

# Menu

10% Surcharge Sunday and 15% Public holidays

## BREAKFAST 9AM - 11AM SATURDAY AND SUNDAY

### Farm yard hot pot \$23

Potatoes, bacon, onion, peas and herbs topped Danish feta and tasty cheese then baked baked till golden and served with toasted Turkish bread (GFO)

- ADD Poached eggs \$6
- ADD Smoked salmon \$6

### Eggs benedict \$25

Sourdough toasted and topped with baby English spinach and ham or salmon finished with poached eggs and hollandaise sauce (VO, GFO)

### Big breakfast \$30

Bacon, your choice of poached, fried or scrambled eggs served with chorizo, roast tomatoes, hashbrowns, spinach, garlic mushrooms, served with Tuscan beans and Turkish bread (VEO)

### Zucchini slice \$25

Zucchini slice served warm, topped with roquette, beetroot relish, sour cream and lemon and your choice of bacon, avocado or smoked salmon (GF, VO)

### Tuscan beans \$19

Italian style slow cooked Tuscan beans with onions, basil, garlic, tomatoes and Cannellini beans, served with toasted Turkish bread (VE, GF)

### Vegan pancakes \$20

Our fluffy vegan pancakes served with fresh fruit, coconut and raspberry ice cream and maple syrup (VE, DF)

### Pancakes \$18

Indulge in our Pancake Stack topped with rich lemon butter, layered with raspberries three ways, and topped with a scoop of vanilla bean ice cream.

#### Small plates

Scrambled or Fried eggs with slice of toast (GFO) \$15

Bacon and Eggs with toast (GFO) \$19

Pancakes (2) with maple syrup and ice cream (VEO) \$14

Toast with choice of Jam, vegemite, honey, peanut butter (GFO) \$8

GF- Gluten Free  
V- Vegetarian  
VE- Vegan

GFO - Gluten free option  
VEO- Vegan option  
VO - Vegetarian option

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## SMALL PLATES

**Rise Artisan Sourdough** \$10  
**with Tapenade butter**

Speciality flavour of the day served warm with olive butter (V, VEO)

**Baked Tuscan meatballs** \$24

Deliciously seasoned meatballs baked to perfection and nestled in our house-made sugo. Topped with melted mozzarella and served alongside crusty bread for the perfect dip. (GFO)

**Pumpkin pizza** \$25

A warm medley of roasted pumpkin and caramelized onions, complemented by creamy feta and toasted pine nuts. Drizzled with a tangy balsamic glaze and garnished with fresh rocket, this dish is a harmonious blend of sweet and savory flavors (V,GFO, VEO)

**Zucchini Flowers** \$25

Crispy tempura zucchini flowers stuffed with creamy ricotta, zesty lemon, and toasted pine nuts, elegantly presented on a vibrant house-made sugo sauce. (V)

**Tempura prawn Bao buns** \$23

Delicately fried tempura prawns nestled in soft, fluffy bao buns, topped with vibrant mango salsa for a burst of flavor. Drizzled with zesty lime aioli.

**Antipasto platter** \$34

A delightful spread featuring marinated olives and a curated antipasto medley, complemented by our house-made dip. Indulge in rich artisan cheese and savory salami, all served with artisan crackers. Perfect for sharing, this board is a celebration of flavors (VEO, GFO).

## CREPES

Served with rice and salad

**Chicken and Leek** \$25

In a creamy white wine sauce with a touch of mustard

**Seafood mornay** \$26

Our selection of mix seafood, shallots with creamy mornay sauce

**Mexican** \$26

Our Mexican style refried bean mix with choice of either Chicken or Vegetarian filling topped with sour cream and jalapenos (GF, VO)

**Smoked Salmon** \$26

A favourite combo of smoked salmon, cream cheese, Spanish onion and capers (GF)

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## MAINS

### Kleftiko Lamb \$36

Succulent Greek-style lamb, slow-cooked to perfection for tender, flavorful bites. Served with lemon-smashed potatoes that add a zesty twist, and a vibrant salsa Verde for a fresh finish. (GF)

### Sweet Lip \$36

Drizzled with a luscious lemon butter sauce and topped with crispy capers. Accompanied by creamy mashed potatoes and seasonal greens (GF)

### Sri Lankan Beef Curry \$32

with Coconut Rice and Roti is a flavorful dish featuring tender beef slow-cooked in aromatic spices and coconut milk. (GFO)

### Udon Noodle salad \$30

Miso-Glazed Chicken with Chilled Udon, Edamame, Avocado, and Crunchy Chili-Soy Rice, drizzled with a zesty Ginger Tahini Dressing (VEO)

### Crispy Panko Chicken Schnitzel \$30

served with garlic toum, accompanied by a fresh salad of roasted eggplant, tomatoes, olives, parsley, and feta.

### Pasta of the day

Chefs pasta of the day (GFO, VEO)

### Nachos \$25

Pulled Pork, Chicken or Vegetarian, served with sour cream (GF, VEO)  
Add guacamole 5

### Butternut Pumpkin Parmigiana \$32

A comforting twist on a classic, our Pumpkin Parmigiana features sweet pumpkin and rich marinara sauce and fresh basil, baked to perfection with melted cheese. Served alongside a refreshing green goddess salad and crispy herb salt fries (V, VEO, GFO)

### Beer battered flathead \$25

Served with chips, house made tartare and lemon  
ADD salad \$5

### Shhmoakseys pie of the day \$23

Gourmet pie of the day served with Mash, minted peas and gravy or Chips and Salad

## SIDES

Beer battered chips - Bowl \$12

Sweet potato chips (GF) \$14

Side salad \$5

Side chips \$7

Salad - roasted eggplant, tomatoes, olives, parsley, feta with mixed leaf and a red wine vinegar dressing and

## KIDS

### Chicken Schnitzel \$16

Served with mash and vegetables or chips

### Fish and chips \$16

Beer battered flat head with side winder chips

### Pasta \$12

Pasta with Napoli sauce and cheese (GFO, VEO)

### Grazing plate \$15

Rice crackers, Tasty Cheese, hummus, seasonal fruit (GF, VEO)

### Chicken Nuggets \$14

Chicken nuggets and sidewinder chips with sauce

### Dessert

### Crepes \$10

warm crepes served with ice cream and maple syrup (GF, V)

### Ice cream and topping \$5

Vanilla bean Ice cream or DF ice cream with choice of Chocolate, strawberry, or caramel topping (GF, VEO)

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See our specials board for chefs specials of the day*

## **SWEET TREATS**

**Honey Pannacotta** \$16

Silky Honey Pannacotta topped with golden honeycomb and rich dark chocolate, offering a luscious balance of sweetness and indulgence in every bite. (GF)

**Lemon Raspberry Pavlova** \$16

Zesty Lemon Butter Pavlova topped with raspberries paired with a dollop of fresh cream for a tangy, sweet, and airy indulgence. (GF)

**Gelato - Gelista Artisan**

Salted Caramel & Crunchy Toffee (GF, DF, VE)  
Coconut Raspberry (GF, DF, VE)  
Vanilla Bean (GF)

\$5.50  
per scoop

**Decadent chocolate brownie** \$16

Drizzled with luscious caramel sauce and a scoop of vanilla bean gelato, creating a rich and indulgent dessert that's simply irresistible.

**Affogato** \$11

Our house blend of Danes Caribbean organic espresso and vanilla bean Gelato (DFO, VEO)  
Add Liqueur  
Baileys or Frangelico or Mr Black Coffee Liqueur 9

*We also have a range of cakes, tarts and vegan cakes available  
from our cafe*

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