

All Day Dining

10AM - 10PM

- A bowl of our mixed nuts (GF) (EF) (V) (DF) (VG) \$8
- House made trio of dips with warm bread (EF) (V) \$15
This dish can be customised to be gluten free. Please ask us.
- Oysters – 3 pieces served natural with a side of lemon (DF) (EF) (GF) \$12
- Korean spiced chicken thighs with pickled cucumber and spiced tomato mayonnaise (DF) \$14
- Chips and aioli (NF) (GF) (EF) (V) (DF) \$8
- House mixed leaves, shaved fennel and radish with a sumac lemon dressing (GF) (EF) (V) (DF) (NF) (VG) \$17
- Deli plate of shaved salami, chorizo terrine and smoked duck, local cheese and beetroot relish with warm bread (EF) (NF) \$22
This dish can be customised to be gluten free. Please ask us.
- Woodbridge smoked trout, Tasmanian oysters and pickled Pirate Bay octopus with toasted breads, cornichons and dill mayonnaise (NF) (DF) \$22

Classics

- Breakfast sourdough with bacon, egg, Jarlsberg and smoked BBQ sauce sandwich (NF) \$18
This dish can be customised to be gluten free. Please ask us.
- Light breakfast – fruit salad, yogurt and muffins (V) \$14
- Today's vegetarian soup, served with warm bread (V) \$12
This dish can be customised to be gluten free. Please ask us.
- Local fish chowder with crusty bread (EF) \$16
- Coconut poached chicken with Vietnamese salad and crispy shallot and peanut crumble (DF) (EF) (GF) \$17
- House burger - double smoked bacon, beetroot relish, mixed leaves and sourdough bun \$19
Choice of salad or chips
- Greek farmer salad, cucumber, smoked cherry tomatoes, olives, green leaves and Southern Cross fetta (GF) (EF) (V) \$12
- Besan and lime battered fish and chips with dill aioli, lemon and celeriac coleslaw (NF) (GF) \$24
- Seared beef with capunti pasta, local brown mushrooms, cream sauce, broccolini and spinach \$21
- Cheesy roasted pumpkin lasagne with spinach walnut pesto (EF) (V) \$19

Toasted Sandwiches

- Smoked ham, cheddar and roasted onion sandwich with mustard and pickled onion (NF) (EF) 18
Choice of salad or chips
- German style slow braised pork sandwich with pickles, Sauerkraut, Jarlsberg and potato salad (EF) 19
This dish can be customised to be gluten free. Please ask us.
- Roasted beetroot and goat's cheese sourdough toastie (EF) (DF) (VG) (GF) 17
Choice of salad or chips

Desserts

- Crème brûlée (NF) (V) (GF) 14
- Ice cream trio - a selection of fine house made ice creams (V) (GF) 12
- Mirror glazed chocolate and orange cake with spiced Anglaise and frosted pistachio (V) 12
- Raspberry dacquoise – Coconut meringue layered with raspberry mousse, whipped white chocolate, coconut ganache and raspberry gel (V) 12

Cheese Menu

- w/ house baked lavosh and port sticky fruit
- Coal River triple brie (V) 12
robust, indulgent, creamy with a snowy rind
- Cave aged cheddar (V) 12
aged in the Somerset caves, earthy and nutty
- Coal river farm blue (V) 12
slightly sweet, tangy cheese

Cheese selection may vary based on availability

Children's menu

- Fish and chips (DF) (GF) (NF) \$16
- Chargrilled steak with chips and salad (DF) (GF) (NF) \$17
- Penne pasta Napoletana (V) (EF) \$17
house made Napoli sauce with parmesan cheese
- Cheese burger and chips (EF) \$17



DAIRY FREE GLUTEN FREE VEGAN EGG FREE VEGETARIAN NUT FREE