

## Breakfast

Served from 8am to 11am

### Eggs on Toast 12

eggs cooked your way on turkish toast

### Bacon & Egg Roll ○ 15

2 rashers of bacon with a fried egg, homemade tomato relish on a soft milk bun

### The Big Breaky ○ 25

Two eggs done your way, 2 rashers of bacon, chorizo, mushrooms, grilled tomato and hash brown served with Turkish toast

### Eggs Benny ■ ○ 18

Poached eggs with hollandaise served on toasted turkish bread and a bed of spinach

### Smashed Avo ■ ◇ ○ 16

Served on toasted turkish, with crumbled feta and dukkah

## Extras

Sauteed Mushrooms 4

Bacon 6

Avocado 6

Eggs 5

Smoked Salmon 6

Chorizo 5

Spinach 3

Hash Brown 2

Grilled Tomato 4

Turkish Toast 5

## Drinks

### Milkshake 6

Vanilla

Strawberry

Chocolate

Banana

### Coffee Cup 4 Mug 5

Cappuccino

Espresso

Flat White

Latte

Long Black

Macchiato

Mocha

Piccolo Latte

Hot Chocolate

Iced Latte 6

Iced Long Black 5

### Tea Pot 4

Chamomile

Earl Grey

English Breakfast

Green

Peppermint

### Soft Drink 4

Sprite

Coke

Coke No Sugar

Lift

### Juice 4.50

Orange | Pineapple | Apple | Cranberry

## Smalls Plates

Garlic Bread ■ 10

Garlic Bread with Cheese ■ 11

Garlic Bread with Cheese and Sweet Chilli ■ 12

Buffalo Wings (Mild or Hot) 18

Served with house made blue cheese dipping sauce

Thai Crab Cakes 22

Spicy blue swimmer crab cakes, fried golden brown served with a citrus sweet chilli

Arancini ■ 16

Mushroom arancini with house made tomato relish and parmesan cheese

Salt and Pepper Calamari ● 18

With a spicy aioli dipping sauce

## Toasties

Antipasto ■ ○ 14

Chargrilled eggplant, roast red capsicum, sundried tomato pesto and rocket

The Classic ○ 12

Double smoked ham, cheddar cheese and tomato

## Pasta

Served on linguini or swap to spinach and ricotta ravioli (+4)

Prawn and Prosciutto 28

Chilli prawn and prosciutto in a spiced lemon butter, cherry tomatoes and mixed herbs

4 Mushroom and Truffle 24

A blend of 4 mushrooms and truffle in a creamy white wine reduction

Homemade Italian 22

Crushed vine ripened tomatoes, sauteed onions, confit garlic, fresh basil and marinated olives

Add grilled chicken breast 4

## Salads

Pumpkin and Spinach Salad ● ■ ◇ 20

With feta, avocado, pear and praline

Chunky Greek Salad ● ■ ◇ 20

With olives, tomato, cucumber, spanish onions and feta

Add chicken 4

Add smoked salmon 6

Add prosciutto 6

## Mains

swap to gf bun \$3

### Big Mouth Burger 20

2 beef patties, tomato, cheese, lettuce, onion rings and BBQ sauce

### Spicy Chicken Burger 20

Crumbed chicken, house made buffalo sauce, tomato, lettuce, cheese and aioli

### Vego Burger ■◆ 20

House made veg patty, fresh tomato, tasty cheese and vegan tomato relish

### Steak Sandwich ○ 25

Seared rump steak, toasted ciabatta, lettuce, tomato, cheese, Bourbon BBQ Aioli

### Beer Batter Flathead 26

Chips, salad and tartare sauce

### Salt and Pepper Prawns and Calamari ● 25

Lightly coated and fried salt and pepper seasoning served with chips, salad and a spicy aioli

### Lamb Shank 32

Slow braised with red wine and a rich tomato sauce, served with sweet potato mash

### Chicken Schnitzel 250g 22

House crumbed, served with chips, salad and choice of sauce

Add parmy 5

Add garlic prawn toppers 12

## From The Grill

Served with chips, salad and choice of sauce

200g Rump ○ 24

300g Scotch Fillet ○ 35

## Sauces

Gravy ■● 3

Mushroom ■● 3

Pepper ■● 3

Dianne ■● 3

Garlic Cream ■● 3

Garlic prawn toppers 12

## Kids

Bowl of Chips ○ 9

With choice of sauce

Nuggets and Chips 12

Fish and Chips 12

Grilled Cheese Toastie 12

Ice Cream Cup 3

With topping

## Desserts

Banoffee Mess ■● 15

A perfect mess of banana, caramel and whipped cream

Brownie Sundae ■ 15

Smashed warm brownie with vanilla bean ice cream, whipped cream and warm fudge sauce

## Sparkling & Rosé

	150ml	250ml	Bottle
Fishcage Sparkling	8		32
Hungerford Hill Rosé	9	15	38
Early Bird Moscato	9	15	38

## Reds

Hello Pinot Noir (VF)	9	15	38
Fishcage Cab/Sauv	8	13	32
Hungerford Hill Cab/Sauv	9	15	38
Fishcage Shiraz	9	15	38
Dalwood Shiraz	10	18	44
Sweetwater Shiraz	10	18	44

## Whites

	150ml	250ml	Bottle
Sweetwater Semillon	8	13	32
Dalwood Semillon	10	18	44
Fishcage Semillon			
Sauv Blanc	8	13	32
Crowded House			
Sauvignon Blanc	9	15	38
Hello Pinot Grigio (VF)	9	15	38
Fishcage Chardonnay	8	13	32
Hungerford Hill Chardonnay	9	15	38
Dalwood Chardonnay	10	18	44

## Beer and Cider

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Asahi	8.70	4 Pines Pacific Ale	8.70
Peroni	8.70	4 Pines Pale Ale	8.70
Stone and Wood	9.70	<b>Tap Beer (schooner)</b>	
Corona	8.70	Carlton Dry	8.50
Cascade Light	6.70	Great Northern Super Crisp	7.70
Somersby Cider	8.70	VB	8.20
Strongbow	8.70	Tooheys New	8.20

## Cocktails

<b>Espresso Martini</b> Smirnoff vodka, Kahlua and fresh espresso	18	<b>French Martini</b> Smirnoff vodka with Chambord and pineapple juice	18
<b>Margarita</b> Classic margarita served straight up with a salted rim. El Jimador tequila with Cointreau and fresh lime juice	18	<b>Aperol Spritz</b> Aperol served with Hungerford Hill sparkling chardonnay served with orange slices	18
<b>Cosmopolitan</b> Smirnoff vodka with Cointreau, cranberry juice and fresh lime	18	<b>Passionfruit Caprioska Jug</b> Smirnoff vodka with fresh lime and passionfruit	28
<b>Mojito</b> Bacardi rum with fresh lime and mint served over ice	18	<b>Pimms Jug</b> Pimms with fresh strawberries, orange slices topped with ginger ale and sprite	28