

eggs on sourdough toast **15** (v, gfo)

- fried
- poached
- scrambled **+2**

vanilla Greek yoghurt, granola, seasonal fresh fruits, honey **20** (v)

smashed avocado, whipped mascarpone & goats cheese, cherry tomatoes, dukkah, sourdough toast **21** (v, gfo)

chorizo fritto – deep fried dough, minced chorizo, whipped goats cheese, honey **26**

wild mixed mushrooms, truffle pecorino cheese, sourdough toast **21** (v, gfo)

spicy shakshuka – poached eggs, deep tomato sauce, charcoal chorizo, roasted red capsicum, goats cheese, sourdough toast **27** (vo, gfo)

french toast, caramelised banana, berry compote, maple syrup, cinnamon, whipped cream **24** (v)

chicken liver pate, orange marmalade, bread **24** (gfo)

corn ribs, lime aioli, parmesan, paprika **17** (v, gf)

roasted potatoes, tomato, aioli & green sauces **16** (vg, gf)

chicken & eggplant tacos, slaw, capsicum sauce (x2) **21**

house-made gnocchi, creamy mixed mushrooms **36** (v, gf)

ADD ONS

butter / Vegemite / apricot, strawberry or blueberry jam **3**

hollandaise / sourdough / gluten free bread **3**

fried / poached egg **4**

hash browns (x2) **5**

scrambled eggs / avo / tomatoes / bacon / chorizo **6**

italian sausage / mushrooms **7**

TO GO OR HAVE HERE

crumbed chicken & avo roll **16**

truffle & mixed mushrooms, bechamel toastie(v) **18**

ham & cheese croissant **12**

DAY MENU

COFFEE

REGULAR/ LARGE **5/6**
flat white, cappuccino, latte, long black, mocha, hot
choc, chai, matcha

espresso **4**
double espresso, piccolo, short mac **4.5**

EXTRA SHOT, DECAF **0.8**

ALTERNATIVE MILK **0.8**
oat, almond, coconut, soy, lactose free

FLAVOURED SYRUPS **0.8**
vanilla, caramel, hazelnut

ICED

Long black, latte, chocolate, chai, mocha, matcha **7**
+ ice cream **+3**

TEA POT **6**

english breakfast
lemongrass & ginger
peppermint

REFRESH JUICES **9**

CLASSIC ORANGE

SPARK
apple, lemon myrtle, finger lime, pineapple,
strawberry, lemon

DAILY GREENS
apple, celery, cucumber, cos lettuce, kale, lemon,
spinach, parsley

ALCOHOL AVAILABLE FROM 10AM

BREAKFAST COCKTAILS

MIMOSA 16 (VG)

Prosecco & Refresh orange juice

BLOODY MARY 21

Vodka, stewed tomatoes, celery, cucumber, caramelised onion, horseradish, worcestershire, lemon, tabasco, salt, pepper

SPRITZ 21 (VG)

Choose from Aperol or Limoncello, prosecco, soda

ESPRESSO MARTINI 22 (VG)

Kahlua, vanilla vodka, espresso, sugar

BREAKFAST MARTINI 23 (VG)

Gin, Cointreau, lemon, house-made orange marmalade

NEW WINTER WARMERS

MULLED WINE 16

Mixed old wine, citrus, spices, honey

IRISH COFFEE 23

Butter-washed Irish whiskey, fresh coffee, shortbread cream

BEERS

SCHOONER FROM THE TAP

Swan Draught **10**

Side Track (3.5%) **11**

Single Fin **12**

BOTTLES & CANS

Corona **12**

Bulmers Original Cider **13**

Brookvale Union Ginger Beer **15**

WINE

SPARKLING

Unico Zelo Troppo Sparkling [SA] **16/75**

Lampo Prosecco [Italy] **85**

Veuve Clicquot Champagne [France] **160**

WHITE

Trentham Estate 'The Family' Moscato [NSW] **14/75**

Totara Sauvignon Blanc [NZ] **16/75**

Baglio Oro Vulari Bianco [Italy] **16/75**

Jasci Trebbiano d'Abruzzo [Italy] **15/70**

Mountadam Eden Valley 550 Chardonnay [SA] **15/70**

Frankland Estate Riesling [WA] **20/95**

ROSE & ORANGE

Protocolo Organic Rosé [Spain] **17/80**

Craggie Range Hawkes Bay Rose [NZ] **20/95**

Unico Zelo Esoterico (orange) [SA] **17/80**

RED

Unico Zelo Troppo (chilled) [SA] **15/70**

Frankland Estate Pinot Noir [WA] **22/105**

Castillo de Albai Rioja Tempranillo [Spain] **16/75**

Jasci Montepulciano d'Abruzzo [Italy] **18/85**

Rosily Cabernet Sauvignon [WA] **19/90**

Charles Melton Shiraz Barossa [SA] **24/115**

NON-ALCS

Non-alcoholic passionfruit highball **16**

Gordon's 0% gin, passionfruit & pineapple, soda

Non-alcoholic spritz **14**

Peach tea syrup, non-alc sparkling, soda

Non-alc sparkling cuvee **11**

Great Northern Zero (0%) **9**

SAMPLE MENU ONLY – SUBJECT TO CHANGE WITH AVAILABILITY, WITHOUT NOTICE

(we update our menu everyday with specials)

LET THE CHEF DECIDE- \$75pp (a selection of dishes from the menu to share. whole table must participate. compulsory for tables of more than 6 people. dessert not included)

THURSDAY SPECIAL

300g sirloin steak, roasted potatoes, salad, choice of sauce **30** (gf)

- mojo verde

- bearnaise

- bordelaise

oysters with champagne granita and red pepper berries (gf) *available until sold out*

6 each

25 half dozen

45 dozen

mixed marinated olives **9** (vg, gf)

chicken liver pate, house-made orange marmalade, bread **24** (gfo)

- extra bread **+5**

tuna tataki, oyster sauce, ponzu, mojo, sesame seeds **32** (gf)

onion bhaji with raita **12** (v, gf)

chicken wings, house-made gochujang and miso sauce **18** (gf)

corn ribs, lime aioli, parmesan, paprika **17** (v, gf)

roasted potatoes, tomato, aioli & green sauces **16** (vg, gf)

gnocco fritto – deep fried dough, stracciatella, prosciutto, rocket, cherry tomato, vincotto **18**

chicken & eggplant tacos, slaw, capsicum sauce (x2) **21**

brussel sprouts, maple balsamic, goat cheese **19** (v,gf)

minced chorizo, marinated goats' cheese, honey & rocket on bread **18** (gfo)

garlic prawns, chilli oil, bread **30** (gfo)

pan fried barramundi fillet, roasted kale, choy sum, coconut cream and lime sauce **36** (gf)

beef short rib, roasted onion, polenta, mezcla cheese **26** (gf)

charcoal chicken & pork sausage skewers, eggplant cream, mashed potato **34** (gf)

house-made gnocchi, cream mixed mushrooms **36** (v, gf)

sliced sirloin steak, mojo verde **47** (gf)

Please alert your server of any allergies or dietary requirements as not all ingredients are listed on our menu. Our kitchen operates with flour and nuts and therefore we cannot guarantee a 100% gluten or nut free meal. A 1.6% surcharge applies to card payments.

ALL FOOD COMES OUT AS IT IS READY.