

## B R E A K F A S T

Toast – Choice of Sourdough, Rustic White or Bagel (V) <i>Served with Pepe Saya cultured butter and house preserves</i>	8
Breakfast Sandwich <i>Fried eggs, bacon, sausage, sauté potato, tomato relish</i>	18
Fresh Fruit Parfait (G) (V) <i>Greek yoghurt, strawberry mango compote, house made granola</i>	12
Coconut Chia Pots (G) (V) <i>Acai berries, strawberries, blueberries, toasted coconut</i>	14
Free Range Eggs Your Way (V) <i>Toasted ciabatta, thyme roasted tomato</i>	12
Smashed Avocado (V) <i>Feta, spinach, cherry tomato, poached eggs</i>	22
Ricotta Hot Cakes (V) <i>Maple butter, seasonal berries, candied pistachios</i>	18
Smoked Salmon Soldiers <i>Baked goats cheese, poached eggs</i>	22
Eggs Benedict <i>Sourdough, fresh spinach, apple cider hollandaise, Choice of: champagne ham, bacon, fried corn beef</i>	20
Tampango Stack <i>Potato rosti with jamaican jerk spices mixed with grilled haloumi, house made beans, ginger beer cooked corned beef, poached eggs</i>	20
Tumbling Stone Signature Big Breakfast <i>Eggs your way, pork macadamia honey sausage, bacon, potato scone, mushrooms, house made beans, tomato</i>	25

(G) - Gluten Free (V) - Vegetarian  
All toast options are able to have gluten free toast substitute

## A D D O N ' S

House Preserves, Sautéed Mushrooms, Spinach, Free Range Egg, Thyme Roasted Tomato, Extra Toast	4 each
Bacon, Pork Macadamia Honey Sausage, Smoked Salmon, Fried Corn Beef, Avocado	6 each

## D R I N K S

COFFEE	CUP/MUG
<i>Flat White, Cappuccino, Latte, Long Black, Macchiato Piccolo, Single Espresso</i>	4/5 4
TEA BY T2	POT
<i>English Breakfast, Earl Grey, Sencha, Peppermint, Chamomile</i>	4.5
JUICES	
<i>Emma &amp; Tom's Juices Karmarama, Radical Action, Pressed Carrot Top, Straight OJ Green Power, Pineapple Crush</i>	7
Freshly Squeezed Juice <i>Orange or Apple</i>	9
MILKSHAKE	8
<i>Chocolate or Vanilla</i>	
WATER	4.5
<i>Vestal Sparkling Water (bottle)</i>	
HAIR OF THE DOG +10am	
Moonshine Mary <i>Melbourne Moonshine, Worcestershire, tabasco, pepper, lemon</i>	18
Breakfast Bellini <i>Zing Prosecco, Orange Juice</i>	14

## SALADS

Trio of Beetroot (G) (V) <i>Beetroot gel, pickled baby beets, toasted farro, whipped goats cheese</i>	16
Roasted Broccoli (G) <i>Grilled chicken, rocket, avocado dressing, toasted pistachios</i>	18
Grilled Chorizo (G) <i>Haloumi, chickpeas, spinach, cherry tomato, lemon chive dressing, toasted pepita seeds</i>	20

## HANDHELDS

Grilled Chicken Wings (G) <i>Buffalo hot sauce, blue cheese dressing, celery sticks</i>	14
The Tumbling Reuben <i>Smoked pastrami, sauerkraut, russian dressing, pickles, aged cheddar Served with waffle fries</i>	18
Grilled Lemon Herb Chicken Burger <i>Bacon, avocado, cheese, garlic herb mayo, tomato, cos leaves Served with house fries</i>	20
Wagyu Beef Burger <i>American cheddar, mustard, cos leaves, pickles, tomato relish Served with house fries</i>	20

(G) - Gluten Free (V) - Vegetarian  
Gluten free substitute / variation available on most meals

## MAINS

Chicken Piccata <i>Spaghetti, capers, lemon, cream, white wine</i>	22
Garlic Prawn Zoodles <i>Sauté ribbon zucchini, garlic, white wine, parsley, lemon, parmesan, a touch of fettuccine</i>	24
Pork Two Ways <i>Pork belly, pulled pork cigar, apple cider gel, kale, smoked cheese croquette, black pudding crumb</i>	26
Miso Marinated Barramundi <i>Black sticky wild rice, wild fungi, crumbed oyster, finger lime beurre blanc</i>	32

## GRILL

Grilled Chicken Supreme (G)	26
Black Onyx Sirloin (G) <i>350gram 22 day dry aged on the bone</i>	39
<i>Each served with choice of butter/jus Blue cheese butter / herb butter / truffle butter Red wine jus / Green peppercorn jus</i>	

## SIDES

Roast Kipfler Potato	4
Fries	4
Sautéed Greens	4
Roasted Cauliflower Cheese	4
Red Wine Jus / Green Peppercorn Jus	4

## CANDY SHOP

Rich Dark Chocolate Mousse <i>Butter puff, caramel, macadamia crumb, peanut butter and jelly ice-cream</i>	12
Lemon Curd Parfait (G) <i>Yuzu gel, mixed berry compote, raspberry popping candy</i>	12
Milk Tart <i>Mocha ice-cream, candied biscuit crumb</i>	12
Warm Carrot Cake <i>Candied walnuts, vanilla cream cheese whip, carrot cinnamon gel</i>	12

## ENTREE

Pan Seared Tuna <i>Yuzu gel, avocado puree, sesame miso cone, grilled scallion</i>	19
Beef Cheek Ravioli (G) <i>Wild mushrooms, french onion tea, truffle oil</i>	19
House Smoked Duck (G) <i>Braised pye lentils</i>	18
Roasted Cauliflower (G) <i>Chorizo, scallop, sweet potato puree, sherry currant dressing</i>	18
Polenta Soufflé <i>Mushroom ragu, parmesan, micro salad</i>	18
Tomato Tarte Tatin <i>Goats fetta, tomato lemon vinaigrette, onion jam</i>	16

## MAINS

Black Onyx Sirloin (G) <i>350gram 22 day dry aged on the bone</i>	39
Miso Marinated Barramundi <i>Black sticky wild rice, wild fungi, crumbed oyster, finger lime beurre blanc</i>	32
Lamb Fillet (G) <i>Pomme anna, smoked beetroot gel, sumac labneh, pomegranate compressed cucumber salad</i>	32
Chicken Supreme (G) <i>Served with choice of butter/jus and a side</i>	30
Pork Two Ways (G) <i>Double pork cutlet, pulled pork cigar, apple cider gel, kale, smoked cheese croquette, black pudding crumb</i>	30
Spanner Crab Linguine <i>Chili lime linguine, cherry tomato, asparagus, toasted coconut, fresh herbs</i>	30
Stuffed Field Mushroom (G) <i>Herb polenta chips, charred zucchini, rocket pinenut salad, balsamic pearls</i>	26

## SIDES

Roast Kipfler Potato	4
Fries	4
Sautéed Greens	4
Roasted Cauliflower Cheese	4
Red Wine Jus / Green Peppercorn Jus	4

(G) - Gluten Free (V) - Vegetarian  
Gluten free substitute / variation available on most meals

## CANDYSHOP

Rich Dark Chocolate Mousse <i>Butter puff, caramel, macadamia crumb, peanut butter and jelly ice-cream</i>	12
Lemon Curd Parfait (G) <i>Yuzu gel, mixed berry compote, raspberry popping candy</i>	12
Milk Tart <i>Mocha ice-cream, candied biscuit crumb</i>	12
Warm Carrot Cake <i>Candied walnuts, vanilla cream cheese whip, carrot cinnamon gel</i>	12