

Breakfast

Available Thursday to Sunday
9:00AM - 11:30AM

SOURDOUGH TOAST \$7

Butter and your choice of preserve

CROISSANT \$9

Butter & house-made jam

FRUIT TOAST \$9

Thick-cut with butter

HOUSE-MADE GRANOLA \$16

Toasted oats, nuts and seeds, coconut, fresh fruit,
yoghurt, Edgecombe red gum honey

HAM & CHEESE CROISSANT \$12

Smoked ham and gruyère cheese

EGGS YOUR WAY \$16

Poached, fried, or scrambled on sourdough

SMASHED AVO \$22

Confit tomatoes, whipped beetroot feta, dukkah, sourdough

Add poached eggs +\$4

ADD EXTRAS

House-made tomato/zucchini relish \$3

Avocado \$5

Pesto mushrooms \$5

Confit tomatoes \$5

Bacon \$6

GF options available + \$3

Whilst we make every effort to accommodate dietary requirements, all dishes are prepared in a kitchen that handles nuts, gluten and other allergens.

Grazing Boards

CHEESE & CHARCUTERIE BOARD

A selection of local cheeses, cured meats, olives, seasonal fruit, nuts, house-made pickles & preserves, lavosh, and warm bread – perfect for sharing.

SERVES

2 | \$ 5 9

4 | \$ 8 9

CHEESE BOARD

All the goodness, minus the meat – local cheeses, olives, seasonal fruit, nuts, house-made pickles & preserves, seasonal hummus, crudités, lavosh, and warm bread.

2 | \$ 4 9

4 | \$ 7 9

*Gluten-Free Option Available – Additional Charge

Pizzas

MARGHERITA

\$ 2 2

Tomato, Fiori di latte, and fresh basil.

SALAMI

\$ 2 4

Salami, Fiori di latte, red onion.

PARMA

\$ 2 8

Prosciutto di Parma, Fiori di latte, rocket, and shaved parmesan.

ANTIPASTO

\$ 2 4

Roasted peppers, marinated artichokes, olives, Fiori di latte, rocket, and feta.

*Gluten free base +\$4

Whilst we make every effort to accommodate dietary requirements, all dishes are prepared in a kitchen that handles nuts, gluten and other allergens.

Cocktails

EDGECOMBE SPRITZ

Edgecombe NV Sparkling, Aperol, Fresh Orange
from the orchard, Soda Water

\$ 16

MANDARINETTO COLLINS

House-made Mandarinetto, Gin, Fresh Lemon from
the orchard, Soda Water

\$ 16

PASSIONFRUIT MARTINI

Vodka, Passionfruit, Vanilla Liqueur, Fresh Lemon from
the orchard

\$ 18

ESPRESSO MARTINI

Fresh Espresso, Avosh Australian Premium Vodka,
Coffee Liqueur, Vanilla Bean Liqueur

\$ 20

Wines

Bottle | Glass

| | |
|--------------------------------|-------------|
| NV Sparkling Chardonnay | \$31 \$10 |
| 2023 Semillon | \$24 \$11 |
| 2024 Chenin Blanc Late Harvest | \$25 \$12 |
| 2024 Muriel (Rose) | \$25 \$12 |
| 2023 Shiraz | \$29 \$13 |
| 2023 Cabernet Merlot | \$32 \$14 |

Fortified Wines (60ml)

| | |
|---------------------------------|-------------|
| Fortified Shiraz | \$32 \$12 |
| Liqueur Muscat | \$32 \$12 |
| Walter (Fortified Chenin Blanc) | \$58 \$14 |

Beer & Cider

Small Large

| | | |
|---------------------------------|------|------------|
| Tap Beer | | \$8 \$12 |
| Great Northern Zero | 0% | \$9 |
| Great Northern Super Crisp | 3.5% | \$9 |
| Gage Roads Hello Sunshine Cider | 5.0% | \$9 |
| James Squire One Fifty Lashes | 4.2% | \$9 |
| Great Northern Original | 4.2% | \$10 |
| Gage Roads Single Fin | 4.5% | \$10 |
| Little Creatures Rogers | 3.8% | \$11 |
| Corona | 4.5% | \$11 |
| Matso's Ginger Beer | 3.5% | \$12 |
| Hills Apple Cider | 5.0% | \$12 |

Cold Drinks

| | |
|--|-------|
| Milkshakes (Chocolate Strawberry Vanilla Caramel Banana Spearmint) | \$8 |
| Soft Drinks | \$4 |
| Bundaberg Ginger Beer | \$5 |
| Lemon, Lime & Bitters | \$6 |
| Capi Sparkling Water 500ml | \$4 |
| Iced Latte | \$6 |
| Iced Coffee, Iced Mocha, Iced Chocolate with icecream | \$7.5 |

Hot Drinks

| | |
|------------------------------------|-------------------|
| | Cup Mug |
| Flat White, Long Black, Cappuccino | \$4.8 \$5.8 |
| Short Macchiato, Long Macchiato | \$4.8 \$5.8 |
| Latte, Hot Chocolate, Mocha | \$4.8 \$5.8 |
| Chai Latte | \$4.8 \$5.8 |
| Espresso (single shot) | \$3.5 |
| Babycino | \$2.5 |
| Affogato | \$6.5 |
| Tea | Pot for 1 \$4.5 |
| | Pot for 2 \$7.5 |

Extras

| | |
|---|-------|
| Edgecombe Honey Pot | \$1 |
| Extra Shot | \$0.5 |
| Alternative Milk (Soy Almond Oat Lactose-Free) | \$0.5 |