



SPECIALS

BRUSCHETTA

House-made bruschetta topped with feta, served on two slices of garlic sourdough and finished with a balsamic glaze. (Vegan, Dairy-Free available)

\$15.00

HOUSE-MADE SAUSAGE ROLL & SALAD

Served with salad greens and tomato relish.

\$12.00

PASTRY FREE FRITATTA & GARDEN SALAD

A medley of vegetables in a creamy savoury custard, topped with cheese.

Served with a garden salad and vinaigrette. (Veg / GF)

\$14.00

QUICHE & GARDEN SALAD

Buttery pastry filled with a savoury egg custard and spinach and feta or bacon, cheddar cheese and cream

\$14.00

FLATHEAD TAILS

Crispy beer battered flathead, fresh lemon, seasonal salad greens.

\$12.00

TURKISH CHICKEN ROLL

Crumbed chicken, salad greens, mayo, cheese. Served with chips.

\$12.00





SPECIALS

GLUTEN & DAIRY FREE CAKES

See the display cabinet for our range of
Gluten-Free, Vegan and Dairy-Free
sweet treats.

BANOFFEE HOT CAKES

Fresh banana, strawberries and cream topped with a
caramel sauce and biscuit crumble.

\$12.00

SUMMER FRUITS PANCAKES

Fresh fruits and berries, lemon curd, ice-cream, macadamia crumble
and maple syrup.

\$14.00

BELGIAN WAFFLE

Toasted and served with our berry compote, vanilla ice-cream
and maple syrup.

\$10.00

DEVONSHIRE SCONES JAM & CREAM

Freshly baked and served with a decadent dollop of cream and our
raspberry jam or organic strawberry conserve.

Single serve \$5.00

Two Scones \$9.50

