

## BREAKFAST

available 8am – 11.30am daily

<b>TOAST</b> house-made jam, honey, peanut butter or vegemite **	\$9.50
<b>FRUIT TOAST</b> Zeally Bay organic, honey	\$11.00
<b>MAPLE TOASTED GRANOLA</b> coconut panna cotta, poached rhubarb, mandarin, chamomile & cardamom milk	\$21.50
<b>WILD RICE PORRIDGE</b> vanilla anglaise, banana, sticky date, poached pear, dulce de leche, spiced nuts (GF)	\$21.50
<b>EGGS ON TOAST</b> 2 free range eggs (poached, scrambled or fried), toast **	\$15.00
<b>EGGS BENEDICT</b> 2 free range poached eggs, shaved ham, Jane Dough sourdough toast, hollandaise **	\$23.00
<b>THE PAVILION</b> 2 free range poached eggs, toast, continental pork sausage, bacon, mushrooms, tomatoes ** (NO CHANGES, EXTRAS AVAILABLE)	\$28.50
<b>AVOCADO</b> sprouted lentil & quinoa toast, coriander & cashew sauce, beetroot hummus, curry leaves, garam masala crisp, poached egg (GF, Vegan avail)	\$26.00
<b>BEANS &amp; BRISKET</b> slow cooked beans & smoked brisket, fried eggs, pickled onion, jalapenos, sourdough toast **	\$28.00
<b>PANCAKE</b> dried winter fruit compote, whipped ricotta, honey & orange, toasted almonds	\$25.00
<b>MUSHROOM BRUSCHETTA</b> whipped cannellini & tofu, sautéed mixed mushrooms, crispy chilli, fried kale, salsa verde, toasted sourdough (VEGAN)** Add poached egg \$4.00	\$25.00

## EXTRAS

Zeally Bay gluten free toast	\$1.00 extra
piece of toast, hollandaise, tomato relish, crispy chilli	\$2.50 each
hashbrown, yoghurt	\$3.00 each
egg, tomatoes, spinach, mushrooms, fetta	\$4.00 each
bacon, continental sausage, avocado, grilled haloumi	\$5.50 each
smoked salmon	\$8.00 each

\*ADVISE STAFF OF ANY ALLERGIES\*

KIDS FRIED EGG, TOAST \$12.00 PANCAKE MAPLE SYRUP &amp; ICE-CREAM \$15.00 HAM &amp; CHEESE TOASTIE \$9.50

## DRINKS

<b>JUICE</b>		<b>POT OF T2 LOOSE LEAF TEA</b>	\$5.00
tomato	\$6.50	(english breakfast, earl grey, green, peppermint, prana chai, chamomile, lemongrass & ginger)	
freshly squeezed orange	\$8.00		
fresh celery, carrot, apple & ginger	\$8.50	<b>COFFEE</b>	cup \$5.00 mug \$6.50
fresh watermelon, pineapple, orange & apple	\$8.50	hot chocolate, mocha	\$5.00
Bloody Mary	\$15.00	iced coffee, iced chocolate	\$8.50
<b>MILKSHAKES</b>	\$9.00	prana chai latte	\$6.80
(chocolate, strawberry, vanilla, caramel, lime, blue heaven, banana)		babyccino	\$1.00
add malt	\$0.50	soy, almond, lactose free, oat	extra \$0.70
extra ice-cream	\$1.00	<b>SOFT DRINK &amp; WATER</b>	
<b>SPIDERS</b>	\$8.50	splitrock sparkling mineral water	\$5.00
lime, lemonade, coke, raspberry		splitrock lightly carbonated mineral water 750ml	\$11.00
<b>SMOOTHIES</b>	\$9.00	tiro – lemon lime & bitters, passionfruit	\$5.50
<b>berry</b> raspberry, blueberry, strawberry		soft drink 375ml can – coke, no-sugar coke,	\$5.50
<b>tropical</b> mango, papaya, pineapple		solo, lemonade	
		soft drink 300ml bottle – soda, dry ginger, tonic	\$5.50
		Bundaberg ginger beer	\$6.50
		strangelove – cloudy pear, holy grapefruit,	\$7.00
		Yuzu lemon	
		san pellegrino chinotto 200ml	\$6.00

## LUNCH

available 12.00noon – 2pm daily

<b>FRIES</b> tomato sauce (GF)	\$10.00
<b>GRAZING BOARD</b> sliced meats, cheese, rhubarb relish, fruit & nuts, grilled bread **	\$26.00
<b>MUSHROOM BRUSCHETTA</b> sauteed mixed mushrooms, stracciatella cheese, pistachio pesto, leaves, toasted sourdough (Vegan avail)**	\$26.50
<b>ROASTED CAULIFLOWER</b> tandoori roasted cauliflower, beetroot hummus, coriander & cashew sauce, crispy chickpeas, toasted seeds, pinenuts & curry leaves (VEGAN)	\$27.50
<b>CHARGRILLED KANGAROO KOFTA</b> mountain pepper, cucumber, wattle seed & burghal salad, macadamia & native honey	\$32.00
<b>KOREAN FRIED CHICKEN BURGER</b> hot honey glaze, cucumber kimchi, Korean chilli mayo, milk bun, fries	\$28.50
<b>SALT &amp; PEPPER SQUID</b> roquette & iceberg salad, aioli **	\$28.50
<b>BEER BATTERED FLAKE</b> fries, salad, tartare (grilled for GF) **	\$28.50
<b>PAN-FRIED SNAPPER</b> green olive & caper butter, fondant potato, radicchio & cos salad (GF)	\$36.00
<b>PASTA</b> slow-braised beef, mushroom & red wine ragù with casarecce pasta (Sicilian twist pasta), ricotta salata	\$32.00

\*ADVISE STAFF OF ANY ALLERGIES\*

## KIDS

BATTERED FLAKE fries \$15.00

CALAMARI fries \$15.00

HAM &amp; CHEESE TOASTIE \$9.50

## ALCOHOLIC BEVERAGES

## TAP BEER

Carlton Draught  
Great Northern

## SCHOONER

\$13.00  
\$12.00

## RED WINE

Please see the bar for current selection

## BOTTLED BEER

Coopers Light (Regency Park, SA)	\$8.50
Great Northern (Abbotsford, Vic)	\$8.50
Coopers Mid Strength (Regency, S.A.)	\$8.50
Stone & Wood Pacific Ale (Northern Rivers, NSW)	\$11.50
Melbourne Bitter (Abbotsford, Vic)	\$9.00
Balter IPA (Currimbin QLD)	\$12.00
White Rabbit Dark Ale (Geelong, Vic)	\$11.00
Corona (Mexico)	\$10.00
Peroni Rossa (Italy)	\$10.50
Asahi 0% (Japan)	\$8.50
Gage Roads Single Fin (Fremantle, W.A)	\$10.50

## WHITE WINE

NV Sunnyclyff Sparkling Brut, South Australia	\$13	\$60
24 Rieslingfreak No 3 Riesling, Clare Valley, S.A.	\$15	\$60
24 Hoddles Creek Pinot Gris, Yarra Valley, Vic	\$15	\$55
23 The Pass Sauvignon Blanc, Marlborough, NZ	\$13	\$50
24 Shaw & Smith Sauvignon Blanc, Adelaide Hills, S.A.	\$16	\$60
23 Zilzie Moscato, Central Victoria	\$12	\$45
23 Sherrah Grenache Rose, McLaren Vale, S.A.	\$15	\$60
23 Harvest Moon Chardonnay Yarra Valley, Vic	\$13.5	\$60

## CIDER

Harcourt Dry Apple Cider (Barkers Creek, Vic)	\$12.50
Sidro Del Bosca (Northern Italy)	\$12.50

## COCKTAILS

<b>Montenegro Mule</b> Montenegro, fresh lime, dry ginger, ice	\$16.50
<b>Pomegranate Mule</b> Gin, pomegranate juice, fresh lime, dry ginger	\$20.50
<b>Spicy Margarita</b> Tequila, Cointreau, lemon & lime juice, fresh chilli, chilli salt rimmed glass	\$20.50
<b>Espresso Martini</b> Vodka, Kahlua, Crème de Cacao, espresso, shaken	\$21.00
<b>Pimms Number One</b> Pimms, lemonade, dry ginger ale, fresh lemon, orange, cucumber	\$17.00
<b>Aperol Spritzer</b> Aperol, sparkling wine, splash soda, fresh orange	\$20.00
<b>Frozen Berry Daiquiri</b> Bacardi, Cointreau, mixed berries, lime juice	\$21.00
<b>Raspberry Fizz</b> crushed raspberries, Chambord, champagne	\$17.50
<b>Amaretto Sour</b> Amaretto, lemon juice, Angostura bitters, egg white, Maraschino Cherry	\$21.00
<b>Pina Colada</b> Bacardi rum, frozen coconut, pineapple juice	\$20.50