

# breakfast

<b>Toast</b> Sourdough, multigrain with butter or preserves + Gluten Free or Fruit Toast Add \$1	<b>\$7.50</b>
<b>Granola + Fruits</b> Coconut pannacotta, puffed quinoa, toasted muesli, poached rhubarb, coconut yoghurt & seasonal Fruit	<b>\$14.90</b>
<b>Apple Crumble Porridge</b> Greek yoghurt, blueberry compote, chia seeds & almonds	<b>\$13.50</b>
<b>Blueberry Ricotta Pancakes</b> Fresh berries, chocolate soil, raspberry coulis, vanilla ice cream, fairy floss & maple syrup	<b>\$17.50</b>
<b>Corn Zucchini &amp; Quinoa Fritters</b> Pumpkin hummus, kale, relish, avocado & poached eggs	<b>\$18.90</b>
<b>Freddie's Big Brekkie</b> Poached eggs, roasted tomato, bacon, hash brown, baked beans, roasted mushrooms & toast	<b>\$22</b>
<b>Herb Portobello Mushrooms</b> Grilled halloumi, Cauliflower purée, poached eggs, peas, toast & hazelnut crumbs	<b>\$18.90</b>
<b>Smashed Avocado</b> Poached eggs, beetroot hummus, radish, cherry tomatoes, pomegranate, feta, mint & toast	<b>\$18.90</b>
<b>House Cured Gin &amp; Beetroot Salmon</b> Avocado & lime cream, poached eggs, broad beans, feta, baby carrots & ciabatta	<b>\$19.50</b>
<b>Mexican Chilli Scrambled Eggs</b> Chorizo, romesco sauce, corn, chilli, spring onions, cheese & toast	<b>\$18.90</b>
<b>Twice Cooked Pork Belly Benedict</b> Housemade rosti, poached eggs, hollandaise, pickled kohlrabi & english muffins	<b>\$18.90</b>
<b>Brekkie Burrito</b> Bacon, scrambled eggs, spinach, tomatoes, guacamole & cheese in a tortilla wrap. Veg option w/- mushrooms instead of bacon.	<b>\$16.50</b>

<b>Create Your Own Breakfast</b> 2 eggs cooked your way on toast	<b>\$10.50</b>
+ Extra Egg	<b>\$3</b>
+ Roasted Tomato	<b>\$4</b>
+ Sautéed Spinach	<b>\$4</b>
+ Baked Beans	<b>\$4</b>
+ Mushrooms	<b>\$4.50</b>
+ Virginia Ham	<b>\$4.50</b>
+ Bacon	<b>\$4.50</b>
+ Feta	<b>\$4</b>
+ Halloumi	<b>\$4</b>
+ Hash Brown	<b>\$4</b>
+ Chorizo	<b>\$4.50</b>
+ Smashed Avocado	<b>\$4.50</b>
+ Housemade Rosti	<b>\$4</b>
+ Hollandaise Sauce	<b>\$4</b>

# kids menu

<b>Plain Pancakes</b> Strawberries and Maple Syrup	<b>\$8</b>
<b>Egg on Toast</b>	<b>\$7</b>
<b>Porridge</b> Strawberries and Maple Syrup	<b>\$8</b>
<b>Spaghetti Bolognese</b> Traditional Bolognese, Cheese	<b>\$8</b>
<b>Kids Milkshake</b>	<b>\$4.50</b>

# lunch

<b>Grilled Barramundi Burger</b> Asian slaw, crispy charcoal bun, cheese, tartare sauce, pickled cucumber, beer battered chips	<b>\$19</b>
<b>Slow Cooked Beef Brisket Burger</b> 12 hours slow cooked beef brisket, crispy brioche bun, grilled onions, cheese, Harissa mayo, coleslaw, beer battered chips	<b>\$18.50</b>
<b>Southern Fried Chicken Burger</b> Crispy beetroot bun, lettuce, tomato, fried egg, grilled onion, cheese, mustard mayo, beer battered chips	<b>\$18.50</b>
<b>Cajun Spiced Chicken Club Sandwich</b> Chicken breast, lettuce, cheese, tomato, bacon, avocado, mayo, sourdough & beer battered chips	<b>\$17.50</b>
<b>Black Angus Sirloin Steak</b> Pomme & corn puree, pickled onions, roasted broccolini, oyster mushrooms, parsley oil, hazelnut crumb	<b>\$25</b>
<b>Korean Glazed Chicken</b> Spicy glaze Chicken, cumin jasmine rice, fried egg, Asian salad	<b>\$19.50</b>
<b>Roasted Cauliflower &amp; Grains Salad</b> Roasted pumpkin, mixed grains, roasted cauliflower, chickpeas tahini yoghurt, smoked almonds Add chicken \$3.50	<b>\$18.50</b>
<b>FishTaco</b> Beer battered flathead, avocado, tomato herb salsa, cilantro, cabbage, sriracha mayo	<b>\$21</b>

# drinks

<b>COFFEE</b> just how you like it!	<b>Cup</b>	<b>\$4.20</b>	<b>Milkshakes</b>	<b>\$7</b>
	<b>Mug</b>	<b>\$4.70</b>	Chocolate, vanilla, strawberry, caramel	
<b>Extras</b> - mocha, soy, extra shot, decaf, almond, oatmeal		<b>+ 70c</b>	<b>Iced latte</b>	<b>\$5.50</b>
<b>Chai</b> - Vanilla or spice		<b>+70c</b>	<b>Iced coffee</b> with ice cream	<b>\$7</b>
<b>Syrups</b> - caramel, hazelnut, vanilla		<b>+70c</b>	<b>Iced chocolate</b> with ice cream	<b>\$7</b>
<b>Selection of teas</b>		<b>\$4 pot</b>	<b>Freshly squeezed juice (L)</b>	<b>\$7.50</b>
English breakfast, Supreme Earl Grey, Peppermint, Lemon-grass Ginger, Honeydew green, Malabar Chai			Orange, Apple, Carrot/apple/orange	
			<b>Assorted soft drink per glass</b>	<b>\$5.50</b>
			Coke, Diet Coke, Coke Zero, Lemonade, Sunkist, Solo, Mineral Water, Soda Water, Tonic Water	

Covid-19 safe hygiene practice, is in all of our hands! Please follow the rules for everyones safety.

Fully licensed restaurant - drink responsibly | Strictly No Split Bills or altering of the menu | Public Holidays +10% surcharge applies | Kindly let our friendly staff know about food allergies or dietary requirements

# entrée

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<b>Pan Seared Scallops</b> Silky cauliflower puree topped with crispy jamon	\$15.00
<b>Grilled Octopus</b> Roasted chat potatoes, peas, pickled cucumber, salsa verde, lime & chilli vinaigrette	\$15.50
<b>Calamari Fritti</b> With garlic & truffle aioli	\$14.00
<b>Mushroom Arancini</b> With aioli & parmesan	\$10.00
<b>Salumi Board</b> Selection of cured meats, cheese, pickled vegetables, olives & ciabatta	\$22.00
<b>Chicken Wings</b> Marinated in your choice of BBQ, sweet chilli or Honey Soy sauce	\$13.00
<b>Garlic herb bread</b>	\$8.00

# mains

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<b>Barramundi Fillet</b> Smoked parsnip & corn purée, buttered cauliflower, asparagus, peas, French lentils, sweet potato, watercress veloute	\$28.00
<b>Grass Fed Black Angus Rib Eye Steak</b> Rosemary roasted potatoes, baby carrots, shiitake mushrooms, grilled onion, hazelnut crumb, beetroot hummus & red wine jus	\$43.00
<b>Crispy Skin Pork Belly</b> Apple & parsnip puree, grilled fennel, bok choy, baby carrots & orange chorizo sauce	\$26.00
<b>Moreton Bay Bug</b> Crab meat, Arugula risotto, zoodle, chilli, cheese & garlic	\$26.00
<b>Chicken Parma</b> Virginian ham, napoli sauce, cheese, garden salad & fat cut seasoned chips	\$23.00

# pasta

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Spaghetti Marinara \$22.00

A combination of fresh Seafood with a garlic, bisque sauce

Tiger Prawns Fettuccine \$21.00

Fennel, garlic, chilli, spinach, cherry tomato, fish velouté

Veal Ragu Pappardelle \$21.00

Slow braised for 6 hours spiced veal ragu cooked with onion, celery, carrots, red wine, cinnamon, parmigiano & gremolata

Baked Italian Meatballs de Pollo Gnocchi \$20.00

Homemade chicken meatballs, potato gnocchi, cheese, tomato sauce

Freddie's Mushroom Gnocchi \$21.00

Homemade potato gnocchi with mushroom sauce, pulled beef, crispy spanish chorizo

Gnocchi alla Primavera (Vegetarian) \$20.00

Eggplant, zucchini, pumpkin, tomato, cheese, napoli sauce

Spaghetti Bolognese \$19.00

Traditional 4hour grass fed 100% beef bolognese sauce, cooked with onion, carrots, celery, bayleaf, red wine, san marzano tomatoes & Parmesan cheese

Fettuccine Carbonara \$19.00

Bacon & egg with silky & creamy sauce, herbs & parmigiano

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## sides

Garden Salad \$8.00

Bowl of chips \$8.50  
with tomato sauce and mayo

Greek Salad \$8.00

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## kids menu

Spaghetti Bolognese \$8.00

Traditional Bolognese, cheese

Chicken Tender and Chips \$8.00

# traditional pizza

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small \$13

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large \$17

## MARGHERITA

Cheese, oregano & San Marzano tomato sauce

## HAWAIIAN

Cheese, shredded ham & pineapple

## CAPRICCIOSA

Cheese, shaved Virginia ham or shredded ham, mushroom, Kalamata olives

## DOROTHY SPECIAL

Cheese, calabrese, mushrooms, fresh capsicum & Kalamata olives

## MEXICAN

Cheese, calabrese, fresh capsicum, onion, Kalamata olives

## SUPREME

Cheese, shredded ham, calabrese, mushroom, fresh capsicum, onion, pineapple, Kalamata olives & anchovies

## CALABRESE

Cheese & San Marzano tomato sauce

## MEAT LOVERS

Cheese, shredded ham, calabrese, bacon & BBQ sauce

## AUSSIE

Cheese, shredded ham & egg

## ROMA

Cheese, shredded ham, calabrese, prawns, Kalamata olives & garlic

## CHEESE & GARLIC PIZZA

small \$8

large \$10

## GARLIC & HERB BREAD

\$8

## EXTRA TOPPINGS

All Meats & Seafood

small \$2

large \$3

All other Ingredients

small \$1

large \$2

Tiger Prawns

\$1.50 each

# gourmet pizza

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small \$15

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large \$21

BBQ CHICKEN	Cheese, chicken & BBQ sauce
TANDOORI CHICKEN	Cheese, chicken marinated with Tandoori sauce, mushrooms, Spanish onion & cucumber yoghurt
HONEY GLAZED	Cheese, chicken, roasted capsicum, Spanish onion, fresh spinach, Danish feta & honey
FREDDIE'S SIGNATURE	Cheese, calabrese, sun-dried tomatoes, capsicum, onion, Kalamata olives, eggplant, feta & fresh tomato
MOROCCAN LAMB	Cheese, lamb, spinach, Spanish onion, Moroccan spice with mint yoghurt & a lemon wedge
FREDDIE'S MEATS	Cheese, smoked shaved Virginia ham, calabrese, bacon, roasted lamb, chicken & chorizo on a BBQ base
ROCKSTAR	Cheese, calabrese, sun-dried tomato, capsicum, mushrooms, anchovies, feta, Kalamata olives, garlic & herbs
SMELL OF THE SEA	Cheese, Tiger prawns, shrimps, calamari, mussels, Rockling fish, anchovies, garlic & lemon wedge
VEGGIE ROAST	Cheese, grilled eggplant, roast pumpkin, capsicum, zucchini, Spanish onion, Kalamata olives, pesto, Danish feta,
SWEET CHILLI PRAWN	Cheese, chilli marinated Tiger prawns, shrimps, roasted capsicum, Spanish onion on red sweet chilli base with spinach & aioli dressing
SMOKED SALMON	Cheese, smoked salmon with spinach, Spanish onion & bocconcini cheese