



## Breakfast

Light Options

### Eggs on Toast

**\$15**

Your choice of poached, scrambled, or fried eggs on two slices of sourdough

### Sunrise Crunch

**\$15**

House made granola, Raglan natural Greek yoghurt, fresh seasonal fruit (VE)

### Toast with Spreads

**\$8**

Two slices of sourdough with your choice of peanut butter, marmite, jam and honey

### Add on: | \$5 all

Bacon

Pork & fennel breakfast sausages

Grilled mushrooms

Hashbrown

Gf bread on request

### Coffee & Tea

Espresso | \$4

Long Black | \$4

Flat White | \$5 | \$6

Cappuccino | \$5 | \$6

Latte | \$5 | \$6

English Breakfast | \$5

Earl Grey | \$5

Green Tea | \$5

Peppermint Tea | \$5

Lemon & Ginger Tea | \$5



## Lunch & Dinner

### Sharing

#### Hot Olives

Roasted and Marinated Olives (GFO, DFO, VE, V)

**\$12**

#### House Smoked Brie

Honey & Caramelised Onions with Ciabatta (GFO, V)

**\$22**

#### Pan Seared Scallops

Parsnip Puree & Caper Butter Sauce (GFO)

**\$23**

#### Gochujang Prawn

Korean Inspired Prawns

**\$26**

#### Harissa & Meatballs

Ciabatta with Moroccan Meatballs (DFO, GFO)

**\$22**

### Mains

#### Puttanesca Pasta

Olives, Capers, Sundried Tomato, Fresh Chilli, Spring Onion (DFO, GFO, V)  
Add Meatballs | \$6

**\$28**

#### Chefs Market Fish

Hand Cut Chips, Apple & Fennel Salad & House Made Tartar (GFO, DFO)

**\$46**

#### Pan Roast Chicken

Creamed Leek, Broccolini & Corn Sauce (GFO)

**\$42**

#### Eye Fillet

Hand Cut Chips, Rocket & Parmesan, 1894 Cultured Butter, Jus (GFO)

**\$49**

### Sides

#### Garden Salad

Lemon Dressing (GFO,V)

**\$12**

#### Seasonal Vegetables

Chefs Way (V)

**\$12**

#### French Fries

Garlic Aioli (GFO, DFO, V)

**\$12**

#### Hand Cut Fries

Twice Cooked, Parmesan

**\$14**



## Dessert

### Chefs Choice

Ask Our Waitstaff

\$16

### Affogato

Coffee, Liqueur, Vanilla Bean Ice Cream

\$16

## Port

Dow's 20 Year Old Tawny Port

\$16

Taylor's 10 Year Old Tawny Port

\$12

## Whisky

### Glenfiddich 12yo

Slightly floral, mineralic, spirity, orchard fruit, malty, honey, citrus develops.

\$16

### Benriach 12yo

Maple syrup on blueberry pancakes, dark chocolate, quince and orange.

\$24

### Glendronach

Rich cereals, struck match, raisin, cinnamon, caramelised sugar.

\$24

### Bunnahabhain

Fresh and aromatic, fruity and floral with hints of dried fruit.

\$25

### Caolila 12yo

Fresh, herbal. Rubbed peppermint leaves, stemmy, damp grass, smoky.

\$25

### Macallan 12yo Sherry Cask

Crisp and sweet. There are notes of sultanas and fresh apple blossom. There is a defined floral note followed by Sherry hints.

\$26

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Lemon & Ginger Tea | \$5