

AVAILABLE UNTIL 11.30AM

# BREAKFAST

- V GRANOLA** \$12  
House made granola, greek yoghurt, stewed fruits
- DF VG GF CHIA PUDDING** \$12  
Mixed berry, coconut
- V PANCAKES** \$16  
Butterscotch sauce, cinnamon butter cream, candied pecans, honeycomb
- GFO V AVO SMASH** \$16  
Ciabatta, avo, cherry tomatoes, basil, spanish onion, crumbled feta  
**ADD EGG \$3**
- VG GF THE VEGAN** \$19  
Polenta, rocket, mushrooms, asparagus, cherry tomatoes, romesco  
**ADD EGG \$3**
- GF V FRITTER** \$16  
Zucchini fritter, rocket, fennel, avocado, dill crème fraiche, poached egg  
**ADD SALMON \$5**
- BENNY BELLY** \$22  
Pork belly, spinach, poached eggs, hollandaise
- BLACK BENEDICT BURGER** \$18  
Charcoal brioche, ham off the bone, spinach, poached egg, hollandaise
- GFO BREAKFAST BURGER** \$16  
Bacon, egg, cheese, avo, rocket, relish

- GFO ALL OF THE THINGS** \$23  
Eggs your way, bacon, chipolatas, hash, mushrooms, cherry tomatoes  
**ADD STEAK \$5**
- GFO V ALL OF THE VEGO THINGS** \$23  
Eggs your way, mushrooms, avo, spinach, hash, cherry tomatoes, house beans
- GFO V EGGS ON TOAST** \$12  
Poached, fried or scrambled
- TOAST** \$6.50  
Ciabatta, quinoa & linseed, fig & fennel, fruit, gluten free
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## \$2 SIDES

Jalapeños, chili, hollandaise, extra toast, gluten free toast

## \$3 SIDES

Egg, spinach, hash, cherry toms, mushies, house beans

## \$5 SIDES

Bacon, salmon, chipolatas, avo, feta, steak

**PLEASE NOTE WE DO NOT DO SUBSTITUTIONS**

**V** vegetarian

**VG** vegan

**GF** gluten free

**DF** dairy free

**GFO** gluten free option



# BURGERS

## NBD BURGER \$16

Beef pattie, bacon, cheese, rocket, tomato, onion, relish, aioli

**DARETO DOUBLE? \$20**

## STEAK SAMBO \$18

Minute steak, onion jam, rocket, soft blue whip

## PULLED PORK \$16

Pulled pork, fresh slaw, sesame mayo

## FISH BURGER \$16

Battered snapper, rocket, tomato, spanish onion, house tartare

## CHICKEN \$16

Southern style chicken, charcoal brioche, jalapeño slaw, avo, cheese, aioli

## **V** FALAFEL \$16

Falafel, roasted peppers, rocket, tomato, tahini yoghurt

## BREAKFAST \$16

Bacon, egg, cheese, avo, rocket, relish

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## **GF** ADD CHIPS \$4

## **GF** ADD GLUTEN FREE BUN \$2

## ADD FRIED EGG \$3

# SHARES

## BREAD \$11

Duo of dips, NBD dukka, evoo, balsamic

## **GF** WARMED OLIVES \$8

## GRILLED CHORIZO \$8

## **V** ARANCINI \$11

Mushroom, mozzarella, romesco, grana padano

## **DF VG GF** POLENTA CHIPS \$11

House made relish

## **GF V** FALAFEL \$11

Tahini, labneh, coriander

## **GFO** SALT & PEPPER SQUID \$14

Chilli and lime aioli

## PORK BELLY BITES \$14

Zesty asian salad

## SPICY FRIED WINGS \$14

Smokey paprika aioli

## PICKLED OCTOPUS \$14

## **GF** SKEWERS \$14

Beef skewers, chimichurri sauce

## BOARDS \$25

**CHEESE** - Maffra cheddar AUS, D'auvergne blue FRA, Brie AUS

**MEAT** - Chefs selection of cured meats and accompaniments

**THE GRAZER** - Mixed meats, cheeses and all the trimmings

**(\$25 PER HEAD, MINIMUM 4 PEOPLE)**

# MAINS

- DF GF FRITTERS** \$22  
Zucchini fritters, avo, cherry toms, salad
- DF CHICKEN CAESAR SALAD** \$26  
Chicken, bacon, egg, croutons, house dressing
- DF FISH & CHIPS** \$26  
Battered snapper, salad, tartare, chips
- DF GF SALMON** \$34  
Tasmanian salmon, beetroot, fennel, fig chutney
- DF GF PORK BELLY** \$34  
Spicy pineapple sichuan, fresh slaw
- DF GF STEAK** \$34  
Scotch fillet, crusted herb potato, grilled asparagus, jus

# KIDS

- FISH & CHIPS** \$12
- CHEESEBURGER & CHIPS** \$12
- STEAK & CHIPS** \$12
- CHICKEN & CHIPS** \$12

# SIDES

- GF BOWL HAND CUT CHIPS** \$9  
Aioli
  - SIDE SALAD** \$7
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# HAPPY ENDINGS

- THE PAV** \$12  
Pavlova, passionfruit curd, seasonal fruits
- WHITE CHOCOLATE PANNA COTTA** \$12  
Chocolate soil, butterscotch sauce, honeycomb
- AFFOGATO** \$12  
Vanilla ice cream, house baked biscotti, liquor of your choice (Frangelico, Baileys, Tia Maria, Aversa, Kahlua, Drambuie)

OUR DAILY CAKE CABINET IS LOCATED NEAR THE BAR IF YOU TASTE WITH YOUR EYES INSTEAD FROM \$7.50

- V** vegetarian
- GF** gluten free
- GFO** gluten free option

- VG** vegan
- DF** dairy free



# DRINKS

## WATER

Aqua botanical still 750ml	\$8.50
Aqua botanical sparkling 750ml	\$8.50
Coconut water	\$6.50

## SOMETHING NAUGHTY

Mimosa	\$8
Virgin mary	\$8
Bloody mary	\$14
Espresso martini	\$14
Affogato with liquer	\$12

## COLD PRESSED JUICE

Orange, apple or pineapple	\$8
Watermelon, strawberry, apple	\$8
Spirulina, wheatgrass, mint, apple, lime	\$8.50
Beetroot, carrot, apple, lemon	\$8.50
Coconut, lime, apple, pineapple	\$8.50
Pineapple, banana, mango, apple	\$8.50

## SMOOTHIES

Banana, mixed berry or tropical	\$8
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## DAIRY FREE SMOOTHIES

Spinach, banana, avo, coconut water	\$9
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## MILKSHAKES

Chocolate, strawberry, vanilla, caramel or spearmint	\$6.50
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## KOMBUCHA

Classic, ginger, passionfruit or berry by rok margaret river	\$6.50
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## SENSORY LAB COFFEE

Espresso	\$3.50
Long black, short macchiato, double espresso	\$4.20
Flat white, cappuccino, latte, hot chocolate	\$4.40
Long macchiato, chai latte, mocha	\$4.50
Iced coffee, chocolate, mocha, chai	\$6
Iced latte, long black	\$5
Babychino	\$1.80
Affogato	\$5.50

## EXTRAS

Flavoured syrup, hazelnut, caramel, vanilla	\$0.60
Large, mug	\$0.50
Extra shot	\$0.60
Almond milk, soy, coconut milk, lactose free	\$0.60

## LOOSE LEAF TEA

English breakfast, earl grey, chai, green, peppermint chamomile, lemongrass & ginger	\$4.20
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## SOFT DRINKS

Coke, diet coke, coke zero, sprite, squash, ginger beer	\$4
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## FRUIT JUICE

Cranberry or tomato	\$6.50
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# MORE DRINKS

## BEER & CIDER

Peroni nastro azzuro (on tap) 330ml	\$9
Peroni leggera italy	\$8
Corona mexico	\$8
Alby mid strength lager wa	\$8
Wild yak pacific ale wa	\$9
Lazy yak pacific ale wa	\$9
Fat yak pacific ale wa	\$9
Single fin summer ale	\$9
Hills cloudy apple cider adelaide hills sa	\$9
Hills pear cider adelaide hills sa	\$9
Hills apple & ginger cider adelaide hills sa	\$9
Zenzero ginger beer dry	\$10
Zenzero ginger beer chilli	\$10
Douth hard soda elderflower and raspberry	\$10

## COCKTAILS

**\$16**

Peach bellini - peach, schnapps, jansz
Aperol spritz - sparkling wine, aperol & soda
Martini - gin, vermouth, olive
Espresso martini - espresso, vanilla vodka, kahlua
Cosmopolitan - vodka, cointreau, lime, cranberry
Mai thai - white & dark rum, cointreau, orgeat, cranberry, lime
Margarita - cointreau, tequila, lime juice
Appletini - white rum, cointreau, apple juice, lime
Traditional mojito - bacardi, lime, mint
Pina colada - white rum, coconut rum, cream, pineapple juice
Passionfruit caprioska - passionfruit, lime, vodka
Dark & stormy - dark rum, ginger beer, lime
Moscow mule - vodka, lime, ginger beer
Long island - rum, tequila, gin, cointreau, coke, lemon

## BUBBLES

	Gl	Btl
NBD pinot chardonnay sa	\$7	\$26
Dunes & greene chardonnay pinot noir sa		\$35
Madfish prosecco wa	\$9	\$40
Jansz premium cuvee tas		\$50
Veuve cliquot champagne nv france		\$95

## WHITE WINE

Billy goat hill pink moscato	\$8	\$35
Parish vineyard riesling wa		\$48
Silkwood 'walkott' riesling	\$9	\$40
NBD sauvignon blanc/semillon sa	\$7	\$27
Fishbone sauv blanc sem wa	\$8	\$35
Domaine naturalist sav blanc/semillon wa		\$40
Vavasour sauvignon blanc nz		\$40
Pascal jolivet sancerre france		\$70
Vasse felix classic dry white wa	\$9	\$40
La maschera pinot grigio	\$9	\$40
Howard park 'miamup' chardonnay	\$10	\$45

## RED WINE

Harvery river rose wa	\$8	\$35
Te kairanga pinot noir nz		\$45
NBD shiraz sa	\$7	\$27
Domaine naturalist syrah wa		\$40
Howard park scotsdale shiraz wa		\$65
Grey elk shiraz wa		\$65
Monte antico sangiovese merlot cabsauv italy	\$10	\$45
Clandestine grenache sa		\$40
Secret garden cabernet sauv nsw		\$40

