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edited: 5/02/16 - 12:10 PM

BREAKFAST

[Available 8:00am until 11:30am daily]

[Gluten Free breads are available upon request]

GRANOLA (V)	16.0
Toasted granola with fresh yoghurt, honey and seasonal berries	
CHILLI SCRAMBLED EGGS & SOURDOUGH TOAST	16.0
Scrambled eggs mixed with fresh sliced chilli and parsley	
CLASSIC BIG BREAKFAST	22.9
Eggs scrambled/poached/fried, bacon, forest mushrooms, herbed tomato, pork & fennel sausage, hash browns, sourdough toast	
EGGS....	21.5
FLORENTINE - Poached eggs, sautéed young spinach, toasted sourdough w hollandaise	19.0
BENEDICT - Country style ham, poached eggs, sautéed young spinach, toasted sourdough w hollandaise	19.5
ROYALE - Smoked salmon, poached eggs, sautéed young spinach, toasted sourdough w hollandaise	21.5
OMELETTE	20.9
VEGETARIAN - Baby spinach, feta cheese, ricotta and mint served w sourdough toast	Add Smoked Salmon 4.5
SPANISH - Ham, potato, tomato, spinach, red onion served w sourdough toast	
RIB FILLET STEAK AND EGGS	22.0
Eggs scrambled/poached/fried and Rib Fillet Steak 100gr served w sourdough toast	
PORK AND FENNEL SAUSAGES AND EGGS	20.0
Eggs scrambled/poached/fried, pork and fennel sausages served with sourdough toast	
FRENCH TOAST (V)	17.9
Cinnamon French Toast with maple strawberries and ice-cream	Add Bacon 4.5

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EGGS & TOASTED SOURDOUGH 12.5

Eggs scrambled/poached/fried served w sourdough toast

BACON, EGGS TOMATO & SOURDOUGH TOAST 16.5

SOURDOUGH TOAST [V] 7.9

Sourdough [2 slices] of house-made organic sourdough with house-made preserve OR Vegemite OR Nutella OR Peanut Butter

ORGANIC FRUIT TOAST [V] 8.9

Fig & fruit toast [2 slices] with house-made Strawberry preserves & butter

BANANA BREAD WITH CANDIED RICOTTA 13.5

Toasted banana bread [2 slices] with candied ricotta and house-made cinnamon/maple syrup garnished with hazelnut crumb

AVOCADO, MARINATED FETA & SOURDOUGH TOAST W A SLICE OF LEMON 14.5

CROISSANT

House made croissant, country style ham and cheese 12.0

House made croissant with house-made preserve 10.0

HOUSE MADE SCONES [V] 12.5

House made fruit scones w chantilly cream and house-made preserve.

BREAKFAST EXTRAS - ALL EXTRAS CAN ONLY BE PURCHASED TO COMPLIMENT BREAKFAST MENU ITEMS

Aioli	1.0	Avocado half	4.5	Bacon[2]	4.5	Eggs [1]	3.5	Eggs[2]	5.5
Field mushrooms[1.5]	4.5	Hash brown[2]	4.5	Herbed tomato[2]	4.0	Sausages			5.5
Smoked Salmon[2]	5.5	Sautéed baby spinach	3.5	Toasted sourdough[2]	4.0	Butter[2]			1.0
House-made Preserve	2.0	Gluten Free Bread[2]	4.0	Tomato & BBQ sauce		F.O.C	Ice-Cream[1]		2.0

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SANDWICHES

[**Available from 8:00am, *Available from 10:30am - GF breads are available for all items except Ribbon Style]

BLT ON TURKISH*	18.5	
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Double smoked bacon, roquette leaves, fresh tomato, aioli accompanied with a basket of fries		
MEDITERRANEAN ON OPEN TURKISH [V]*	20.0	
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Eggplant, feta, roasted peppers, artichoke, olive tapenade, roquette leaves, pesto drizzle accompanied with a basket of fries		
CHICKEN ON TURKISH*	20.0	
.....		
Roasted chicken, avocado, tomato, goats cheese, roquette leaves, tomato relish and aioli accompanied with a basket of fries		
RIB FILLET STEAK ON TURKISH - 100GR*	20.0	
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Fillet Steak, red onion jam, roquette leaves, tomato, BBQ sauce accompanied with a basket of fries		
SMOKED SALMON ON TURKISH*	22.0	
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Smoked salmon, caper cream cheese, tomato, spanish onion, roquette leaves accompanied with a basket of fries		
RIBBON STYLE **	15.9	
.....		
A selection of three of the following ribbon sandwiches made fresh daily - mixed selection ONLY		
Chicken, herb mayonnaise, avocado spread, cucumber, cheese		
Egg, lettuce, aioli		
Ham, mustard, tomato relish	ADD FRIES	4.9

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An additional charge will apply if Gluten Free bread is requested.

OUR KITCHEN CLOSSES AT 3:00PM MONDAY - SUNDAY

ENTREE/ANTIPASTI [Available from 10:30am]

HOUSE BREADS	10.5
Basil pesto with pecorino cheese Roasted garlic & rosemary	Wine Recommendation: Verdelho
ARANCINI BALLS	13.5
Chef's flavoured risotto balls[3], lightly crumbed and fried and served with aioli	Wine Recommendation: Prosecco
DUO OF WARM SPICED OLIVES [V]	14.0
Feta stuffed crumbed olives and tri-coloured chilli olives served with house-made aioli	Wine Recommendation: Sem Sauv Blanc
BRUSCHETTA [V]	15.9
Roma tomato, red onion, basil, with extra virgin olive oil dressing, balsamic glaze	Wine Recommendation: Riesling
CALAMARI [GF]	16.5
Flash fried calamari served with house-made aioli	Wine Recommendation: Pinot Grigio
MELANZANA SALTIMBOCCA	22.0
Pan fried sweet eggplant[2] filled with goats and ricotta cheese, rolled & served on fresh tomato and herb sauce	Wine Recommendation: Pinot Grigio

LIGHTER MEALS [Available from 10:30am]

ALL DAY CLASSIC BREAKFAST -AVAILABLE UNTIL 3PM DAILY	22.9
Eggs scrambled/fried, bacon, forest mushrooms, herbed tomato, pork & fennel sausage, hash browns, sourdough toast	
AVOCADO, MARINATED FETA & SOURDOUGH TOAST W A SLICE OF LEMON - AVAILABLE UNTIL 3PM DAILY	14.5
BANANA BREAD WITH CANDIED RICOTTA -AVAILABLE UNTIL 3PM DAILY	13.5
Toasted banana bread [2 slices] with candied ricotta and house-made cinnamon/maple syrup garnished with hazelnut crumb	
HOUSE MADE SCONES [V] -AVAILABLE UNTIL 3PM DAILY	12.5
House made fruit scones w chantilly cream and house-made preserve.	
SOUP OF THE DAY	15.9
To be advised by our wait-staff. Served with sourdough toast	
TEMPURA FISH & CHIPS	25.0
Tempura fish[2], chips and salad served with lemon aioli	

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SALADS

[Available from 10:30am]

CAPRESE [GF]		17.0
Roma tomato, fior di latte, basil, extra virgin olive oil	Wine Recommendation: Pinot Grigio	
BABY BEETROOTS & FETA [V]		22.9
Baby beetroots, marinated feta, croutons, roquette, orange, lemon vinaigrette	Wine Recommendation: Sauvignon Blanc	
CAESAR		22.9
Baby cos gem lettuce, coddled egg, croutons, anchovy, parmesan cheese, bacon	Add chicken 4.9: Smoked Salmon: 5.5	
	Wine Recommendation: Vermentino	
SEARED LAMB SALAD [GF]		25.9
Seared lamb fillet with roquette, tomato, cucumber, spanish onion, feta, roasted sweet potato, pepita seeds	Wine Recommendation: Shiraz/Cab	
BABY OCTOPUS [GF]		25.9
Marinated baby octopus, roquette, cherry tomato, cucumber, onion, feta, kalamata olives	Wine Recommendation: Chardonnay	

RISOTTO

[Available from 10:30am]

ROASTED SWEET POTATO [V/GF]		22.0
Risotto of roasted sweet potato, spinach, tomato, sage and toasted pepita seeds	Add chicken 4.9 Wine Recommendation: Sangiovese Rose	
PORCINI MUSHROOM [V/GF]		25.0
Risotto of porcini mushroom & lemon drizzled with truffle oil	Add chicken 4.9 Wine Recommendation: Pinot Noir	
CHICKEN [GF/DF]		26.0
Risotto of chicken, lemon and herb stock	Wine Recommendation: Riesling	
GAMBERI [GF]		28.0
Risotto of pan seared prawns, garlic and basil cream and grana padano cheese	Wine Recommendation: Pinot Grigio	
PORK & FENNEL [GF]		28.0
Risotto of broken pieces of pork and fennel sausage with peas and sage	Wine Recommendation: Sangiovese Merlot	

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PASTA

Available from 10:30am - Hand made fresh on premise
 [Gluten Free pasta is available upon request: additional charge applies]

PENNE RIGATTE MELANZANO E' RICOTTA (V)	24.0
Eggplant, cherry tomato, basil, fresh ricotta, garlic, extra virgin olive oil and mild chilli	Wine recommendation: Pinot Noir
SPAGHETTI POLPETTE	25.0
Veal and beef meatballs in a tomato and basil sauce	Wine recommendation: Shiraz
TAGLIATELLE CHICKEN CARBONARA WITH YOLK	25.0
Pan fried chicken, bacon, garlic, mushrooms, white wine creamy sauce finished with egg yolk	Wine recommendation: Chardonnay
LINGUINI GAMBERI	28.0
Alio Olio Pepperoncini - garlic prawns, cherry tomatoes, chilli, basil, extra virgin olive oil, spinach	Wine recommendation: Pinot Grigio
SPAGHETTI MARINARA	29.5
Pan seared prawns, mussels, calamari and scallops in a RED or a WHITE wine sauce	Wine recommendation: Montepulciano

PIZZA

Available from 10:30am - Hand made fresh on premise
 [Gluten Free pizza bases available upon request: additional charge applies]

MARGHERITA (V)	19.5
Tomato pizza sauce, fior di latte mozzarella, baby basil, extra virgin olive oil	Wine recommendation: Sem. Sauvignon Blanc
MEDITERRANEAN	23.0
Pesto base, eggplant, capsicum, kalamata olives, artichoke, bocconcini, mild chilli	Wine recommendation: Montepulciano
PROSCIUTTO	23.5
Tomato pizza sauce, Prosciutto di San Danielle, tomato, grana padano, roquette	Wine recommendation: Pinot Noir
SALAMI SOPPRESSA	23.5
Olive tapenade base, salami, roasted capsicum, bocconcini	Wine recommendation: Shiraz Cab or Shiraz
GAMBERI	25.0
Tomato pizza sauce, garlic prawns, mild chilli, basil, bocconcini	Wine recommendation: Sauvignon Blanc
LAMB	25.0
Tomato pizza sauce, lemon marinated lamb strips, eggplant, kalamata olives, bocconcini	Wine recommendation: Shiraz Cab or Shiraz

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MAINS

[Available from 10:30am]

RUMP - 200GR	29.0
accompanied with garlic buttered kipfler potatoes, broccolini with cabernet-merlot jus	Wine recommendation: Pinot Noir
BARRAMUNDI	28.0
accompanied with buttered greens with a lemon beurre blanc sauce	Wine recommendation: Chardonnay
POLENTA CRUMBED CHICKEN	28.0
accompanied with parmesan mash and seasonal vegetables with a sage burnt butter sauce	Wine recommendation: Sav Blanc Semmlon
CRISPY PORK BELLY	28.0
accompanied with truffle mash potatoes, poached apple and blue cheese with a cabernet-merlot jus	Wine recommendation: Montepulciano

SIDES

[*to be accompanied with a meal only]

BOWL OF FRIES [V]	8.5
Shoestring fries, garlic aioli, thyme salt	
ROQUETTE & PECORINO [V]*	8.9
Roquette, shaved parmesan, rock salt, 15yo balsamic vinegar w extra virgin olive oil	
GARDEN SALAD [V/GF]*	7.5
Garden salad of roquette leaves, tomato, cucumber, spanish onion, 15yo balsamic vinaigrette	
SIDE GREENS [V]*	5.5
SIDE TRUFFLE MASH*	5.5

GALLERY HIGH TEA

38.0 PER PERSON

A superb selection of petite fours, ribbon sandwiches, omelette w salad. Includes juice, tea &/or coffee [Minimum 2 persons]

add a glass of Prosecco	9.8pp
add a glass of Piper Heidsieck	15.0pp
share a bottle of Prosecco	40.0 per btl
share a bottle of Billicart Salmon	80.0 per btl
share a bottle of Piper Heidsieck	58.0 per bt

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