



Lunch

- House made Pan Fried Gnocchi** (veg) \$22
- sage burnt butter – roasted butternut squash – flaked almonds – dressed rocket – Parmigiano Reggiano -
- Vegie Patch** (v, gf) \$18
- roasted beetroot – cauliflower – sweet potato – spinach – kale – quinoa – asparagus – broccolini – toasted nuts and seeds – turmeric & lime vinaigrette -
+ add poached egg \$3
+ add Free range chicken breast \$6
- Rib Eye Steak Sandwich** \$26
- prime cut Australian scotch fillet – crispy bacon – Swiss cheese – stewed onions – barbeque sauce – rocket – Cajun spiced wedges -
- Double Smashed Sirloin Burger** \$26
- roasted pineapple – red onion – American cheese – house made spicy ketchup – milk bun – mayo – house fries –
- Fresh Murray River Cod** \$25
- beer battered fish & chips – mushy peas – tartare sauce – seasonal salad –
- Seasonal Risotto** (gf, veg on request) \$23
- broad beans – leek – oyster mushroom – parmesiano reggiano – crispy prosciutto -
- + add Free range chicken breast \$6

Sides All \$6

Cajun spiced wedges, sour cream
House salad

House fries, Kewpie mayo

Kids Menu

Breakfast

Mini ham & cheese omelette	\$10
Egg on toast (poached, scrambled or fried)	\$6
Banana Bread with butter & jam	\$6
Belgium waffle, vanilla ice cream & maple syrup	\$9
Dippy eggs with soldiers	\$8

Lunch

Marinated grilled chicken tenders & house fries	\$10
House made fettucini, Napoli & parmesan	\$10
Crispy gnocchi, Napoli & parmesan	\$10
Murray Cod fish and chips	\$12
Beef Slider, cheese and ketchup with house fries	\$12



All Day Breakfast

Eggs your way (*gf on request*)

- 2 eggs poached/scrambled/fried – sourdough - \$10

Smashed Avo (*veg, gf on request*)

- quinoa – mint - pomegranate – chevrè goats cheese – mild red chilli – poached eggs – on multigrain toast - \$19

Starvin Marvin Big Brekkie

- eggs your way – thyme roasted mushrooms – roasted tomato – bacon – hash brown – chorizo – sourdough toast - \$24

Brekkie Bun

- crispy bacon – fried egg – grilled haloumi – spinach – avocado – house made tomato & red pepper relish – brioche bun - \$16

Mushrooms on toast (*veg, gf on request*)

- grilled sujuk – dukkha – kefalograviera cheese – spinach – poached eggs – multigrain toast - \$24

Mango & Coconut Rice Pudding (*veg, gf*)

- lemongrass & kaffir rice pudding with Lotus Biscoff ice-cream - \$18

Baked Eggs

- tomato & bean cassoulet – crispy chorizo – garlic bread – parmigiano reggiano \$23

+ 1 egg	\$3
bacon	\$5
avocado	\$4
hash browns	\$4
roasted tomatoes	\$4
hollandaise	\$2
house relish	\$2

thyme roasted mushrooms	\$4
chevrè goats cheese	\$4
grilled haloumi	\$4
buttered greens	\$4
smoked salmon	\$5
chorizo	\$5

10% Surcharge on Weekends & Public Holidays

gf (gluten free)

v (vegan)

veg (vegetarian)