

SERVED UNTIL 3PM

## BREAKFAST

### MUFFIN (VG) – \$6

Ask staff for daily selection

### RAISIN TOAST (V) – \$9

Two slices of toasted fruit bread served with butter

### MIDDELS TOASTIE (GFO) – \$13

Toasted Turkish Roll with Ham, Cheese & Tomato

### SMASHED AVO (VG) – \$23

Poached Eggs, Smashed Avocado on Sourdough with Cherry Tomatoes, Fetta, Dukkah & Pomegranate

### BUILD YOUR OWN (VG) – \$12

Eggs your way served on Toasted Sourdough

### PULLED BEEF BENEDICT – \$24

Sourdough topped with Pulled Beef, Poached Eggs, Pickled Red Cabbage, Hollandaise & Chimichurri

## Extras

Bacon / Avocado / Chorizo / Salmon (5)  
Halloumi / Hash Brown / Mushroom / Tomato / Spinach (4)  
Tomato Relish/ BBQ/ Hollandaise / Egg (3)

## KIDS MENU

12 YEARS & UNDER  
\*BREAKFAST SERVED UNTIL 1PM\*

### KIDS EGGS ON TOAST (VG) – \$10

Scrambled Eggs on Sourdough with Tomato Sauce

### KIDS DOFFLE (VG) – \$12

Served with Fruit, Ice-Cream & Maple Syrup

### KIDS POPCORN CHICKEN – \$13

Served with Chips, Salad & Tomato Sauce

### KIDS FISH AND CHIPS – \$13

Fish of the day with Chips, Salad and Tomato Sauce

### KIDS PARMA – \$14

Crumbed Chicken Breast topped with Ham, Napoli & Cheese Served with Chips & Salad

### KIDS CHICKEN SCHNITZEL – \$13

Crumbed Chicken Breast Served with Chips & Salad

\*\*\*\*Please Note\*\*\*\*

Gluten Free Option (GFO) Vegetarian (VG) Vegan (V)  
A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Please inform our staff of any food allergies. While we will endeavour to cater for dietary requirements. All our products are prepared in a centralized kitchen, so we cannot guarantee the absence of wheat, fish, nuts, dairy & other allergens. We will take all the care possible in accommodating the dietary requirements but will not be held responsible in the event you have an adverse reaction to our dishes

## TAPAS & ENTREES

### GARLIC BREAD \$11 / CHEESY GARLIC BREAD (VG) – \$13

### DUO OF DIPS (VG) – \$16

House made Dips served with a side of Toasted Turkish Bread

### BRUSCHETTA (VG) (V) – \$18

Toasted Turkish Bread, Basil Pesto, Tomatoes, Spanish Onion, Fetta & Balsamic Glaze

### POPCORN CAULIFLOWER (VG (V) – \$16

Served with Siracha Aioli

### ARANCINI BALLS (4) (VG ) – \$18

Flavor of the week

### MUSHROOM SLIDERS (2) (VG) – \$16

Portobello Mushrooms, Halloumi, Caramelized Onion & Truffle Aioli

### POPCORN CHICKEN – \$18

Seasoned Popcorn Chicken & Aioli

### PORK BELLY (GFO) – \$18

Finished with Sticky Asian sauce

### PULLED BEEF SLIDERS (2) – \$17

Slow Cooked Beef, Slaw & Garlic Aioli

### BAKED GNOCCHI – \$19

Gnocchi with Beef Ragu topped with Salted Ricotta & Salsa Verde

### CRISPY CHICKEN TACOS (2) – \$20

Crispy Chicken, Jalapeno Slaw, Avocado & Chipotle Aioli

### CHICKEN BAO BUNS (2) – \$20

Crispy Honey Chicken, Pickled Ginger, crunchy Asian Slaw, Chili Aioli & Coriander

### CRISPY PRAWNS – \$18

Served with Asian Slaw & Wasabi Aioli

### CRISPY CALAMARI – \$18

Salt & Pepper Calamari with Smokey Chipotle Aioli

### GARLIC + CHILLI PRAWNS – \$23

Prawns in a Creamy Garlic & Chilli Sauce, served with Rice

### OYSTERS (NATURAL)

\$24 HALF DOZ \$48 DOZEN

### OYSTERS (KILPATRICK)

\$26 HALF DOZ \$50 DOZEN

### OYSTERS (VINAIGRETTE)

\$25 HALF DOZ \$49 DOZEN

## SMALL PLATES & SIDES

### CHIPS + AIOLI (VG) – \$12

**GREEK SALAD (VG) – \$14** Lettuce, Tomato, Cucumber, Olives, Onion, Fetta & Balsamic Dressing

**BOWL OF VEG (VG) – \$12** Seasonal Vegetables & Pea Puree

**SWEET POTATO CHIPS (V) – \$13** Sour Cream & Sweet Chilli Sauce

## SALADS

### CEASAR SALAD – \$25 ADD: CRISPY CHICKEN \$6

Cos Lettuce, Bacon, Parmesan, Creamy Caesar Dressing & Poached Egg

### CRISPY CALAMARI SALAD – \$31

Mixed Lettuce, Cherry Tomatoes, Bean shoots, Julienne Vegetables, Coriander, a touch of Chili, dressed with a Tangy Asian Style Dressing

### SALMON FILLET SALAD – \$33

Rocket, Fetta, Cucumber, Mint & Cherry Tomatoes topped with Dill Aioli

### MORROCAN LAMB SALAD (V) – \$34

Marinated Lamb Back Strap, Spiced Cauliflower, Pomegranate, Spanish Onion, Roquette, topped with Tahini Yogurt & Pomegranate Molasses

## PASTA & RISOTTO

### PICK YOUR PASTA:

Fettuccine / Risotto / Gnocchi /GF Spirals  
Add Chicken (6)

### SEAFOOD – \$33

Calamari, Prawns Cutlets, Fresh Fish, Scallops, tossed with white wine garlic, onion, tomato & fresh Chili Finished with rocket & Parmesan

### CARBONARA – \$28

Bacon, Egg, Cream & Parmesan

### MUSHROOM (V) – \$30

5 mushroom (Swiss brown, Shitake, Enoki, King Oyster & Button mushroom) Tossed in White Wine Cream sauce. Topping with Parmesan cheese & Truffle Oil

### PULLED BEEF – \$32

Slow Cooked Beef, Salted Ricotta, Salsa Verde & Fried Basil

## MAINS

### SOUTHERN STYLE CRISPY CHICKEN BURGER – \$28

Fried Chicken, Jalapeno Slaw, Mixed Lettuce, Onion Ring, Roast Garlic Aioli served on a Brioche Bun

### WAGYU BEEF BURGER – \$30

Wagyu Beef Patty, Cheese, Caramelized Onion, Chunky Beetroot Relish, Tomato, & Crispy Bacon Served on a Brioche Bun

### CHICKEN FAJITA SIZZLE – \$30

Taco spiced chicken, Capsicum, Onion, Grilled Cheese served on a sizzle plate with Tortillas, Sour Cream & Avocado

### PARMA – \$29

Crumbed chicken breast with Ham, Napoli & Cheese Served with Chips & Salad

### FISH AND CHIPS – \$28

Grilled or Battered Fresh Fish Served with Chips, Salad & Tartare Sauce

## DESSERTS

### GOURMET CAKES (VG) – \$10

See our selection of cakes in our display cabinet, served with cream

### CHOCOLATE BROWNIE (VG) – \$13

Chocolate Ganache & Ice-Cream

### STICKY DATE PUDDING (VG) – \$13

Butterscotch sauce & Ice-Cream

### SPANISH CHURROS (VG) - \$15

Fried Spanish Donuts Served with Chocolate Sauce

### LIQUORED AFFAGATO (VG) – \$16

Espresso, Ice-Cream & Baileys Liquor