETARIAN PLATE	16
<i>Served with potato rosti, mushrooms, halloumi, fruit chutney, avocado, poached eggs and trusted tomatoes.</i>	
POTATO BREAKFAST	15
<i>Served with sautéed potatoes, bacon, two poached eggs and tomato relish.</i>	
MUSHROOM BREAKFAST	17
<i>Served with pan fried mushrooms, tomato, goats cheese & rocket salad on sourdough.</i>	
CORN & ZUCHINNI SLICE	19
<i>Served with poached eggs, crispy bacon and guacamole.</i>	
SMOKED SALMON OPEN MUFFIN	16
<i>Served with lemon crème fraiche, scrambled eggs and chives.</i>	
CAMBRIDGE BREAKFAST	24
<i>Served with two poached, fried or scrambled eggs, bacon, chorizo, sautéed mushroom, grilled tomatoes, hash brown and thick cut toast.</i>	

Breakfast and brunch will be served until 11:30am.

LUNCH *menu*

MAINS

CRISPY SALMON FILLET served with pistachio, apple, cranberry and goat's cheese salad	32	GF
PORK QUESADILLA topped with jack cheese, lettuce, guacamole, tomato salsa and seasoning	20	
MEDITERRANEAN VEGETABLE STACK served with marinate vegetables, sourdough toast, hummus, poached egg, balsamic glaze, rocket and parmesan salad	28	V
SALT AND PEPPER CALAMARI with mixed herb salad, fresh lime, and chilli mayo	22	GF
COCONUT PRAWNS with macadami and pineapple salad, and chilli mayo	24	
CRUMBED FISH with garden salad, beer battered chips and fresh lemon, and aioli	22	
SEAFOOD BASKET with crumbed fish, salt and pepper calamari, and coconut prawns served with a house salad, beer battered chips and aioli	30	
CHICKEN PARMIGIANA served with a house salad and beer battered chips	20	
PORK FILLET CHOP served with chat potatoes and house coleslaw	22	
TAPAS FOR TWO chef's selection of six tapas plates with two glasses of house wine	90	

FRESH SALADS

CHICKEN, CHORIZO AND HALLOUMI served with house salad, halloumi, chorizo, avocado and citrus dressing	19	GF
ROAST PUMPKIN with lettuce, onion, spinach, pine nuts, feta and balsamic glaze add lamb cutlet (\$6) or chicken (\$4)	16	GF V
ROASTED BEETROOT AND GOAT'S CHEESE with lettuce, onion and balsamic glaze add lamb cutlet (\$6) or chicken (\$4)	16	GF V
GOAT'S CHEESE with spinach, apple, pistachio, cranberry and house citrus dressing add lamb cutlet (\$6) or chicken (\$4)	17	GF V

LUNCH *menu*

BURGERS

BEEF AND BACON BURGER with caramelized onion, grilled cheese, lettuce, tomato and bbq sauce	15
CHICKEN CAESAR BURGER served with bacon, fried egg, parmesan, lettuce and caesar dressing	16
VEGETARIAN BURGER with marinated vegetables, lettuce and tomato chutney	14 V
BLAT with bacon, lettuce, avocado, tomato, bbq sauce and aioli	15
OPEN PULLED PORK SANDWICH with pesto cream and Japanese slaw	18
CRUMBED FISH BURGER with lettuce, tomato and house aioli	18
ADD CHIPS	3

DINNER *menu*

MAINS

PAN FRIED SALMON pistachio, cranberry, apple, strawberry and goats cheese	32
SEAFOOD BASKET crumbed fish, coconut prawns, salt & pepper calamari, garden salad, dipping sauce and lemon	32
THAI CHILLI PRAWNS with jasmine rice and asian salad	28
CANDIED PUMPKIN TART with pomegranate, pistachio and bocconcini salad	
PAN ROASTED LAMB RUMP with cous cous, pumpkin, goat's cheese salad with yoghurt dressing	
FISH OF THE DAY with chat potatoes, melon and prosciutto salad	
PRAWN LINGUINI with chilli, garlic, lemon and tomato	
GRILLED EYE FILLET with potato rosti, braised leek, blistered asparagus and smoked jus	

SMALL MAINS

ROAST PUMPKIN SALAD with lettuce, onion, spinach, pine nuts, feta and balsamic glaze	16	GF
ROASTED BEETROOT & GOATS CHEESE SALAD with lettuce, onion and balsamic glaze	16	GF
GOAT'S CHEESE SALAD with spinach, apple, pistachio, cranberry and strawberry	16	
GREEK SALAD	16	
ADD lamb cutlets (2) or moroccan chicken	8	

TO SHARE

TAPAS FOR TWO chef's selection of six tapas with two glasses of wine	90
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BURGERS

OPEN RIB FILLET STEAK SANDWICH with bacon, onion, grilled haloumi, coleslaw and fried egg	24
OPEN PULL PORK SANDWICH with apple, coleslaw and pesto cream	22
LOT BURGER beef pattie with bacon, onion, grilled haloumi, cos lettuce, tomato, beetroot, pineapple and a fried egg	20

TAPAS *menu*

TAPAS

ANTIPASTO PLATE with marinated vegetables, chorizo, cured meats, cheese, warm turkish bread, crumbed olives	24
FIVE LAYER MEXICAN DIP served with salsa, beans, sour cream, jack cheese, olives, corn chips	14 V
BOCCONCINI BRUSCHETTA with blistered tomato, parmesan and rocket salad	14 V
SALT & PEPPER CALAMARI with petite salad, chilli mayo	15 GF
LAMB CUTLETS with halloumi, rocket semi dried tomato parmesan salad	18
BAKED BRIE with honey and macadamia, warm turkish bread	12
CRUMBED GOATS CHEESE OLIVES with paprika aioli	10 V
HALLOUMI CHORIZO AND TOMATO SKEWERS with fruit chutney	14 V
PAN FRIED MUSHROOMS with tomato, goats cheese salad	12
STICKY PORK BELLY with pineapple and tomato salsa	18 V
BUFFALO WINGS with honey soy sesame sauce	12
CHICKEN MEAT BALLS with fruit chutney	12
COCONUT PRAWNS with pineapple and macadamia salad	16
CROQUETTES with mustard aioli	
QUICHE with melon salsa	

SMALLS

Beetroot goats cheese salad	10 V
Pistachio cranberry goats cheese salad	10 V
Pumpkin and danish feta salad	10 V
Chips with aioli	8



KIDS

menu

BREAKFAST

BACON AND EGGS with eggs your way and thick toast	10
WAFFLES with ice cream, maple syrup and strawberry syrup	9

LUNCH AND DINNER

KIDS FISH with chips and tomato sauce	10
CHICKEN SCHNITZEL with chips and tomato sauce	10
PIZZA tomato sauce base with ham and cheese	12
KIDS CHIPS served with tomato sauce	5
KIDS WEDGES served with tomato sauce	5
KIDS CALAMARI with garden salad or chips	12



DRINKS *menu*

BUBBLES

N.v La La Falls Pinot - Chardonnay	Adelaide Hills, South Australia	8	39
N.v IL Fiore Prosecco Superiore DOCG	Veneto, Italy		45

WHITES

2016 Fiore Moscato	Mudgee, New South Wales	8	35
2017 Snake Point Sauvignon Blanc	Wairarapa, New Zealand	9	39
2016 35 Degrees Pinot Gris	Adelaide Hills South Australia	10	45
2016 Ad Hoc "Wallflower" Riesling	Great Southern Western Aust		38
2014 La La Falls Chardonnay	Hunter Valley New South Wales	11	49
2015 Ekhidna Fiano	Adelaide Hills South Australia	8	36
2016 Pikes "Valleys End" Sem Sauv Blanc	Clare Valley, South Australia		48

REDS/ROSÉ

2017 Ekhidna Rosé	McLaren Vale, South Australia	9	39
2016 Chain Of Fire Merlot	South Eastern Australia	7	32
2016 Oakridge "Over The Shoulder" Pinot Noir	Yarra Valley, Victoria	12	49
2014 Rockburn Pinot Noir	Central Otago, New Zealand		65
2014 Argento Malbec	Argentina, South America	9.50	44
2016 Soaring Eagle Shiraz	Fleurieu Peninsula South Australia	8	36
2010 35 Degrees Shiraz	McLaren Vale South Australia		48
2015 Apostrophe G.S.M	Frankland River Western Australia		42

DRINKS *menu*

DRINKS

ICED DRINKS

chocolate, strawberry, caramel, coffee 6
latte, long black 5

MILK SHAKES

chocolate, strawberry, caramel, vanilla 6

BUNDABERG RANGE

lemon lime bitters, ginger beer,
pink grapefruit, traditional lemonade 5.50

BEER/SPIRITS

LOCAL BEERS

XXXX Gold, James Boags Premium, James Boags Light,
Crown Lager, Coopers Pale Ale 6.50

IMPORTED BEERS

Asahi, Peroni, Corona, Stella Artois 9 6

ALL BASIC SPIRITS 8

