

BREAKFAST MENU

Weekdays | 7:30 am -11:00 am

Weekends | 8:00 am -11:00 am

BREAKFAST A LA CARTE

Marinated Goats Cheese (VEG) 16
Toasted sourdough bread with cherry tomatoes, avocado, baby spinach, mint, sumac and lime

Eggs Sonoma 20
Scrambled eggs on toasted Sonoma sourdough bread, cherry tomatos, avocado, shaved parmesan cheese and truffle oil

Organic Brookfarm Quinoa & Amaranth Bircher (GF, VEG) 18
Cranberry, sour cherry, banana and pistachio nuts

Vanilla Bean Low Fat Yoghurt (VEG) 14
With honey spiced granola and fresh berries

Brioche French Toast (VEG) 20
Served with vanilla poached pears, maple butter and agave syrup

El Capitano 18
Burrito roll with scrambled eggs, bacon, chipolata, hash brown, jalapeño, chipotle sauce and cheddar cheese (vegetarian option available)

Breakfast Burger 14
Fried egg, bacon, aioli slaw, halloumi, tomato relish on a warm, soft damper roll

Bacon, Egg & Cheese Roll 8
Tasty cheese and house-made BBQ sauce

**Please advise of any dietary requirements for item alterations.*

V = Vegan

GF = Gluten Free

VEG = Vegetarian

DF = Dairy Free



Eggs Benedict 18
Poached eggs on a toasted muffin with Hollandaise sauce and either ham, spinach or smoked salmon

Smashed Avocado (VEG) 20
Stone baked sourdough bread, smashed avocado, marinated fetta, crunchy Arugula leaves and soft poached eggs

SIDES

Avocado 6

Sautéed Mushrooms (VEG/GF/DF) 6

Grilled Bacon (GF) 6

Extra Egg 6

Grilled Halloumi (GF) 6

Hash Brown 6

Chicken & Lemon Myrtle Breakfast Sausage (GF) 6

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LUNCH MENU

11:00 am - 03:00 pm

FEELING PECKISH

- Chilli Crab Spaghetti** 20
Spaghetti, Spanner crab meat, chilli flakes, freshly chopped parsley, finished with lemon juice and parmesan cheese
- Pan-fried Barramundi** (GF, DF) 32
Steamed locally grown Asian greens, lemongrass & kaffir lime broth with micro herbs
- Chicken Tikka Masala** 20
Tandoori cooked chicken masala, basmati rice, raita sauce, grilled naan bread, mango chutney and pappadums

SIDES

- Sweet Potato Fries with Chipotle Aioli** 9
- Hot Chips & Garlic Aioli** (VEG) 9
- Ricotta Stuffed Jalapeno Poppers & Guacamole** 9
- Mesclun Salad** (GF, V) 8

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BURGERS

Gluten free buns available on request.

Signature Beef Burger 19

A mouth-watering chargrilled Wagyu beef patty, bacon, beetroot relish, Pepper Jack cheese, coral lettuce & tomato on a toasted soft burger bun served with potato fries

Lentil Burger (VEG) 16

Slow cooked lentil patty, coral lettuce, tomato, Sriracha aioli and tomato relish on a toasted soft burger bun served with potato fries

FROM THE GRILL

All steaks are served with fries and mesclun salad with a choice of mushroom sauce or red wine jus.

Rib Eye Steak 42 350 grams

Striploin Steak 36 300 grams

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HEALTHY BOWLS & SALADS

Salmon Nicoise Salad (GF, DF) 18

Salad of poached Tasmanian salmon, green beans, soft poached eggs, crunchy iceberg lettuce, baby tomatoes, chat potatoes and Hunter Valley olives tossed in apple cider vinaigrette

Super Food Salad (GF, V) 18

Kale, quinoa, brown rice, shredded beetroot and carrot, pomegranate, broccoli, avocado, pepita seeds and slivered almonds tossed in a turmeric and apple cider vinaigrette.

Japanese Salmon Salad Bowl (GF, DF) 18

Charred Atlantic salmon, red radish, fresh seaweed salad, sliced avocado, crisp mesclun and sesame dressing

Lentil & Cauliflower Falafel Bowl (VEG) 18

House made lentil and cauliflower falafel, grilled halloumi, beetroot hummus, freshly sliced avocado and turmeric pilaf bowl.

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DINNER MENU

6:00 pm - 10:00 pm

ENTRÉE

- Chargrilled Yamba River Prawns** (GF, DF) 19
Fresh marinated river prawns with mango, chilli and Arugula salad
- Swordfish Tartare** (GF, DF) 18
Wild swordfish, miso mayo, house-made seaweed & sago cracker and finger lime caviar
- Pickled Beetroot & Goat's Curd** (GF/VEG) 16
Baby beetroot, Hunter Valley goat curd, lentil crisps, young onions and caramelised fig
- House Cauliflower Falafel** (GF/DF/VEG) 14
Cauliflower falafel, beetroot hummus and signature tabbouleh salad
- Spinach and Ricotta Gnocchi** (VEG) 16
House-made spinach and ricotta gnocchi, slow roasted tomato & basil sauce and aged Grana Padano cheese
- Australian Beef Carpaccio** (GF) 17
Australian free range beef tenderloin, aged Reggiano cheese, horseradish mousse, soft quail egg and caper berries

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MAINS

- Crispy Skin Australian Barramundi** (GF) 32
Roasted bell pepper Romesco, butter poached leeks, carrot Vichy and baby leafs
- Native Australian Saltbush Lamb Loin** (GF) 40
Condong and lemon aspen compote, lemon myrtle tossed kipfler potato and Kabocha pumpkin mousse
- Braised Australian Wagyu Beef Cheeks** (GF) 38
Spunta potato puree, roasted shallots, garlic chips, baby root vegetables and jus
- Twice Cooked Spatchcock** (GF) 34
Chargrilled Spatchcock, sautéed rainbow carrots, Kūmara potato puree, braised shallots and chicken jus
- Oven Baked Harissa Spiced Eggplants** (GF/DF/VEG) 28
Red pepper & walnut sauce, warm California chickpeas, almond & pepita seeds and pomegranate

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STEAKS

All steaks are served with creamy mashed potatoes, carrots Vichy and a natural jus.

Pinnacle Beef Striploin (GF) 42
300 GRAMS

Cape Grim Beef Rib Eye Cutlet (GF) 36
350 GRAMS

SIDES

Creamy Mashed Potatoes (GF) 9

Blanched Seasonal Vegetables 9

Fine Mesclun Salad (GF, V) 8

**House Made Potato Wedges
with Truffle Salt** (GF, V) 9

Hot Chips & Garlic Aioli (VEG) 9

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DESSERT

- Signature Cassata** 13
(cookie dough / boysenberry / chocolate fudge)
House-made ice cream sandwiched between Genoise
sponge and fruits
- Tropical Mango Panna Cotta** (GF/VEG) 13
Served with fresh berries
- Tempranillo Poached Young Pears** 12
Served with maple walnut ice cream
- Lemon Curd & Lavender Cheesecake** 14
Served with whipped ricotta
- Local Cheese Plate** 20
with classic accompaniments

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KIDS MENU

Spaghetti Bolognese	15
Crispy Chicken Tenders & Hot Chips	15
Ham, Cheese and Tomato Jaffle	14
Crumbed Fish Fingers & Fries	15
Kids Beef and Cheese Sliders	16

KIDS DESSERTS

Banana Split (VEG/GF) Vanilla, chocolate and strawberry ice cream with freshly sliced bananas, strawberries and chocolate fudge sauce	12
Seasonal Freshly Sliced Fruit (VEG/GF/DF)	8
Three Scoops of Ice Cream & Oreo Cookies Vanilla bean, chocolate and strawberry	11

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**BEVERAGE
MENU**

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Emeri Pink Moscato <i>Australia</i>	12	55
Moët & Chandon Impérial <i>France</i>	18	100
Mumm Grand Cordon <i>France</i>	20	110
Divici Prosecco <i>Victoria</i>	12	55

ROSÉ

Marquis de Pennautier <i>Languedoc, FR</i>	10	45
Rymill Yearling Rose <i>Coonawarra, SA</i>	12	51

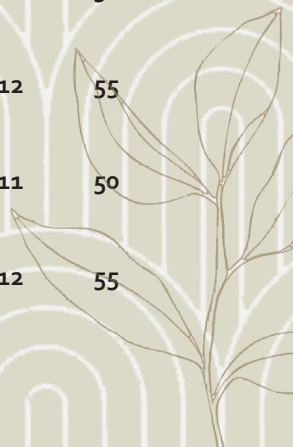
DESSERT WINE

Tyrrell's Special Aged Tawny Port <i>Hunter Valley, NSW</i>	11	50
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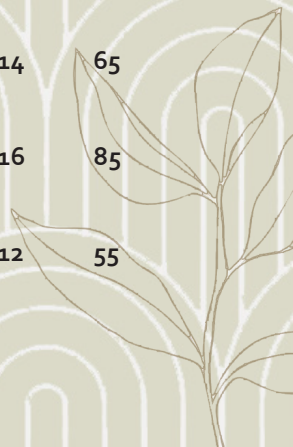
WHITE WINE

	Glass	Bottle
Mollys Cradle Chardonnay <i>NSW</i>	11	50
Mollys Cradle Sauvignon Blanc <i>NSW</i>	11	50
Mollys Cradle Verdelho <i>NSW</i>	11	50
Brancott Letter Series O Chardonnay <i>Marlborough, NZ</i>	14	65
Brancott Letter Series F Pinot Gris <i>Marlborough, NZ</i>	15	70
Brancott Letter Series B Sauv Blanc <i>Marlborough, NZ</i>	14	65
Brancott Letter Series R Sauv Gris <i>Marlborough, NZ</i>	14	65
Block 50 Chardonnay <i>Central Ranges, NSW</i>	11	50
The Lane Block 2 Pinot Gris <i>Adelaide Hills, SA</i>	14	65
Block 50 Pinot Grigio <i>Central Ranges, NSW</i>	11	50
The Lane Block 10 Sauvignon Blanc <i>Adelaide Hills, SA</i>	12	55
Block 50 Sauvignon Blanc Semillon <i>Central Ranges, NSW</i>	11	50
Tyrrell's Hunter Valley Semillon <i>Hunter Valley, NSW</i>	12	55



RED WINE

	Glass	Bottle
PHI Syrah Grenache Mourvedre <i>Yarra Valley, VIC</i>	12	55
Mollys Cradle Merlot <i>NSW</i>	11	50
Mollys Cradle Shiraz <i>NSW</i>	11	50
Brancott Letter Series T Pinot Noir <i>Marlborough, NZ</i>	14	65
Campo Viejo Tempranillo <i>Spain, Rioja</i>	11	50
Nanny Goat Vineyard Pinot Noir <i>Central Otago, New Zealand</i>	15	75
Whistler Get In My Belly Grenache <i>Barossa Valley, SA</i>	14	70
Whistler Thank God Its Friday Shiraz <i>Barossa Valley, SA</i>	14	62
Block 50 Cabernet Sauvignon <i>Central Ranges, NSW</i>	11	50
The Lane Block 8 Merlot <i>Adelaide Hills, SA</i>	14	65
The Lane AH Pinot Noir <i>Adelaide Hills, SA</i>	16	85
Tyrrell's Hunter Valley Shiraz <i>Hunter Valley, NSW</i>	12	55



BEER & CIDER

Kosciuszko Pale Ale	10
Little Creatures Pilsner	11
White Rabbit Dark Ale	11
Kirin Megumi	10
Heineken	10
James Boag Premium	10
Steinlager	10
James Boag Light	7.5
5 Seeds Premium Cut Dry Apple Cider	9



NON-ALCOHOLIC BEVERAGES

Badoit Sparkling Water

750ml

9

330ml

6.5

Evian Mineral Water

750ml

9

330ml

6.5

Tonic Water

6

Ginger Ale

6

Soft Drinks

6

(Lift, Sprite, Coke no sugar, Coca Cola)

Juices

6

(apple, tomato, orange, mango)

Tea & Coffee

regular

4

large

4.5

HEALTHY BEVERAGES

Anti-aging Juice

9

Kale, cucumber & green apple

Energising Juice

9

Banana, yoghurt & almond milk

Detox Juice

9

Beetroot, carrot, ginger, celery & apple

