

# Menu

10% Surcharge Sunday and 15% Public holidays

## BREAKFAST 9AM - 11AM SATURDAY AND SUNDAY

### 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 (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 and focaccia \$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)

### Vegan pancakes \$20

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

### Apple crumble pancakes \$18

House made pancakes topped with warm slow cooked spiced apples, vanilla bean ice cream, topped with crumble (V, VEO)

## Small plates

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 (VEO)

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

GF- Gluten Free  
V- Vegetarian  
VE- Vegan

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

# Menu

10% Surcharge Sunday and 15% Public holidays

## SMALL PLATES

**Rosemary Salted Focaccia** \$10

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

**Fried Calamari** \$19

Lightly floured, deep fried squid on a bed of mixed leaf, with fresh citrus and wasabi Japanese mayo (GF)  
(main size with chips and salad \$30 GFO)

**Baked camembert** 150g \$32

"Hunterbelle" camembert cheese topped with red onion, thyme and cranberry chutney, baked till soft. Served with toasted focaccia (V, GFO)

**Antipasto platter** \$32

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

**Soup of the day**

Our helpful staff will let you know our soup of the day

**Pulled pork tacos** \$25

slow cooked pulled pork on a soft taco with green slaw jalapeno aioli and pickled onion  
(3 tacos per serve)

## 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)

**Spinach and ricotta \$25**

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

GF- Gluten Free

V- Vegetarian

VE- Vegan

GFO - Gluten free option

VEO - Vegan option

VO - Vegetarian option

# Menu

10% Surcharge Sunday and 15% Public holidays

## MAINS

### Middle eastern Lamb salad \$30

slow cooked lamb shoulder with Harissa roasted pumpkin, braised chickpeas, garlic yoghurt on a cucumber and mint salad with pomegranate molasses (GF, VO, VEO)

### Barramundi en papillote \$35

Barramundi with ginger and garlic cooked en papillote (in paper) and served seasonal vegetables and soba noodles (GF, DF)

### Two pot curry \$32

Chicken Madras curry and cauliflower tikka masala served with basmati rice , papadum and Rita (GFO)

### Slow braised beef cheeks \$38

Red wine slow braised beef cheeks with mustard mash , steamed greens and crispy kale (GF)

### 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

### Nachos \$25

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

### Pasta of the day

Chefs pasta of the day (GFO, VEO)

### Portobello Mushroom burger \$27

Portobello mushroom, grilled eggplant, capsicum, basil pesto, caramelised onion , roquette and halloumi with aioli on a Jerusalem bun served with sweet potato chips (VEO)

### 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 garlic mash, minted peas and gravy

## 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

## 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)

GF- Gluten Free  
V- Vegetarian  
VE- Vegan

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

# Menu

*10% Surcharge Sunday and 15% Public holidays  
See our specials board for chefs specials of the day*

## **SWEET TREATS**

<b>Sticky date pudding</b>	\$15
House made sticky date pudding with butterscotch sauce, macadamia nut crumble and vanilla bean ice cream	
<b>Orange Crème Brûlée</b>	\$15
Orange Crème Brûlée with a sesame seed Tuile	
<b>Sorbet trio</b>	\$13
Mango, Raspberry and lemon (GF, DF, VE)	
<b>Apple crumble crepe</b>	\$16
Stewed apples with cinnamon and cloves, hugged in a warm crepe and topped with crumble mix served with ice cream (GFO)	
<b>Hunterbelle Cheese tasting plate</b>	\$29
Served with fruit paste, crackers and fresh berries and dried fruit	
<b>Affogato</b>	\$11
Our house blend of Danes Caribbean organic espresso and vanilla bean ice cream (DFO) 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*

GF- Gluten Free  
V- Vegetarian  
VE- Vegan  
GFO - Gluten free option  
VEO - Vegan option  
VO - Vegetarian option