

All Day Menu

Breakfast		Lunch	
TOAST (V) (GFO)	10	HOUSE MADE CROQUETS	15
Short ferment soft sourdough, multigrain or fruit with Jam, vegemite, peanut butter, butter		Serve of 3, see specials board for flavours	
BUILD YOUR OWN -Start with toast and add any extras you like		BAHN MI	16
GF Bread/tomato relish/beetroot relish/goats cheese/hollandaise	3	Crispy pork belly, house made pate, pickled veg, hoisin, crispy shallots, coriander, fresh chilli	
Eggs, poached scrambled or fried (ea)	3	add fries	+2
Smashed Avocado/tomato/hashbrown/mushrooms	5	WARM VEGETARIAN SALAD. (V) (VG Option) (GF)	24
Bacon / haloumi / chorizo / scrambled eggs	6	Roasted potatoes, broccoli, zucchini, corn, red onion, mixed leaf, cranberries, honey lemon dressing	
BREAKFAST BURGER		Add pulled lamb shoulder	6
Bacon & Egg - Tomato relish, bacon, fried egg, cheese, milk bun	16	Add Haloumi	6
BLATE – Bacon, mixed leaf, avocado, tomato, egg	18	CHICKEN BURGER (GFO)/ EGGPLANT BURGER (V)	27
SMASHED AVOCADO (V) (VGO) (GFO)	21	Buttermilk fried chicken or crumbed eggplant, pickled veg, sriracha, kewpie, mixed leaf, side of fries	
Smashed avocado, roasted vine ripened cherry tomatoes, goats' cheese, balsamic glaze		SALT & PEPPER CALAMARI	22
EGGS BENIDICT (GFO)		Bed of mixed leaf, sweet chilli aioli, lemon	
Ham, poached eggs, house made hollandaise, toast	20	CRUMBED CHICKEN BREAST	23
Mushrooms, poached eggs, house made hollandaise, toast (V)	22	Served with chips and mixed leaf salad	
Bacon, poached eggs, house made hollandaise, toast	24	FISH & CHIPS	23
VEGETARIAN BREAKFAST (V) (VGO) (GFO)	24	Flathead tails, chips and mixed leaf salad	
Sour Dough Toast, baba ghanoush, haloumi, roasted tomatoes, mixed leaf salad, poached eggs, sumac		OPEN STEAK SANDWICH (GFO)	28
BIG BREAKFAST	30	Rump sizzle steak, black bean spread, cheese, salsa, chimi churi, toast, chips	
Sourdough, bacon, chorizo, mushrooms, roasted tomato, avocado, eggs, tomato relish		PASTA	
Gourmet Toasted Sandwiches		SPAGHETTI (GFO)	26
HCT – Ham, cheese, tomato, seeded mustard aioli	16	GNOCCHI	28
STATION – Chicken, avocado, herb mayo	18	Burnt butter, fire roasted cherry tomatoes, crispy sage, parmesan	
VEGETARIAN– Roasted zucchini, smoky bubba ghanoush, mixed leaf	18	Tomato Sugo (V)	
Add a side of golden chips	+2	Truffled mushroom, cream, garlic, chilli, parmesan	+2
		Bolognaise	+2
		Extra	
		Golden chips with garlic aioli	10
		Mixed leaf salad, honey lemon dressing	10

Please order at the bar, Kitchen closes at 2:30pm
10% Surcharge for Sunday & 15% for Public Holidays