



## All Day Menu

### Beverages

Cappuccino, Latte, Flat White, Macchiato	3.80
Mugs	extra .70
Hot Chocolate with Marshmallows	4.50
Vienna Coffee	4.50
Flavoured Syrups –	
Hazelnut, Caramel Fudge, French Vanilla	0.60
Decaf and Soy Extra	0.60
Mugs of Twinings and Herbal Teas	3.50
Earl Grey, Lady Grey, Darjeeling, English Breakfast, Irish Breakfast, Prince of Wales, Chai, Camomile, Peppermint, Green, Lemon	

### Morning and Afternoon Tea

Fresh Fruit Bowl (GF)	7.50
Croissant with Jam	5.50
Croissant with Ham and Cheese	7.50
Croissant with Cheese and Tomato	6.50
Fruit Toast with Butter	5.50
Italian Toast with Jam	5.50
Fresh Muffin on the Day	4.50
Warm Banana Bread with Mascarpone	7.00
Selection of Individual Cakes from	5.00
Gluten Free Selection including Friands, Florentines, Orange and Almond, Chocolate Hazelnut from	5.00

### Sandwiches

Freshly Made Sandwiches:

Salad	7.00
Cheese and Salad	7.00
Egg Mayonnaise and Salad	7.50
Ham Cheese Tomato and Green Oak	8.50
Roast Beef, Chutney and Salad	8.50
Ham Tasty Cheese and Green Oak	8.50
Chicken Mayo Avocado and Green Oak	8.50
Smoked Turkey, Cranberry and Salad	8.50
Ham and Salad	8.50
Gluten Free Bread Available for Sandwiches Extra	1.00

### Children's Corner

Children's Breakfast – Bacon and Egg Muffin with Barbecue Sauce	5.00
Vegetarian Spring Rolls with Sweet Chilli Sauce	7.50
Vegemite Sandwich	4.50
Fish Cocktails with Chips and Popper	12.00
Crumbed Chicken with Chips and Popper	12.00

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**NO SPLIT BILLS PLEASE**



## Breakfast and Lunch Menus

### Breakfast

10.00 am to 11.30 am

Gluten Free Bread Available extra	1.00
Bacon and Egg Cantina Roll with Barbecue Sauce	8.50
Scrambled Eggs with Toast	9.50
Scrambled Eggs with Toast and Bacon	12.50

### Beer and Wine

Lamberts Chardonnay	Glass 7.50
Gallagher Riesling	Glass 6.50
Long Rail Gully Pinot Gris	Glass 8.00
Lamberts Cabernet Merlot	Glass 8.00
Long Rail Gully Shiraz	Glass 8.00
Crown Larger	7.00
Cascade Premium	6.50
Tooheys Extra Dry	6.00
Hahn Light	5.50

### Lunch Menu

11.30 am to 3.00 pm

Chef's Soup of the Day with Crusty Bread	10.50
Daily Pie Selection	7.50
Meat Pie with Chips	9.50
Sausage Roll with Chips	7.00
Large Bowl Wedges with Sweet Chilli Sauce & Sour Cream	9.50
Bruschetta with Grilled Chicken, Avocado, Bacon and Melted Mozzarella	14.50
Roast Beef Roll with Gravy and Chips	13.50
Warm Peppered Calamari Salad with Roast Capsicum Mayo	14.00
Cantina Roll with Camembert, Pesto, Sundried Tomato and Green Oak	9.50
Cantina Roll with Bacon, Lettuce and Tomato	9.50
Chef's Beef Burger with Grilled Cheese, Chips and Salad	14.50
Vegetarian Rice Paper Rolls with Asian Salad and Spicy Dipping Sauce (GF)	14.50
Vegetarian Quiche of the Day with Mixed Leaf Salad	14.00
Frittata of the Day with Mixed Leaf Salad (GF)	14.00
Chicken Schnitzel with Chips and Coleslaw	15.00
Battered Flathead Fillets , Mixed Leaf Salad, Tartare Sauce	15.00
Daily Curry with Jasmine Rice, Pappadoms and Raita (GF)	16.00
Pork Sausage, Olive Oil Mash, Red Cabbage Compote, Onion Gravy and Seasonal Greens (GF)	15.50
Bruschetta with Chargrilled Eggplant, Zucchini, Roasted Capsicum, Portobello Mushroom, Spanish Onion and Halloumi Cheese	14.50
Chef's Special of the Day	12.50
Gluten Free Bread Available extra	1.00

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