

# Menu

10% Surcharge Sunday and 15% Public holidays

## BREAKFAST

### Farm yard hot pot \$21

Potatoes, bacon, onion, peas and herbs topped Danish feta and tasty cheese then baked baked till golden and served with toasted "burnt honey bakery" focaccia (GFO)

- ADD Poached eggs \$6

### Eggs benedict \$22

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

### Big breakfast \$28

Bacon, your choice of poached, fried or scrambled eggs served with chorizo, roast tomatoes, hashbrowns, spinach, garlic mushrooms, served with Tuscan beans and "burnt honey Bakery" focaccia bread

### 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)

### Yasai bowl \$23

Japanese seaweed and sesame crusted avocado with roast broccolini, rice, crispy chickpeas, English spinach, poached egg and yuzu yoghurt (V, VEO, GF)

### Tuscan beans and foccasia \$19

Italian style slow cooked Tuscan beans with onions, basil, garlic, tomatoes and Cannellini beans, served with warm rosemary and sea salted focaccia (VE, GF)

### Pulled pork breakfast tacos \$19

Pulled pork, fried egg, salsa, cilantro and chimichurri served on a warm tortilla

### Butterscotch Pancakes \$18

House made pancakes topped with fresh bananas, butterscotch sauce and vanilla bean ice cream (V)

## Kids Breakfast Menu

Scrambled or Fried eggs \$13  
with slice of toast (GFO)

Bacon and Eggs \$15  
with toast (GFO)

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

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

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V- Vegetarian  
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GFO - Gluten free option  
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## STARTERS

### Rosemary Salted Focaccia

\$10

"Burnt honey bakery" artisan made focaccia bread served warm with honey and rosemary whipped butter

### Salt and pepper squid

\$19

lightly floured, deep fried squid on a bed of mixed leaf, with fresh citrus and basil aioli dipping sauce (GF)  
(main size with chips and salad \$30 GFO)

### Oysters

Kilpatrick (GF) or  
Mornay

Dozen \$45  
½ dozen \$26

### Antipasto platter

\$32

Marinated olives and antipasto medley, house made dip, hunter belle cheese, salami and toasted Focaccia bread (VO, GFO)

### Bruschetta

\$18

Italian tomato medley with red onion and fresh basil served on toasted focaccia and finished with feta cheese and balsamic glaze

### Tempura prawn tacos

\$25

lightly battered prawns with a fresh chilli, mint and mango salsa served on a soft tortilla and finished with zesty lime aioli

## CREPES

Served with rice and salad

### Chicken and Leek \$24

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, VEO, VO)

### Spinach and ricotta \$24

Hand rolled crepe with our Italian spinach and ricotta filling and passata sauce topped with cheese (GF, V)

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## MAINS

### Chicken and Crab Meat \$33

Panko crumbed chicken schnitzel topped with crab meat and creamy mustard white wine sauce, shallots and lemon served with seasonal vegetables

### Shhmoakseys pie of the day \$22

Gourmet pie of the day with your choice of **garlic mash, minted peas and gravy or salad and sidewinder chips**

### Crispy skin Barramundi \$35

Barramundi fish grilled and served with coconut creamed spinach and rice (GF, DF)

### Wagyu beef with peppercorn sauce \$38

Wagyu beef sear steak topped with green peppercorn sauce with garlic spinach mashed potato and seasonal greens (GF)

### Beer battered flathead \$24

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

### Fishermans basket \$37

Fried flathead, salt and pepper squid and tempura prawns with sidewinder chips tartare, citrus and salad

### Nachos \$22

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

### Thai beef salad \$25

Thai Beef salad, fresh herbs, mixed leaf lettuce, tomato, vermicelli, crunchy noodles and crushed nuts with Asian tender marinated beef (GFO)

### Prawn and Mango salad \$28

Moroccan seasoned prawns and avocado served on a bed of fresh house grown lettuce, mango salsa finished with a zesty lime and horseradish aioli (GF)

### Pasta of the day

Chefs pasta of the day (GFO)

## SIDES

**Beer battered chips - Bowl** \$12

**Sweet potato chips (GF)** \$14

**Side salad** \$5

**Side chips** \$7

**Wild Roquette salad with pear, walnut, parmesan cheese and balsamic reduction** \$15

## BURGERS

Served with chips

### Flora burger \$25

Beetroot and legume burger patty with "Burnt honey bakery" burger bun (VEO) and choice of filling

**Avocado, feta, alfalfa sprouts, lettuce, caramelised onion and pomegranate or**

**Satay sauce, alfalfa sprouts and sour cream**

### Panko Hawaiian Chicken \$26

Panko crumbed chicken with a pineapple slaw and siracha mayonnaise on a soft "Burnt honey bakery" bun

### Country Beef Burger \$26

Beef patty with bacon, lettuce, tomato, beetroot, caramelised onion and cheese with seeded mustard mayonnaise on a soft "Burnt honey bakery" bun

## PIZZA (GFO)

### Margherita \$20

Tomatoes, Mozzarella, and fresh basil (VEO)

### Vegetarian \$26

Roast vegetable medley, sundried tomato, mushrooms, baby spinach, artichoke and olives on a Napoli base topped with cheese (VEO)

### Smoked Salmon \$26

Salmon, feta, capers, red onion, Napoli sauce and pizza cheese

### Fauna feast \$26

Salami, Pork, Ham, Chorizo on a Napoli base topped with cheese and finished with bbq swirl

### Chicken, Prawn and Chorizo \$26

Chicken breast, Prawns, Spanish chorizo, feta and thyme on a Napoli base pizza finished with lemon and wild roquette

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See our specials board for chefs specials of the day

## SWEET TREATS

### Coconut and lime syrup cake \$14

House made cake with  
coconut macron ice cream

### Sorbet trio \$13

Mango, Raspberry and coconut lime  
(GF, DF, VE)

### Affogato \$12

Our house blend of Danes Caribbean organic  
espresso and vanilla bean ice cream (DFO)  
Add Liqueur  
Baileys or Frangelico 3  
Mr Black Coffee Liqueur 8

### Hunterbelle Cheese \$28 tasting plate

Served with fruit paste, crackers and fresh berries and  
dried fruit

### Eton Mess \$15

See our staff for flavour of the week

### Black forest crepe \$15

Black cherries marinated in a coffee and chocolate  
liqueur, with warm crepe , grated chocolate and fresh  
cream

## KIDS

### Nuggets and chips \$13

Dino Nuggets and  
sidewinder chips

### Fish and chips \$13

Beer battered flat head  
with side winder chips

### Spaghetti \$15

Spaghetti with Napoli sauce  
and cheese (GFO)

### Grazing plate \$15

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

### Crepes \$8

warm crepes served with ice cream  
and maple syrup

### Ice cream and topping \$5

Vanilla bean Ice cream or DF ice  
cream with choice of Chocolate,  
strawberry, or caramel topping

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