

Breakfast

Served from 8am to 11am

Eggs on Toast 12

eggs cooked your way on turkish toast

Bacon & Egg Roll ○ 15

2 rashers of bacon with a fried egg, homemade tomato relish on a soft milk bun

The Big Breaky ○ 25

Two eggs done your way, 2 rashers of bacon, chorizo, mushrooms, grilled tomato and hash brown served with Turkish toast

Eggs Benny ■ ○ 18

Poached eggs with hollandaise served on toasted turkish bread and a bed of spinach

Smashed Avo ■ ◇ ○ 16

Served on toasted turkish, with crumbled feta and dukkah

Extras

Sauteed Mushrooms 4

Bacon 6

Avocado 6

Eggs 5

Smoked Salmon 6

Chorizo 5

Spinach 3

Hash Brown 2

Grilled Tomato 4

Turkish Toast 5

Drinks

Milkshake 6

Vanilla

Strawberry

Chocolate

Banana

Coffee Cup 4 Mug 5

Cappuccino

Espresso

Flat White

Latte

Long Black

Macchiato

Mocha

Piccolo Latte

Hot Chocolate

Iced Latte 6

Iced Long Black 5

Tea Pot 4

Chamomile

Earl Grey

English Breakfast

Green

Peppermint

Soft Drink 4

Sprite

Coke

Coke No Sugar

Lift

Juice 4.50

Orange | Pineapple | Apple | Cranberry

Smalls Plates

Garlic Bread ■ 10

Garlic Bread with Cheese ■ 11

Garlic Bread with Cheese and Sweet Chilli ■ 12

Buffalo Wings (Mild or Hot) 18

Served with house made blue cheese dipping sauce

Thai Crab Cakes 22

Spicy blue swimmer crab cakes, fried golden brown served with a citrus sweet chilli

Arancini ■ 16

Mushroom arancini with house made tomato relish and parmesan cheese

Salt and Pepper Calamari ● 18

With a spicy aioli dipping sauce

Toasties

Antipasto ■ ○ 14

Chargrilled eggplant, roast red capsicum, sundried tomato pesto and rocket

The Classic ○ 12

Double smoked ham, cheddar cheese and tomato

Pasta

Served on linguini or swap to spinach and ricotta ravioli (+4)

Prawn and Prosciutto 28

Chilli prawn and prosciutto in a spiced lemon butter, cherry tomatoes and mixed herbs

4 Mushroom and Truffle 24

A blend of 4 mushrooms and truffle in a creamy white wine reduction

Homemade Italian 22

Crushed vine ripened tomatoes, sauteed onions, confit garlic, fresh basil and marinated olives

Add grilled chicken breast 4

Salads

Pumpkin and Spinach Salad ● ■ ◇ 20

With feta, avocado, pear and praline

Chunky Greek Salad ● ■ ◇ 20

With olives, tomato, cucumber, spanish onions and feta

Add chicken 4

Add smoked salmon 6

Add prosciutto 6

Mains

swap to gf bun \$3

Big Mouth Burger 20

2 beef patties, tomato, cheese, lettuce, onion rings and BBQ sauce

Spicy Chicken Burger 20

Crumbed chicken, house made buffalo sauce, tomato, lettuce, cheese and aioli

Vego Burger ■◆ 20

House made veg patty, fresh tomato, tasty cheese and vegan tomato relish

Steak Sandwich ○ 25

Seared rump steak, toasted ciabatta, lettuce, tomato, cheese, Bourbon BBQ Aioli

Beer Batter Flathead 26

Chips, salad and tartare sauce

Salt and Pepper Prawns and Calamari ● 25

Lightly coated and fried salt and pepper seasoning served with chips, salad and a spicy aioli

Lamb Shank 32

Slow braised with red wine and a rich tomato sauce, served with sweet potato mash

Chicken Schnitzel 250g 22

House crumbed, served with chips, salad and choice of sauce

Add parmy 5

Add garlic prawn toppers 12

From The Grill

Served with chips, salad and choice of sauce

200g Rump ○ 24

300g Scotch Fillet ○ 35

Sauces

Gravy ■● 3

Mushroom ■● 3

Pepper ■● 3

Dianne ■● 3

Garlic Cream ■● 3

Garlic prawn toppers 12

Kids

Bowl of Chips ○ 9

With choice of sauce

Nuggets and Chips 12

Fish and Chips 12

Grilled Cheese Toastie 12

Ice Cream Cup 3

With topping

Desserts

Banoffee Mess ■● 15

A perfect mess of banana, caramel and whipped cream

Brownie Sundae ■ 15

Smashed warm brownie with vanilla bean ice cream, whipped cream and warm fudge sauce

Sparkling & Rosé

	150ml	250ml	Bottle
Fishcage Sparkling	8		32
Hungerford Hill Rosé	9	15	38
Early Bird Moscato	9	15	38

Reds

Hello Pinot Noir (VF)	9	15	38
Fishcage Cab/Sauv	8	13	32
Hungerford Hill Cab/Sauv	9	15	38
Fishcage Shiraz	9	15	38
Dalwood Shiraz	10	18	44
Sweetwater Shiraz	10	18	44

Whites

	150ml	250ml	Bottle
Sweetwater Semillon	8	13	32
Dalwood Semillon	10	18	44
Fishcage Semillon			
Sauv Blanc	8	13	32
Crowded House			
Sauvignon Blanc	9	15	38
Hello Pinot Grigio (VF)	9	15	38
Fishcage Chardonnay	8	13	32
Hungerford Hill Chardonnay	9	15	38
Dalwood Chardonnay	10	18	44

Beer and Cider

Asahi	8.50	4 Pines Pacific Ale	8.50
Peroni	8.50	4 Pines Pale Ale	8.50
Stone and Wood	9.50	Tap Beer (schooner)	
Corona	8.50	Carlton Dry	7.90
Cascade Light	6.50	Great Northern Super Crisp	7.10
Somersby Cider	8.50	VB	7.60
Strongbow	8.50	Tooheys New	7.60

Cocktails

Espresso Martini Smirnoff vodka, Kahlua and fresh espresso	18	French Martini Smirnoff vodka with Chambord and pineapple juice	18
Margarita Classic margarita served straight up with a salted rim. El Jimador tequila with Cointreau and fresh lime juice	18	Aperol Spritz Aperol served with Hungerford Hill sparkling chardonnay served with orange slices	18
Cosmopolitan Smirnoff vodka with Cointreau, cranberry juice and fresh lime	18	Passionfruit Caprioska Jug Smirnoff vodka with fresh lime and passionfruit	28
Mojito Bacardi rum with fresh lime and mint served over ice	18	Pimms Jug Pimms with fresh strawberries, orange slices topped with ginger ale and sprite	28