Breakfast ALL DAY

BANANA BREAD 9.5
Pear & raspberry, salted maple butter. (V)

RAISIN SOURDOUGH 12
Sonoma raisin sourdough served with butter & seasonal jam. (V)

EGGS YOUR WAY 18
Alderley Creek free range eggs served on Sonoma sourdough, butter. (V,GFO)

SMASHED AVOCADO 24
Pickled baby cucumber, crispy spiced chickpeas, whipped goats cheese, macadamia dust & balsamic served on Sonoma sourdough. (V,GFO)

FOLDED EGGS 24
Soft folded eggs, parmesan, chives, chilli oil, served on Sonoma sourdough. (V,GFO)

TRUFFLED MUSHROOMS 26
Mixed mushrooms, white wine cream, eschalot, chives, poached egg, baguette crisps. (V,GFO)

BREKKIE BURGER 23
Fried egg, double smoked bacon, hash brown, apple slaw, arugula, aioli, cheddar, jalapeño relish, brioche bun. (GFO)

EGGS BENEDICT 28
House cured salmon, pickled fennel, spinach, poached eggs, gremolata hollandaise, crispy leek served on Sonoma sourdough. (GFO,A)

TIRAMISU FRENCH TOAST 25
Espresso soaked brioche, mascarpone, sabayon cream, mixed berries, dark chocolate, cocoa. (V)

HOUSE AÇAI BOWL 24
Nectar Fruits açaí, passionfruit, banana, seasonal berries, toasted almond granola. (GF,VE)

WEEKEND SURCHARGE 10%
PUBLIC HOLIDAY SURCHARGE 15%

Lunch AFTER 11AM

STEAK FRITES 36
Bavette, green peppercorn sauce, baby cos with mustard vinaigrette, pommes frites. (GF)

YUZU BUTTER PRAWNS 38
Linguine, king prawns, yuzu butter, blistered tomatoes, chives, lemon. (I)

BARRAMUNDI FILLET 36
Seared barramundi fillet, apple & fennel slaw, yoghurt tartare sauce, lemon. (GF,A)

HEIRLOOM CAPRESE SALAD 28
Heirloom tomatoes, burrata, basil oil, olives, croutons. (V)

Sides

CHILLI OIL 4
JALAPEÑO RELISH 4
WILTED SPINACH 4
HASH BROWNS 6
AVOCADO 6
HONEY HALLOUMI 6
WHITE WINE MUSHROOMS 6
ALDERLEY CREEK EGGS 7
DOUBLE SMOKED BACON 7
HOUSE CURED SALMON (A) 8
FRIES & TRUFFLE AIOLI 13

Kids Menu

HAM & CHEESE TOASTIE 15
BACON & EGG TOAST 15
PANCAKES & ICE CREAM 16
PASTA POMODORO 16

GFO GLUTEN FREE OPTION | GF GLUTEN FREE
DF DAIRY FREE | V VEGETARIAN | VE VEGAN
SEAFOOD ORIGINS:
(A) AUSTRALIA (I) IMPORTED (M) MIXED

Eddie's

Coffee

ESPRESSO, RISTRETTO	4.5
MACCHIATTO, PICCOLO	5
BLACK OR WHITE	6
HOT CHOCOLATE	5.5
SPICED CHAI	5.5
MATCHA LATTE	8
HOJICHA LATTE	8
ICED BLACK	7.5
ICED LATTE	7.5
COLD BREW	7
ICED CHAI	7
ICED CHOCOLATE	7

Extras

SOY, OAT, ALMOND	0.8
LACTOSE FREE	0.8
CARAMEL, VANILLA, HAZELNUT	0.6
MUG, DECAF	1
EXTRA SHOT	0.8

Tea

HUNTER VALLEY BREAKFAST, LONDON FOG, FOREVER SPRING, JAPANESE YUZU & LIME, RHUBARB LEMONADE, STICKY CHAI. — 7

Fresh Juice

DEFENDER — 10
Orange, carrot, turmeric, ginger & lemon.

RUBY REFRESH — 10
Lemon, pear, apple & watermelon.

JUST ORANGE — 9
100% Australian oranges.

Specialty Drinks

MONT BLANC — 13
Orange-infused cold brew & vanilla cold foam, finished with fresh nutmeg, chocolate & candied orange.

COCONUT CLOUD — 12
Coconut water, peach syrup, finished with matcha cold foam & toasted coconut.

CINNAMON CRÈME — 12
Cold brew & cinnamon syrup, finished with vanilla cold foam & cinnamon.

UBE DREAM — 14
Ube & white chocolate syrup, matcha, milk, finished with vanilla cold foam.

Smoothies

STRAWBERRY BLISS — 15
Strawberries, banana, vanilla, almond milk, house strawberry compote & coconut yoghurt, blended with collagen, maca & maple.

MORNING RITUAL — 15
Banana, avocado, spinach & ceremonial matcha, blended with almond milk, vanilla plant protein, almond butter, coconut yoghurt & ashwagandha.

COCO NOIR — 15
Banana, coconut milk & coconut water, blended with chocolate plant protein, peanut butter, coconut yoghurt, chia seeds, MCT oil, maple, reishi mushroom & ashwagandha.

Soft Drinks

COKE | COKE NO SUGAR	6
STRANGELOVE SODAS	8

Cocktails

THOUGHTFULLY CRAFTED.
BEST ENJOYED WITH GOOD COMPANY.



PETIT BISOU
House made toasted lavender & rosemary lemonade, prosecco.
19

EDDIE'S FOG
London fog gin, earl grey syrup, lemon, aquafaba.
23

BOOZY MONT BLANC
Mr Black, vodka, white chocolate, orange infused cold brew, milk.
24

TERRACE SPRITZ
Honey rhubarb & strawberry infused vodka, licor 43, prosecco, soda.
21

GUNNER'S MARGARITA
Jalapeño & pineapple infused tequila, cointreau, fresh cucumber & lime.
22

MULLED WINE
Red wine, cointreau, black cherry, citrus, spices.
20



SHAKE WELL. SIP SLOWLY.
ENJOY THE MOMENT.

ALCOHOL

Sparkling

	GLASS | BOTTLE
2026 SPARKLING ROSÉ - JOHN WALLACE	68
2025 PROSECCO - USHER TINKLER	14 | 58
BLANC DE BLANCS - TYRELL'S	120
CUVEE BRUT NV - PIPER-HEIDSIECK	155

Rosé

2025 ROSATO - MERCER	12 | 42
2025 CÔTES DE POKOLBIN - USHER TINKLER	44

Whites

	GLASS | BOTTLE
2026 PICPOUL BLANC - MERCER	52
2026 VAT 32 SEMILLON - ANDREW THOMAS	56
2025 TWO OF KIND SSB - ANDREW THOMAS	12 | 50
2025 ROWDY BUNCH PINOT GRIS - JOHN WALLACE	13 | 52
2025 WOLF SEMILLON - JOHN WALLACE	55
2025 PAPERWASP CHARDONNAY - USHER TINKLER	13 | 58
2022 RESERVE CHARDONNAY - USHER TINKLER	85
2021 VAT 47 CHARDONNAY - TYRELL'S	125

Reds

	GLASS | BOTTLE
2025 BARBERA - MERCER	55
2025 MALBEC - MERCER	58
2025 MONTEPULCIANO - MERCER	11 | 47
2024 SYNERGY SHIRAZ - ANDREW THOMAS	12 | 50
2025 DEVIL'S KITCHEN PINOT NOIR - USHER TINKLER	82
2022 RESERVE SHIRAZ - USHER TINKLER	97
2023 VAT 9 SHIRAZ - TYRELL'S	145

Beer

BROOKVALE GINGER BEER	10
HEAPS NORMAL QUIET XPA 0%	11
MODUS PACIFIC ALE	11
MODUS HAZY 3.5 MID	9
MODUS CERVEZA LAGER	11

