

FOOD WINE COFFEE View



All Day Breakfast

Eggs Benedict \$27
Poached eggs | Bacon
Hollandaise sauce | English Muffin

Eggs Florentine (V) \$25
Poached eggs | Spinach
Hollandaise sauce | English Muffin

Seasonal Granola (V, GF) \$18
Greek yoghurt | Berries
Chia Seeds

Green Breakfast (GF, V) \$26
Poached eggs | Mushrooms
Potato hash brown | Avocado

Light Meals

Soup of the Day \$16
Served with Turkish bread
Gluten free bread available

Pan Grill Squid (GF) \$22
Lemon Greek Yoghurt | Capers
Crushed Cucumber | Chili | Mint

Risotto Arancini (GF, V) \$20
Greens | Aioli | Pumpkin
Carrot Puree

Main Meals

Cauliflower Curry (V, VG) \$23
Chickpeas | Mild Curry Sauce
Naan Bread | Pickles
Seasonal Vegetables

Pork Belly \$36
Apple Puree | Potato Croquette
Pak Choi | Baby Onion | Dried Apple
Honey Mustard Jus

Butter Chicken \$27
Fragrant basmati rice | Naan bread
Salsa | pickles

Fish of the Day \$32
Grilled OR Batter Barramundi
Mushy peas | Hand-cut Potato Chips
Tartar Sauce

Beef fillet \$40
Chimichurri | Cowboy Butter

Served with choice of side:
- Hand Cut Potato Chips
- Sweet Potato Chips
- Green Salad
- Seasonal Vegetables

Served with choice of sauce:
- Mushroom
- Peppercorn
- Red Wine Jus

