

BREAKFAST

Toast – served with pepe saya cultured butter and house preserve Brassiere bread sourdough / Rustic white (V)	7
Sour cherry fruit loaf (V)	8
Fresh fruit salad, natural set yoghurt, leatherwood honey (V,G)	10
Free range eggs your way, toasted ciabatta, thyme roasted tomato (V)	10
Almond milk bircher muesli, shredded pear, fresh fruit, natural yoghurt, leatherwood honey, pepitas (V)	14
Sour cherry French toast, berry compote, whipped coconut cream, toasted pistachio (V)	15
Grilled haloumi, beetroot hummus, caramelised broccoli mole, poached eggs, quinoa and soya bean toast (V)	16
Eggs Benedict, sourdough, fresh spinach, apple cider hollandaise, champagne ham or Bangalow sweet pork bacon	16
Warm Vannella burrata, heirloom tomatoes, shaved zucchini, basil oil, seeded baguette (V)	17
House smoked Atlantic salmon, sweet corn fritter, poached eggs, horseradish cream (G)	18
Gruyere cheese and wild mushroom tart, chorizo, sautéed spinach, poached eggs	19
Big breakfast, Bangalow Sweet Pork bacon, poached eggs, pork chipolatas, thyme roasted tomato, sautéed mushroom, ciabatta	24

(G) - Gluten Free (V) - Vegetarian

EXTRAS

House preserves	4
Sautéed wild mushrooms	4
Free range eggs	4
Thyme roasted tomato	4
Haloumi	4
Bangalow sweet pork bacon	6
Pork chipolatas	6
Avocado	6
Chorizo	6

All our eggs are supplied by Eggcettera. Eggcettera was founded in 2014 at a farm near Allora in southern Queensland. Legally for eggs to be considered free range, the stocking rate can be one bird per square metre. At Eggcettera, we believe this isn't enough. We give our girls 8 square metres and move them onto fresh pasture on a weekly basis to ensure happy and healthy birds.

All toast option are able to have gluten free toast substituted

SALADS

Baked fennel, orange and almond salad (V,G)	10
Red wine poached pear, gruyere, roquette, honey vinaigrette (V,G)	10
Caesar, cos, bacon, parmesan, croutons, anchovies, soft boiled egg (V)	16
Add chicken / House smoked salmon	5 / 6

SMALL PLATES

Pulled ham croquette, grilled leek aioli	8
Fenugreek spiced fried squid, saffron emulsion (G)	8
Chipotle glazed chicken wings, ranch dressing (G)	8
Toasted artisan breads served with mount zero olives, stuffed baby bell peppers, pickled beetroot relish (V)	14
Blackened belly of Bangalow sweet pork, kimchi, lime, crackling	16
Braised duck spring rolls, lychee and ginger salad, sweet and sour dip	16
Warm Vannella burrata, heirloom tomatoes, shaved zucchini, basil oil, seeded baguette (V)	17

LARGE PLATES

Wagyu cheese burger, bacon, tomato relish, dill pickle, chips	18
Bangalow pork and fennel meat balls, napolitana, parmesan, grilled ciabatta	18
House made ricotta dumplings, wild mushroom ragout, charred broccolini, rocket and parmesan salad (V)	24
Pan roasted barramundi, salad of spinach, toasted seeds, goats curd and pickled beetroot relish (G)	28
Grilled chicken breast, farro risotto, asparagus, broad beans, Persian feta	32
Rosemary crusted lamb rump, crushed kipfler potato, sumac labneh, pomegranate salsa (G)	34
Cape Grim sirloin, roasted chat potato, creamed corn, house slaw, red wine jus (G)	36

SIDES

House chips, citrus salt, kimchi aioli (V)	8
BBQ corn, chilli salt, parmesan (V,G)	8
Heirloom baby carrots, lemon labneh, toasted seeds (V,G)	10
Charred broccolini, almond butter (V,G)	10

DESSERTS

Crème brulee, poached rhubarb, ginger snap biscuit (V)	12
Chamomile infused rockmelon, fresh fruit puree, coconut sorbet (V,G)	12
White chocolate cheese cake, blood peach granita, pistachio praline (V)	14
Seasonal cheese board, muscatels, fresh fruit, quince, lavosh (V)	22