



BREAKFAST MENU

Homemade Banana Bread <i>made fresh daily by our chef</i>	\$5.50
Toast <i>your choice of sourdough, dark rye, turkish, soy linseed, raisin or gluten free served with homemade strawberry jam, vegemite, peanut butter or nutella</i>	\$5.50
Bacon & Egg Panino <i>fried or scrambled egg (free range) & bacon with your choice of BBQ or tomato sauce</i>	\$8.50
Italian sausage & Egg Panino <i>pork & fennel sausage, fried egg (free range), lettuce, cheese and smoked BBQ sauce</i>	\$9.50
BLAT <i>bacon, lettuce, avocado, tomato & homemade aioli</i>	\$9.50
Homemade Muesli <i>with fresh seasonal fruit & yoghurt</i>	\$13.50
Coconut Chia Seed Pudding <i>with homemade muesli, blueberry compot & fresh seasonal fruit</i>	\$13.50
French Toast <i>brioche toast, raspberry puree, fresh seasonal fruit, homemade honeycomb butter, vanilla mascarpone cream</i>	\$15.50

Breakfast menu continued on next page

Beverage menu available – see last page



BREAKFAST MENU

Open Breakfast	\$14.50
<i>your choice of scrambled, fried or poached eggs (free range) with a choice of 1 of the following: bacon, sausage or grilled tomatoes</i>	
Eggs Benedict	\$16.50
<i>two poached eggs (free range), baby spinach, bacon, homemade lemon hollandaise on sourdough</i>	
- with smoked salmon	\$18.50
Eggs Florentine	\$16.50
<i>two poached eggs (free range), baby spinach, avocado, pesto, porcini mushroom powder on sourdough</i>	
Eggs Royale	\$17.50
<i>two poached eggs (free range), sautéed mushroom, kale, cherry tomatoes, crispy quinoa on soy linseed</i>	
- with prosciutto	\$19.50
Three Egg Omelette (free range)	\$17.50
<i>baby spinach, mushroom, pancetta & parmesan cheese</i>	
Quinoa Kale Salad	\$18.50
<i>two poached eggs (free range), baby spinach, crispy kale, cherry tomatoes, avocado, quinoa & barley, orange vinaigrette served with sourdough</i>	
Egg White Frittata	\$17.50
<i>Mushrooms, asparagus, caramelized onion topped with rocket, parmesan cheese, served with sourdough</i>	
Smashed Avocado	\$17.50
<i>two poached eggs (free range), basil, avocado & pecorino cheese served on soy linseed</i>	

- EXTRAS -

Avocado	\$3.00	Mushrooms	\$3.00
Bacon	\$3.50	Prosciutto	\$4.00
Egg	\$3.00	Sausage	\$4.00
Grilled Tomato	\$3.00	Smoked Salmon	\$3.50
Hash Brown	\$3.00	Spinach	\$3.00



ENTRÉE

Fried Squid (<i>gluten free</i>) <i>with chili lime aioli</i>	\$15.90
Polenta Chips <i>pecorino cheese, pesto, aioli</i>	\$13.00
Tomato Bruschetta (<i>vegan</i>) <i>Fresh sliced green tomatoes, orange pearls, aged balsamic, purple micro basil on sourdough</i>	\$13.50
Smoked Salmon Avocado Bruschetta <i>Smashed avocado, crispy capers, balsamic caviar</i>	\$15.90
Salami & Prosciutto Plate <i>pecorino cheese, mozzarella, pickles, house made flatbread, marinated olives</i>	\$19.50
Caprese Salad (<i>gluten free</i>) <i>fresh sliced tomatoes, buffalo mozzarella, aged balsamic, purple basil</i>	\$14.50

PIZZA

GLUTEN FREE BASE AVAILABLE FOR ADDITIONAL \$3.00

Margherita <i>sliced tomatoes, mozzarella & fresh basil</i>	\$18.90
Hawaiian <i>tomato base, mozzarella, shaved smoked ham & pineapple</i>	\$19.90
Pepperoni <i>tomato base, pepperoni, mozzarella & oregano</i>	\$23.90
Capricciosa <i>tomato base, mozzarella, mushroom, shaved smoked ham, capsicum & kalamata olives</i>	\$23.90
Vegetarian <i>tomato base, mozzarella, mushroom, onion, capsicum, pineapple & kalamata olives</i>	\$27.90
Chicken Supreme <i>tomato base, house cooked chicken, capsicum, roasted eggplant topped with rocket, fetta crumble & garlic aioli</i>	\$27.90
BBQ Chicken <i>house cooked chicken, mozzarella, mushroom, onion on a rich BBQ base finished with smoky BBQ drizzle</i>	\$26.90
Prosciutto <i>tomato base, sliced prosciutto, cherry tomatoes, mushroom topped with rocket, parmesan cheese shavings & aged balsamic</i>	\$27.90
Prawn Pesto <i>tomato & garlic base, mozzarella, mushrooms, sundried tomatoes, prawns, shallots, snow pea tendrils & drizzle of house made pesto</i>	\$27.90
Meat Deluxe <i>tomato or BBQ base, house cooked chicken, shaved smoked ham, pepperoni, Italian sausage & ground beef</i>	\$27.90



MAIN

400g Rib Eye on the Bone <i>(gluten free)</i> <i>roasted potato, leaf salad, jus</i>	\$39.50
350g Wagyu Rump Steak <i>(gluten free)</i> <i>tagliati di manzo, roasted tomatoes, leaf salad, parmesan crisp</i>	\$39.50
Slow Braised Lamb Shank <i>(gluten free)</i> <i>truffle mash & steamed vegetables</i>	\$33.50
Roasted Chicken Fillet <i>(gluten free)</i> <i>smoked carrot puree, chat potatoes, broccolini & marsala jus</i>	\$29.50
Chicken Breast Schnitzel <i>served with chips, salad & roasted cherry tomato jus</i>	\$28.50
Old School Fish & Chips <i>tempura flathead fillets, rumfire chips & tartare sauce</i>	\$23.50
Grilled Fresh Barramundi Fillet <i>(gluten free)</i> <i>saffron potatoes, steamed vegetables, crispy leek, grapefruit dill butter & seafood bisque</i>	\$32.50
Garlic King Prawns <i>(gluten free)</i> <i>grilled fresh king prawns, garden salad, rumfire chips & garlic, rosemary red wine butter</i>	\$36.50

PASTA

Choice of pasta – linguini, penne, homemade gnocchi

Beef Cheek Ragu <i>11 hours slow cooked wagyu beef cheeks</i>	\$24.50
Lamb Shoulder Ragu <i>pulled braised lamb shoulder, fresh peas & rocket</i>	\$24.50
Boscaiola <i>pancetta, mushroom, caramelized onions & cream</i>	\$21.00
Carbonara <i>pancetta, caramelized onions, egg & parmesan cheese</i>	\$21.00
Roasted Chicken <i>house roasted chicken, olives, capers, garlic, chilli & napoletana sauce</i>	\$22.00
Vegetarian <i>(vegan)</i> <i>roasted pumpkin, eggplant, asparagus, peas, cherry tomatoes, dill, rocket in napoletana sauce</i>	\$21.00
Italian Sausage <i>caramelized onions, chilli in napoletana sauce</i>	\$21.50
Nonna's Bolognese <i>house made 100% ground beef bolognese</i>	\$21.00
Blue Swimmer Crab <i>garlic, cherry tomatoes, chilli, parsley & extra virgin olive oil</i>	\$24.50
Spinach & Ricotta Agnolotti <i>napoletana sauce, rocket & fetta crumble</i>	\$21.00



RISOTTO

Pumpkin Risotto <i>(gluten free)</i> <i>candy walnuts, ricotta cheese, pumpkin seeds, burnt butter & snow pea tendrils</i>	\$24.50
Seafood Saffron Risotto <i>calamari, black mussels, king prawns, crispy parmesan & snow pea tendrils</i>	\$28.50

BURGERS

Wagyu Cheese Burger <i>lettuce, tomatoes, pickles, mustard mayo, cheddar cheese, chips with onion ash</i>	\$22.00
Grilled Chicken Breast Burger <i>lettuce, tomatoes, avocado, cheese, mayo, chips with onion ash</i>	\$21.00
Chicken Breast Schnitzel Burger <i>lettuce, tomatoes, avocado, cheese, mayo, chips with onion ash</i>	\$21.00
Vegetarian Burger <i>house made patty with butternut pumpkin, goats cheese, beetroot, rocket, tomato, greek yoghurt & rumfire chips</i>	\$19.50

SALADS

Confit Chicken Salad <i>(gluten free)</i> <i>avocado, asparagus, crispy pancetta, seeded mustard dressing</i>	\$22.00
Roasted Pumpkin Salad <i>fregola, chickpeas, radish, candy walnuts, ricotta cheese, honey mustard dressing</i>	\$19.00
House Cured Salmon Salad <i>olives, capers, capsicum, cherry tomatoes, croutons, caramelised white wine vinaigrette</i>	\$23.00
Crispy Prosciutto Bocconcini Salad <i>(gluten free)</i> <i>Baby spinach, radicchio, asparagus, cherry tomatoes, roasted pine nuts & aged balsamic</i>	\$22.00
Quinoa Purple Kumara Salad <i>(gluten free/vegan)</i> <i>Roasted purple kumara, crispy kale, rocket, tomatoes, radish & orange vinaigrette</i>	\$21.00



SIDES

House Made Herb Focaccia <i>balsamic, extra virgin olive oil</i>	\$6.90
Garlic Bread <i>sourdough – 2 slices</i>	\$6.90
Garden Salad <i>with caramelised wine vinegar</i>	\$11.00
Rocket Parmesan Salad <i>served with aged balsamic</i>	\$12.50
Roasted Chat Potatoes <i>served with rosemary salt</i>	\$8.50
Rum Fire Chips <i>served with onion ash</i>	\$7.90
Steamed Vegetables <i>served with extra virgin olive oil</i>	\$11.50

DESSERTS

Fresh Daily Desserts <i>made fresh daily by our chefs, ask your wait staff or check our blackboard for today's range</i>	\$12.50
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KIDS CORNER

(Under 12 years old)

Penne Napoletana	\$9.50
Linguine Bolognese	\$10.50
Fish & Chips	\$10.50
Calamari & Chips	\$10.50
Chicken Schnitzel & Chips	\$10.50



SPARKLING

	Origin	Bottle	Glass
Prosecco Astoria DOC	Italy	\$53.00	\$11.00
Nina Franco Rose	Italy	\$60.00	\$13.00

WHITE WINES

	Origin	Bottle	Glass
Astoria Pino Grigio	Italy	\$50.00	\$12.00
Varvaglione Puglia Bianco – Organic	Italy	\$55.00	\$13.00
Bolgheri Bianco Vermentino	Italy	\$65.00	
Block 88 Sauvignon Blanc	NZ	\$40.00	\$10.00
Rochford Chardonnay	VIC	\$50.00	\$12.00
Good Catholic Girl Riesling	SA	\$60.00	\$14.00

ROSE

	Origin	Bottle	Glass
Bertani Bertarose Chiaretto Veneto Rose IGT	Italy	\$55.00	\$13.00
Lloyd Brothers Grenache Rose	SA	\$50.00	\$12.00

RED WINES

	Origin	Bottle	Glass
Primitivo Del Salento	Italy	\$55.00	\$13.00
Colsanto Montefalco Rosso	Italy	\$60.00	\$14.00
Varvaglione Papala Linea Oro Primitivo	Italy	\$88.00	
Bricco Maiolica Cumot Nebbiolo	Italy	\$105.00	
Block 88 Pinot Noir	NZ	\$55.00	\$13.00
Fat Sparrow Shiraz	VIC	\$55.00	\$13.00
Fermoy Estate Cabernet Merlot	WA	\$50.00	\$12.00
Zarella Grenache Shiraz Mataro	SA	\$60.00	

DESSERT WINES

	Origin	Bottle	Glass
Astoria Moscato 187ml	Italy	\$15.00	
Mocandunda The Kindest Cut Riesling	SA	\$50.00	\$13.00



TAP BEERS

	<i>Schooner</i>	½ Litre	1 Litre	Jug
Liebenweiss (Wheat Beer)	\$8.50	\$10.00	\$17.00	\$19.00
Bakalář	\$8.50	\$10.00	\$17.00	\$19.00
Sapporo	\$8.50	\$10.00	\$17.00	\$19.00
Coopers Pale Ale	\$8.50	\$10.00	\$17.00	\$19.00

BOTTLED & CRAFT BEERS

Bilpin Apple Cider	\$9.00
Bilpin Blush Cider	\$9.00
Bilpin Pear Cider	\$9.00
Birra Moretti	\$8.00
Celia Organic Czech	\$9.00
Coopers Light	\$7.50
Corona	\$8.00
Kosciuszko Pale Ale	\$9.00
Lord Nelson Pale Ale	\$9.00
Mountain Goat Pale Ale	\$9.00
Murray's Whale Ale	\$9.00
Peroni	\$8.00
Stone & Wood Pacific Ale	\$9.00
White Rabbit Pale Ale	\$9.00

HOUSE SPIRITS

Bourbon	\$9.00
Gin	\$9.00
Scotch	\$9.00
Rum	\$9.00
Vodka	\$9.00
Whisky	\$9.00

We stock a wide range of spirits & liqueurs



COCKTAILS

Mojito Classic <i>mint sprigs, sugar, lemon juice, rum, club soda</i>	\$18.00
Daiquiri <i>rum, limes, sugar</i>	\$18.00
Pina Colada <i>rum, coconut milk, pineapples</i>	\$18.00
Margarita <i>tequila, Cointreau or grand marnier, lime juice, salt</i>	\$18.00
Cosmopolitan <i>vodka, cointreau or grand marnier, lime juice, cranberry juice</i>	\$18.00
Martini <i>gin, dry vermouth, rosso vermouth</i>	\$18.00
Old Fashioned <i>whisky, bitters, water, sugar, maraschino cherry, orange wedge</i>	\$18.00
Illusion <i>coconut rum, melon liqueur, vodka, cointreau or grand marnier, apple juice</i>	\$18.00
Long Island Iced Tea <i>vodka, tequila, rum, gin, Cointreau, sweet/sour mix & cola</i>	\$18.00
Bloody Mary <i>vodka, tomato juice, lemon juice, worcestershire sauce, tabasco sauce, lime wedge</i>	\$18.00
Black Russian <i>tia maria or kahlua, vodka</i>	\$18.00
White Russian <i>vodka, tia maria or kahlua, light cream</i>	\$18.00
Blue Lagoon <i>vodka, blue curacao liqueur, lemonade, cherry</i>	\$18.00
Caipirinha <i>sugar, lime wedges, cachaça</i>	\$18.00
Caipiroska <i>vodka, lime wedges, sugar</i>	\$18.00
Espresso Martini <i>vodka, tia maria or kahlua, irish cream, espresso</i>	\$18.00

