

Breakfast



served all day

From 7:30am to 3pm

Toast/Fruit Toast 7.9

Sourdough, multigrain, gluten free, W butter, house made jam, crunchy peanut butter, nutella or Vegemite.

H.C.T 8

Ham, cheese, tomato, (Croissant or Turkish bread)

Eggs on Toast 9.9

Poached, scrambled & fried W lemon.

Breakfast Sandwich 12

Fried egg, bacon, cheddar cheese W tomato relish served on Turkish roll.

Oat porridge 13.5

Rhubarb compot, cinnamon, pistachio praline.

Soy Milk 2, Almond Milk 3 (vegan option)

Breakfast plate 20.5

Eggs your way, mushrooms, grilled tomato, spinach, feta, hash browns, chilli jam, smashed avocado W lemon.

Bacon 4

Zucchini Fritters 18.5

Zucchini, corn, & haloumi fritters, **Salmon/bacon**, eggs poached, Tomato, coriander & avocado salsa.

Benedict 18

Slow cook **pulled pork/Fried prosciutto**, Rocket, smashed avocado, poached eggs W hollandaise on sourdough.

(Veggie option)

Smashed Pumpkin Eggs 17.5

Smashed Pumpkin W walnut, spinach, feta, coriander, hazelnut dukkha on sourdough.

Breakfast Taco 15.9

Home made guacamole, cheddar cheese, kidney beans, spinach, & scrambled eggs. (G.F) Bacon 4

Scrambled eggs W thyme 16.5

Eggs W thyme butter, field mushrooms, smash avocado, mint, feta & sumac on sourdough.

Team Omelette 18.5

Chorizo, kipfler potato, capsicum, spinach onion, smoked paprika served W avocado. (G.F)

Crab omelette 19.5

Hint of ginger, hint of chilli, Spring onion, coriander, & Oyster sauce, watercress. (G.F)

Crème Brulee 15

French toast W blueberries, mascarpone, & orange blossom syrup.

Grilled Haloumi 17

Grilled eggplant, hummus, fresh basil, zaatar, W poached eggs. Bacon 4

Baked Ricotta Hot cake 14.90

Banana, Cream Caramel W Ice cream.

SIDES

chorizo, salmon, haloumi, house beans, prosciutto. **6each**

Bacon, eggs. **4each**

Roast tomato, spinach, feta, smashed avocado, grilled eggplant,

mushrooms, hash browns, hollandaise. **3each**

Chilli Jam, tomato relish, hummus, mayo, extra toast, egg. **2each**





<u>Coffee</u>		<u>REG</u>	<u>LRG</u>
Latte	3.8	4	
Flat White			
Cappuccino			
Mocha			
Macchiato			
Short macchiato			
Espresso			
Double espresso			
Hot Chocolate	4	4.5	
Affogato		7	
Extra shot		.50	
Milk (Options)			
Almond		1	
Soy		.50	

Calmer Sutra Tea 4.5each

Evermore (E.B.T)

Single origin, full bodied tea w fruity aniseed undertones (organic black tea leaves)

Lady Melba (Earl Gray)

Sri Lankan black tea subtly enhanced w the citrusy oil of the bergamot fruit.

Leafy Green

Harvested in the Uva province of Sri Lanka, when brewed with care this antioxidant abundant tea has a clean, uplifting finish w nutty undertones.

Floral Fields

A delicate balance of chamomile flower, lavender and rose petals for a smooth, floral tisane.

Ginger Grass

Lemongrass is lifted w spicy ginger root for a perfectly rounded herbal.

Peppermintle

Peppermint leaves blended w native lemon myrtle to create a refreshing vibrant flavour profile.



Smoothies 8each

Banana Rama - Banana, almond milk & honey

Mango Tango - Mango, banana, & almond milk

Berry Blast - Apple, celery & mixed berry

Super Green - Spinach, apple, celery, pineapple & sperulina

Fresh Juices 8.50each

Orange/ Apple/ Pineapple

Flu Fighter - Orange, apple & Ginger

Tropical - Orange, pineapple & watermelon

Morning Burst - Celery, Carrot, apple & lemon

Cleansing - Apple, pear, spinach & mint

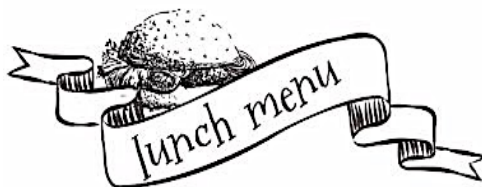
Soft Drinks

Coke/Diet coke/Lemonade 4each

LLB 5

Italian soft drinks Chinotto, Aranciata Rosa 4each

San Pellegrino 4.9/8



From 12pm - 5pm

Share Plates

Grilled saganaki on Turkish bread w lemon	11.9
Lamb kofta cooked in tomato sauce w long peppers & almond flakes	13.9
Field mushrooms w thyme butter	10.5
Grilled calamari w lemon	13
Crispy fried white bite	12.9

Sandwiches & Burgers add chips 4

Grilled chicken sandwich w iceberg lettuce, tomato, mustered mayo, red onion, cheese Avocado on Turkish bread	14.9
Steak sandwich w premium eye fillet, iceberg lettuce, mustered mayo, cheese, & onion jam	16
Slow cooked lamb souvlaki w spinach, tomato, cucumber, in a soft wrap	14
Angus beef burger w crispy bacon, smoked mozzarella cheese, onion jam, pickles & fresh tomato	18.9
Crispy chicken burger w cos lettuce, chipotle mayo & chips	14.5
Pulled pork burger w cabbage slaw, tomato relish, onion, & mayonnaise	15
Soft shell crab burger w cabbage slaw, pickled celery, avocado & roasted sanme	17.5

Pasta & Risotto

Pumpkin & ricotta ravioli w sage burn butter, walnuts & Persian feta	19.9
Home made fried gnocchi filled w spinach & pinenuts, served w pumpkin, feta, & pesto	21.5
Spaghetti alla marinara w tiger prawns, scallops, calamari & mussels tossed in a delicious cherry tomato sauce	26
Penne bolognese served as a classic bolognese pasta	20

Healthy Choice

Grilled calamari salad w rocket, onion, cherry tomato, cucumber, water & asparagus	17.9
Slow cooked lamb salad w iceberg lettuce, onion, cherry tomato, cucumber, feta & olives	18
Dhuka pumpkin & quinoa salad w rocket, organic quinoa, zucchini koli flower, roasted mix nuts	19.5

Taco Options add chips 4

Grilled baby snapper fillet	19.5
Grilled prawns	18
Tempura flat head	17

(w Chipolata mayo, lettuce, pickled cabbage, coriander, toasted corn & chilli)

Fish & Chicken

Free range chicken schnitzel w hand cut fat chips & garden salad	25.5
Tempura flat head fillet w hand cut chips, tartar sauce & salad	24.9

Sides

Bowl of garden salad	8
Bowl of fries	8
Creamy mash potato	6
Hand cut fat chips w rosemary salt	10
Rocket & pear salad	6
Green beans w Parmesan cheese And roasted almond	8

Kids Meal

Fish & chips	10
Nuggets & chips	7.9
Penne bolognas	9.9



Dinner Menu



Share Plates

Bread & Dips <u>w</u> hummus & tzatziki served <u>w</u> grilled Turkish bread	12
Garlic on Turkish Bread (Add cheese for 2.00)	7
Marinated mixed olives	7.5
Harissa chicken wings	12
Grilled saganaki on Turkish bread <u>w</u> lemon	11.9
Lemon & chilli grilled lobster <u>w</u> lime	14.9
Lamb kofta <u>w</u> long peppers, tomato sauce, quail eggs & almond flakes	13.9
Field mushrooms <u>w</u> thyme butter	10.5
Grilled calamari <u>w</u> lemon	13
Crispy white bites	12.9

Pasta & Risotto

Pumpkin & ricotta ravioli <u>w</u> sage burn butter, walnuts & Persian feta	19.9
Home made fried gnocchi <u>w</u> filled with spinach & pinenuts, Served <u>w</u> pumpkin, feta & pesto	21.5
Spaghetti alla marinara <u>w</u> tiger prawns, scallops, baramandi, calamari, Mussels, pomodoro sauce <u>w</u> a hint of chilli, garlic & white wine	24.9
Wild porcini mushroom <u>w</u> mascarpone cheese (Add confit duck for 6)	21



Meat & Poultry

Pork Belly twice cooked mastered stock otway pork belly <u>w</u> braised vegetables, Caraway seed, jus & apple salad	21
Confit duck leg <u>w</u> potato rosti & citrus, cherry & orange glaze, Served <u>w</u> goji berry salad	26.9
Lamb shank slow cooked for 8hours in red wine & vegetables Served <u>w</u> creamy mashed potato	24.9
Free range chicken schnitzel served <u>w</u> hand cut fat chips & garden salad	25.5
Lamb rack <u>w</u> asparagus, green beans, roasted pumpkin, feta cheese, Truffle oil & jus	29
Rib eye 350gm Served <u>w</u> confit Dutch carrot, broccoli, & kipfler potato's. your choice of Beef jus, pepper sauce, garlic butter or béarnaise sauce	31.9
Eye fillet 200gm Served <u>w</u> confit Dutch carrot, broccoli, & kipfler potato's. your choice of Beef jus, pepper sauce, garlic butter or béarnaise sauce	31.9

Seafood

Tempura flat head fillet <u>w</u> hand cut chips, tarter sauce & a side of salad.	24.9
Seafood mini mix grill (for one) <u>w</u> tiger prawns, scallops, calamari, snapper Barramundi served <u>w</u> hand cut chips & lemon.	34.9
Blue summer snapper crab salad with yuzu mayo, avocado & dashi jelly	21.9
Seafood taco (add chips 5) (w chipolata mayo, lettuce, pickeld cabbage, coriander, toasted corn & chilli)	
Grilled baby snapper fillet	19.5
Grilled prawns	18
Tempura flat head	17



Burgers

Angus beef burger w bacon, smoked gruyere cheese onion jam, pickles, Fresh tomato and chips.	22.9
Crispy chicken burger w cos lettuce, chipotle mayo & chips	18.5
Pulled pork burger w cabbage slaw, tomato relish, onion, mayonnaise & chips	19
Soft shell crab burger w cabbage slaw, pickled celery, avocado, sesame seeds & chips	21.5

Desserts

The Dining Haul chocolate ball	18
Mascarpone cream Brulee	13
Dark chocolate fondant w vanilla ice-cream	14
Cardamom mousse Turkish delight w periplon, pistachio & raspberry coulis	16

Sides

Bowl of garden salad	8
Bowl of fries	8
Creamy mash potatoes	6
Hand cut fat chips w rosemary salt	10
Rocket & pear salad	6
Green beans w Parmesan cheese And roasted almonds	8

Kids Meals

Fish and chips	10
Chicken Nuggets	7.9
Penne Bolognese	9.9



Sparkling:

NV Gratien & Meyer Cremant de Loire – Loire Valley, FR **9.5/48**

A fresh blend of Chenin Blanc, Chardonnay and Cabernet Franc. Fine and elegant with hints of citrus and honey.

NV Villa Sandi Prosecco – Vento, IT **9.5/48**

Elegant, dry, soft, fruity and floral. Winner of a Gold Medal and Best Prosecco at the San Diego Wine Competition 2015.

Champagne Alfred Gratien NV Brut – Epernay, FR **21/60**

Handcrafted Champagne, matured in Chablis oak casks and aged for 3 years before release. Very fine with a long lasting mousse. The art of Champagne.

Rosé:

2015 Hahndorf Hill Rosé – Adelaide Hills, SA **58**

Dry and textural. Strawberries, quince and pomegranate flavours before a dry mineral finish. Trophy for Best Rosé at the Adelaide Wine Show.

2014 Bouchard Aîné et Fils Rosé - FR **10/50**

Elegant and fruity with hints of gooseberry and citrus, the palate is pleasantly soft yet balanced by lovely fresh acidity.

Sweet Wines:

2013 Longview Epitome Late Harvest Riesling (375ml) - Adelaide Hills, SA **8/40**

Winner of 7 Trophies including 2 at the International Wine Challenge 2015 and 2 the Decanter World Wine Awards 2015, making it one of the best sweet wines in the world. The IWC judges said: "Supremely balanced, sweet white wine. Bright Riesling fruit and acidity that is fresh without being piercing. Just gorgeous."



White Wines:

2015 Little Goat Creek Sauvignon Blanc – Marlborough, NZ (G) 9.50 / 48
Flavours of juicy tropical fruit, passionfruit and lime. Great minerality and drinkability from the heart of Marlborough.

2015 Alan McCorkindale Sauvignon Blanc – Marlborough, NZ 58
Made without compromise on quality. Vibrant and dry, with a racy acid backbone, delicate and intense with distinctive minerality, flintiness, and a very long finish.

2014 Bouchard Aîné et Fils Chardonnay – Burgundy, FRANCE (G) 10.50/52
Lean and elegant, with hints of honey, vanilla and acacia flowers.

2013 Printhe MCC Chardonnay – Orange, NSW 48
A gentle, elegant and easy drinking wine with a line of crisp freshness throughout, supporting the weight and concentration of sweet citrus, green apple and just a touch of faint nougat accents.

2012 Darley Pinot Gris – Mornington Peninsula, VIC (G) 11 / 54
Beautiful musky fragrance with hints of peach, apricot and pear.
The palate is crisp and fresh with a nice acid backbone, finishing dry with wonderful length of flavours.

2008 Patrick of Coonawarra Aged Riesling – Coonawarra, SA 60 / 14
Trophy winning Riesling starting to show its potential. Honeysuckle and rich toffee aromas with beautiful weight.

2015 Hahndorf Hill Pinot Grigio – Adelaide Hills, SA 55
Dry, mineraly and textural with bursting flavours of fresh green apples and nashi pear. Superb long finish.

Red Wines:

2015 Route du Van Pinot Noir – Yarra Valley, VIC 10.5 /52
Soft and fresh with cherry and earthy tones and great long finish

2014 Radio Boka Tempranillo – Valencia, SP 50
Light to medium-bodied, vibrant fresh berry and cherry aromas and flavours with a touch of subtle fruit sweetness and baking spices.

2014 Flametree Embers Cabernet Sauvignon – Margaret River, WA 55
Unpretentious, easy drinking, deliciously juicy and with fine tannins. Beautiful aromas of violets, ripe black fruits, chocolate and cedar notes. Flavours of Satsuma plum, blackberries and cassis.

2009 Ada River Shiraz – Heathcote, VIC 10.5 /5
A complex bouquet of spice, licorice, prune and black fruits then ripe plummy fruit with velvety mouthfeel and a fleeting hint of sweetness prior to a savoury finish.

2014 Poggiotondo Organic Chianti (G) – Chianti, Tuscany, IT 11.50 / 58
Cherries, dried oregano and subtle smoky oak. Grainy tannins in the classic Chianti style.

2015 Houdini (by Smidge) Shiraz – McLaren Vale, SA 55
Aromas and flavours of dark plums, chocolate, Kirsch, mocha and cedar spice with a hint of subtle char and anise. Long with fine tannins.