

BREAKFAST



1. Ricotta Hot Cakes 22.0
buttermilk lemon ricotta flap jacks, toasted nuts, seasonal berries, caramelised banana and organic unprocessed agave



2. Beetroot Cured Ora King Salmon 18.0

beetroot cured ora king salmon, shaved spanish onions, fennel snow pea tendrils and two poached eggs on sourdough toast



3. Soft Shell Crab Benedict 25.0
soft shell crab with two poached eggs, crispy kale, curry and coconut sauce on turkish bread



4. Sweetcorn Fritters 18.0

crispy sweetcorn fritters with smashed avocado, crispy bacon, housemade spiced-up sauce and balsamic glaze



5. Smashed Avo 14.0
smashed avocado, marinated feta and two poached eggs on sourdough toast



6. Peanut Butter French Toast 15.0

peanut butter french toast with crushed chili peanuts, pistachios, maple syrup, sweetened milk and seasonal fruits



7. The Hunger Game 18.0
two eggs your way, bacon, chicken san choy bau chipolata, baked beans, field mushrooms, semi-wilted spinach, hashbrown and sourdough



8. Breakfast Bruschetta 14.0

heirloom tomatoes, smashed avocado, one poached egg on sourdough toast



9. White Omelette 16.0
six egg white omelette, quinoa, forest mushrooms, persian feta, and tasty cheese (yellow omelette available)



10. Super Bowl 16.0

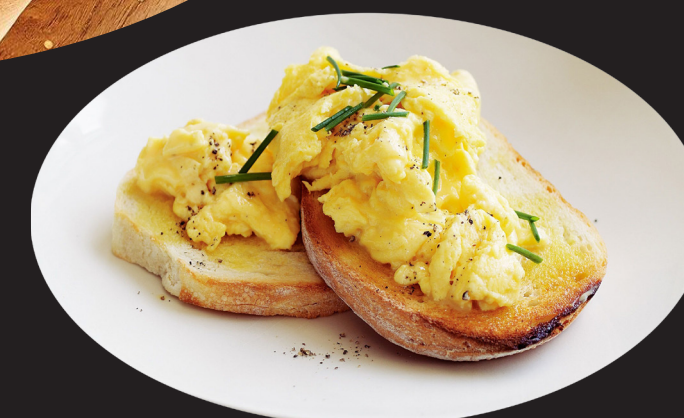
smashed hass avocado, kale chips, quinoa, tomato, merediths goats cheese, portabello mushrooms, pine nuts and poached egg



11. Eggs Benedict 16.0
choice of ham, bacon, field mushroom or house cured salmon (extra \$2), kale chips, hashbrown, poached eggs and hollandaise sauce



12. Bacon & Egg Roll 10.0
double bacon and egg roll with house smoked tomato chutney, cheese and baby rocket



13. Two Eggs Your Way 9.5
scrambled, fried or poached eggs with a side of sourdough toast



14. Forest Mushrooms 13.0
exotic mushrooms, confit garlic, marinated feta, tasty cheese and crispy basil on sourdough



15. Avocado, Tomato & Egg 12.0
sliced avocado, fresh tomatoes and one poached egg on sourdough



16. Almond & Chia Bircher 10.0
almond and chia bircher muesli topped with seasonal berries and yoghurt



17. Acai Bowl 14.0
amazon acai bowl topped with burnt fig granola, coconut threads, banana and fresh seasonal berries



BAKERY


Artisan Sourdough Bread	5.0	Plain Croissant	4.0
Sour Cherry Fruit Toast	6.0	Chocolate Croissant	4.0
Gourmet Muffin	5.0	Almond Croissant	6.0
Raisin Snail	5.0	Ham & Cheese Croissant	7.0
Spelt Berry Scone	5.0	Cheese & Tomato Croissant	7.0
Banana Bread	5.0	Ham, Cheese & Tomato Croissant	8.0
Mango & Coconut Bread	5.0		

EXTRAS


avocado	4.5	bacon	4.0
baked beans	4.0	beer battered chips	7.0
crispy kale chips	4.0	chicken chipolata	5.0
hashbrown	4.0	cured ora king salmon	7.0
roasted tomatoes	4.0	roasted mushrooms	5.0
two eggs	4.0	semi-wilted baby spinach	4.0

LUNCH






1. Scotch Fillet Salad 22.0
mayfield scotch fillet steak, japanese cucumber, petite bouche, mint, thai chili dressing  

2. Chicken & Avocado Salad 16.0
grilled chicken breast, fresh avocado, fennel, roasted almond flakes, dried cranberries, mixed leaf salad with balsamic dressing

3. Roasted Duck Salad 18.0
pulled peking duck, seasonal citrus, mixed leaf, fresh herbs, japanese cucumber and fresh chili 




4. Greek Salad 14.0
diced cucumber, tomatoes, greek olives, soft feta, spanish onions and cos lettuce 

5. Cured Salmon Salad 22.0
beetroot cured ora king salmon, mixed leaf, capers, spanish onions, fennel and lemon dressing  

SANDWICHES




6. Cured Salmon Sandwich 18.0
open sandwich of beetroot cured ora king salmon, mixed leaf, capers, spanish onions and fennel served with a side of diamond cut beer battered chips 

7. Steak Sandwich 19.0
premium mayfield steak, dijon mustard, cheddar cheese and homemade chutney served with a side of diamond cut beer battered chips

8. Chicken Mayo Sandwich 19.0
pulled poached chicken breast mixed with celery, crushed almonds, baby rocket and mayonnaise served with a side of diamond cut beer battered chips

BURGERS

9. Chili Chicken Burger 16.0
marinated spicy chicken thigh fillet, asian coleslaw and chili mayo, served with a side of diamond cut beer battered chips 

10. Soft Shell Crab Burger 18.0
fried soft shell crab, baby cos lettuce, micro herbs and lemon mayo served with a side of diamond cut beer battered chips



11. Pan-seared Ora King Salmon with Peas & Chorizo 25.0
pan-seared new zealand ora king salmon with mashed potato, spicy chorizo and english peas  

12. Crispy Pork Belly with Caramelized Apple 24.0
crispy pork belly with caramelized apple on a bed of mashed potato 

13. Soft Shell Crab Benedict 25.0
soft shell crab with two poached eggs, crispy kale, curry and coconut sauce on turkish bread



14. Honey BBQ Ribs 25.0
half rack of honey barbecue ribs served with a side of asian coleslaw and fresh raddish 

15. Fish & Chips 16.0
tempura battered market fish, diamond cut beer battered chips and lemon mayo 



16. Sirloin Red Curry 22.0
thai style coconut red curry with sirloin beef and fresh chili, served with a bowl of rice  


17. Roasted Duck Curry 18.0
thai style coconut red curry of roast duck, pineapple, lychees and fresh chili, served with a bowl of rice  

18. Mayfield Scotch Fillet Steak 29.0
mayfield scotch fillet steak served with a side of seasonal greens and homemade mushroom sauce 






19. Spaghetti Chili Crab 29.0
spaghetti tossed with birds eye chili, heirloom tomatoes and australian crab meat 



20. Squid Ink Risotto 18.0
arborio rice tossed with fresh squid ink, topped with baby loligo squid 

21. Spaghetti Bolognese 15.0
spaghetti tossed with homemade slow cooked bolognese sauce and cherry tomatoes



23. Wild Mushroom Risotto 16.0
arborio rice, wild mushrooms, sauté onion, persian feta, roasted almond flakes and parmesan cheese   

22. Spaghetti Carbonara 16.0
spaghetti tossed with crispy bacon in a creamy onion and egg sauce topped with parmigiano-reggiano 



SIDES

Mixed Leaf Salad	8.0
Beer Battered Diamond Cut Chips	8.0
Tempura Onion Rings	8.0
House Cured Ora King Salmon	8.0
Salt & Pepper Squid	12.0

 Chef's recommendation |  Vegetarian meal |  Gluten free meal |  Served with a bowl of rice

Please inform your attendant if you are allergic to any food items. We cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.



BEERS

Hahn superdry [draught]	5.0
James squire 150 lashes [draught]	5.0
Corona	7.0
Heineken	6.5
Tsingtao	6.5



WHITE WINE

	Glass	Bottle
sauvignon blanc - giesen	5.0	24.0
chardonnay - oyster bay	6.0	28.0
riesling - giesen estate marlborough, nz	7.0	29.0
rose - organic chateau gassier esprit, gassier cotes de prevence, france	10.0	49.0
sauvignon blanc - organic, biodynamic domaine clos roussely le clos, france	10.0	49.0
semillon sauvignon blanc - oates end margaret river, wa	11.5	52.0
muscadet - chateau de la ragotiere sevre et maine sur lie, france		49.0
sauvignon blanc - organic, biodynamic domaine du nozay sancerre loire valley. france		79.0
chardonnay - bk wines adelaide hills one ball, sa		59.0



SPARKLING WINE

Nathalie falmet cote du bar france	90.0
Santa margherita prosecco	34.0
Blue Pyrenees Vintage Brut	38.0

RED WINE

	Glass	Bottle
merlot - oyster bay	6.0	28.0
pinot noir - stoneleigh wild valley, nz	7.0	35.0
malbec - familia cassone mendoza, argentina	8.0	37.0
shiraz - schwarz wine co meta, barossa valley, sa	10.0	49.0
gamay - chateau des lours brouilly, france		62.0
pino noir - moorooduc estate, mornington peninsula, vic		70.0
grenache blend - domaine de seminaire cotes du rhone village valreas, france		49.0
merlot cabernet - chateau gantonnet bordeaux rouge cabernet, france		65.0



COCKTAILS

Gin & Tonic	9.0
Mojito	9.0
Bloody Mary	12.0
Beer Martini	13.0
Lychee Martini	14.0
Espresso Martini	14.0



DRINKS

JUICES & SMOOTHIES

Fresh Juice:	
apple, carrot,	7.5
celery orange, watermelon	
Smoothie:	
banana	8.0
mango	8.0
mixed berry	8.0
acai	10.0
lychee & raspberry	8.0



WATER & SOFT DRINKS

purezza still water [750ml]	6.0
purezza sparkling water	6.0
bottled coke, diet, zero	5.0
bottled sprite, fanta	5.0
lemon lime bitters	5.0

SODAS & SHAKES

Soda:	
rose and lychee soda	7.5
lemon soda	7.5
pear and apple soda	7.5
passionfruit soda	7.5

Thickshake:

chocolate	8.0
caramel	8.0
vanilla	8.0

Milkshake:

strawberry	8.0
banana	8.0
vanilla	8.0
chocolate	9.0
caramel	8.0



ICE DRINKS

iced long black	6.0
iced latte	6.0
iced chocolate	6.0
iced mocha	6.5
iced chai	6.5
iced matcha	6.5
ice blended coffee	7.0
ice blended chocolate	7.0
ice blended mocha	7.0
+ scoop of ice cream	0.5



HOT DRINKS

	Small	Large
espresso	3.5	
macchiato	3.5	
piccolo	3.5	
cappuccino	4.0	4.5
latte	4.0	4.5
flat white	4.0	4.5
long black	4.0	4.5
hot chocolate	4.5	5.0
dark hot choc	4.5	5.0
mocha	4.5	5.0
chai latte	4.5	5.0
Matcha latte	5.0	5.0
Blue latte	5.0	6.0
Tumeric latte	5.0	6.0
Beetroot latte	5.0	6.0
Dutch coca latte	5.0	6.0

almond, soy, lactose free	0.5
extra shot, decaf	0.5
vanilla, hazelnut, caramel	0.5

OVVIO

ORGANIC TEA	Tea Pot
english breakfast	6.5
earl grey	6.5
sencha green	6.5
chai high	6.5
rise and shine	6.5
vanilla mint sky	6.5
chamomile days	6.5



LUNCH MENU

Serving from 7:00 am daily
Reservation: 02 9261 1598
Text: 0410 598 688