



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

Tomato, Fiori di latte, and fresh basil.

\$ 2 2

SALAMI

Salami, Fiori di latte, red onion.

\$ 2 4

PARMA

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

\$ 2 8

ANTIPASTO

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

\$ 2 4

*Gluten free base +\$4

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Cocktails

EDGECOMBE SPRITZ

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

\$ 1 6

MANDARINETTO COLLINS

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

\$ 1 6

PASSIONFRUIT MARTINI

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

\$ 1 8

ESPRESSO MARTINI

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

\$ 2 0

Wines

	Bottle Glass
NW 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