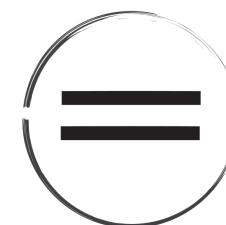


Breakfast

TOAST V	9	EQUAL EGGS	25
Sourdough, white, multigrain, English muffins, gluten free bread with your choice of jam, marmalade, vegemite, honey, peanut butter		Poached eggs on English muffin topped with smoked salmon, caper berries, avocado & tarragon Hollandaise	
TERRITORY GRANOLA V DFO	18	EGGS FLORENTINE V	22
Manuka honey glazed home toasted fruity granola. Flavoured with lemon myrtle and Kakadu plum served with milk option, coconut yoghurt and mango coulis		Poached eggs on English muffin topped with wilted greens & tarragon hollandaise	
AVOCADO & HALOUMI V	20	EGGS BENNY	25
Smashed avocado, grilled haloumi, balsamic glazed baby tomato served with sourdough & lime		Poached eggs on English muffin topped with grilled virginia ham, avocado & tarragon Hollandaise	
MIDDLE EASTERN SEMOLINA PANCAKE V	18	VEGO PLATE	25
Semolina, yeast based pancake served with rose water honey syrup, traditional cinnamon yoghurt & your choice of berries, mango coulis or banana		Eggs on sourdough, wilted greens, hash, mushroom, baked beans & balsamic glazed tomato	
BUDDHA BOWL V DFO	24	VEGAN BREAKFAST	25
Fresh greens, roasted sweet potato, grated beetroot, snow peas, sprouts, fresh in season fruit, shredded coconut, seeds & nuts served with coconut yoghurt		Gluten free toast topped with olive oil & garlic sauteed mushroom served with, beans, tomato, wilted greens, roasted sweet potato & avocado	
BIG BREAKFAST	28	SIDES	
Eggs on sour dough with bacon, hash, mushrooms, baked beans, balsamic glazed tomato & 2 chipolatas		GRILLED TOMATO / WILTED GREENS / SAUTEED MUSHROOM / HASH BROWN	5
FREE RANGE EGGS	14	BACON, 2 CHIPOLATAS, GRILLED HALOUMI, SMOKED SALMON, CHORIZO, HALF AVO OR GRILLED HAM	6
Two eggs, poached, scrambled or fried, on sourdough toast		EGG POACHED OR FRIED	4

DF DAIRY FRIENDLY : GF GLUTEN FRIENDLY : NF NUT FRIENDLY : V VEGETARIAN : VG VEGAN
 DFO DAIRY FREE OPTION BY REQUEST : GFO GLUTEN FREE OPTION BY REQUEST
 ALTHOUGH ALL CARE IS TAKEN IN OUR KITCHEN, WE ARE UNABLE TO GUARANTEE THAT DISHES ARE COMPLETELY
 FREE OF RESIDUAL NUTS, NUT OILS, FISH OR GLUTEN.
 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. 1.6% SURCHARGE APPLICABLE FOR AMEX & DINERS.



Lunch From: 11AM

GARLIC BREAD V | DFO

3 slices of Vienna grilled with olive oil & garlic topped with fresh basil

BUSH BRUSCHETTA V

2 slices of Vienna grilled with olive oil & garlic topped with balsamic glazed baby tomato, parmesan & lemon myrtle

ROASTED VEGIE SALAD V | DFO | GFO

Roasted beetroot, sweet potato & carrot with greens, pepitas, pine nuts & house dressing served with minted yoghurt

CHICKEN CAESAR SALAD

Cos, parmesan, home made caesar dressing topped sour dough croutons, anchovies, marinated grill chicken, avocado, bacon and soft poached egg

BURGERS

MEGA BEEF

Homemade beef patty on a toasted sesame bun & greens, tomato, beetroot, cheese, caramelised onion & home made tomato relish

GRILLED CHICKEN

Grilled marinated chicken on a toasted sesame bun with fresh slaw, avocado, aioli cheese & bacon

BARRA BURGER

Fried battered barra on a toasted sesame bun with slaw, tomato red onion & dill mayo

12

15

18

22

24

22

24

PUMPKIN & CHICKPEA CURRY DFO | V

Vegetarian coconut cream curry served rice papadums, minted yoghurt & beetroot raita

BUSH SPICED LAMB SHOULDER. DFO

Slow roasted marinated lamb shoulder with quinoas tabouli caramelised onion, balsamic glazed tomato, pitta bread, & minted yoghurt

PORK CUTLET DFO | GFO

Marinated in lime & chilli served in a mango & ginger coulis with slaw & sweet potato chips

ROAST LAMB SHOULDER ROLL DFO

Lamb shoulder on a home baked damper roll with green lentil gravy & caramelised onion served with bush salt chips, tabouli & minted yoghurt

GRILLED ASIAN STYLE CHICKEN DFO | GFO

Marinated & grilled, served with grilled soy bok choy, soba noodle salad & homemade chilli sambal

FISH & CHIPS DFO

Battered barra fillet served with lime wedge, chips, slaw & tartare sauce

CHIPS V | DFO

Bowl of bush salt seasoned chips or sweet potato chips. Served with sour cream and homemade tomato relish

25

26

28

26

28

28

15

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