

Breakfast



Fresh Bircher Muesli

Soaked overnight in Apple juice and manuka honey, served with fresh kiwifruit and strawberries.



\$10.00



Avocado on Toast

Sliced avocado on whole grain toast with a soft boiled egg on the side.



\$12.00



Breakfast Waffles

Fresh waffles with spiced caramel cream, pistachios and walnuts.



\$12.00



French Toast

Delicious French toast with strawberries, blueberries and a splash of cream.



\$14.00



Kiwi Breakfast

Honey cured bacon, fried egg, sausage, baked beans, toast, grilled tomatoes and mushrooms.



\$16.00



Fruit Platter

Seasonal fruit served with cinnamon toast, crackers and creamy Greek yogurt.



\$16.00

Lunch



Honey Soy Chicken Nibbles

Honey soy chicken nibbles with red onion salad and ranch dressing dipping sauce.



\$10.00



Basil Pesto Salad

Fresh basil pesto pasta salad, with cherry tomatoes on a bed of lettuce.



\$12.00



Ham and Cheese Sandwich

Ham and cheese in toasted ciabata, accompanied with lettuce and capsicum.



\$14.00



Lamb Salad

Caramelised lamb chops and onions, served on a bed of mesclun and raspberries.



\$14.00



Eggs Montreal

Poached eggs and smoked salmon served on English muffins and topped with hollandaise sauce.



\$14.00



Stuffed Aubergine

Stuffed Aubergine topped with dairy free yogurt and coriander, served with a side of tomato and red onion salad.



\$14.00



Cheese Burger

Homemade beef patty with two slices of cheese and gherkins, served with a side of fries and onion rings.

\$16.00

Dinner



Three Bean Vege Open Sandwich

Homemade vegetable patties with sliced avocado served on wholemeal bread with a side of two colour zucchini salad.



\$14.00



Mediterranean Salad

Corn fritters and a selection of vegetables tossed in a Mediterranean dressing with a drizzling of Greek yogurt.



\$14.00



Macaroni Cheese

Creamy macaroni cheese with grilled tomatoes and topped with walnuts and microgreens.



\$16.00



Barbeque Meatballs

Premium ground beef meatballs, slow cooked in barbeque sauce and served with spaghetti.

\$16.00



Grilled Lemon Chicken

Chicken marinated in lemon sauce and then chargrilled with aubergine and served with steamed vegetables.



\$18.00



Summer Rolls

Vietnamese style vegetable rolls, served with sesame dressing and garnished with mint leaves.



\$18.00



Porterhouse Steak

Premium chargrilled steak, served with grilled mushrooms, tomatoes, Brussels sprouts and pearl onions .



\$20.00



Antipasto Platter

Suitable for two to three people. Our antipasto platter is a choice for those looking for something to nibble on while sharing a few drinks.

\$30.00

Desert



Blueberry Cheesecake

Homemade cheesecake, topped with blueberry compote.



\$10.00



Tiramisu

Rich layered Italian desert, with berries and a side of chocolate gelato.



\$12.00



Raspberry Pannacotta

Delicious raspberry pannacotta, served with a ring of fresh raspberries and garnished with crumbled cookies and mint.



\$14.00



Pavlova

Our signature desert dish! Beautiful pavlova with fresh raspberries, pomegranate seed and mint leaves.



\$16.00



Fruit Platter

Seasonal fruit served with cinnamon toast, crackers and creamy Greek yogurt.



\$16.00