

CAFE SET MENU

CAFE BREAKFAST SET MENU \$34PP

ASSORTED GLAZED FRENCH PASTRIES AND TOASTED BANANA BREAD

CHOICE OF:

POACHED EGGS ON SOURDOUGH

Bacon, roasted mushrooms & confit tomatoes

BUTTERMILK WAFFLES

Vanilla creme fraiche, poached pear, strawberry, coconut, butterscotch, chocolate floss, dried raspberries

CAFE LUNCH SET MENU

2 COURSE \$45PP, 3 COURSE \$55PP

ENTREES TO SHARE

SALT & PEPPER CALAMARI

Aioli, lemon (GFO)

CHARCUTERIE PLATE

Cured meats, chef's cheese selection pickled vegetables, sourdough (GFO)

PUMPKIN & PEA ARANCINI

Smoked tomato puree (V) (VG)

MAINS

BEER BATTERED ROCKLING

Tartare, house salad, chips, lemon (GFO)

HAND CRUMBED CHICKEN PARMA

Napoli, mozzarella, smoked ham, beer battered fries

EGGPLANT BAKE

Caponata, napoli, basil, vegan cheese, house salad, chips (V)

SLOW ROASTED LAMB SHOULDER

Flat bread, pickled, raw, roast veg, sumac, yogurt, salsa verd

BRAISED BLACK ANGUS SHORT RIBS

Crispy polenta, charred broccolini, pan jus

DESSERTS

RHUBARB & APPLE CRUMBLE

Red velvet crème anglaise, vanilla bean ice cream

BREAD & BUTTER PUDDING

Blueberries, berry coulis, mixed berry sorbet