

Classics 10AM - 10PM

Market soup (V)(EF)(NF) 13.00
prepared with fresh regional produce
served with sourdough

Smoked mussel and seafood chowder (EF)(NF) 20.00
served with sourdough

Trio of house made vegetarian dips (EF)(V) 15.00
served with warm bread

Vegetarian burrito bowl (EF)(NF)(V)(GF) 20.00
Black beans, corn salsa, white rice, pickled
jalapeños, corn chips, red capsicum, avocado
and sour cream

Beef burger (NF) 22.00
with bacon, dill pickles, tomato, cheese, tomato
chutney, aioli, lettuce, onion and chips

Poached chicken salad (EF)(NF)(GF)(DF) 21.00
lime and coconut dressing, beansprouts,
thai basil, mint, coriander, julienne carrot,
spring onion, daikon and sesame seeds

Chips and aioli (V)(NF) 10.00

Penne pasta

Basil pesto, broccolini, cherry tomatoes,
pecorino and herb pangritata (GF)(V)(NF) 21.00

Pork and fennel sausage, tomato passata, 23.00
Cavolo nero, chilli flakes and parmesan (NF)(GF)(EF)

Toasted Panini 10AM - 10PM

Grilled pumpkin (EF)(NF)(V) 20.00
caramelised onion and smoked cheddar

Scottsdale ham (EF)(NF) 22.00
with provolone and spinach

Choice of salad or chips

Children's Menu 10AM - 10PM

Chargrilled steak with chips (DF)(NF)(EF) 17.00
100g cooked medium

Cheeseburger with chips (NF) 17.00
beef patty, cheese and tomato chutney

Penne pasta (V)(NF)(GF) 16.00
served with butter and cheese
or with passata sauce and cheese

Desserts 10AM - 10PM

Passionfruit brulée (NF)(GF) 18.00
with a coconut biscuit

Baked lemon cheesecake (GF) 16.00
served with chantilly cream

Cheese Menu 10AM - 10PM

65 grams per cheese, per serve 16.00

Coal River blue - Coal River Farm TAS (V)

Pyengana traditional cloth cheddar -
Pyengana TAS (V)

Coal River Ashed brie - Coal River Farm TAS (V)

*Cheese selection served with house baked lavosh,
apple chips, house marmalade
(Cheeses may vary based on availability)*

Cheese Tasting Plate 26.00
(Includes 30 grams per cheese)