



Brunch/ Lunch

Eggs your way on sourdough- fried/ scrambled/ poached	18
Extras – \$4 per choice, Bacon Chorizo Mushrooms Feta Haloumi Tomato	
Omelette an open omelette with red onion, feta, diced tomato, baby spinach and chorizo	27
Fry-up - eggs your way, bacon, haloumi, mushroom, tomato and spinach served with sourdough toast (GFA)	30
Extras – \$4 per choice, Bacon Chorizo Mushrooms Feta Haloumi Tomato	
Deluxe Egg and Bacon Roll double bacon, cheese, relish and aioli	18
Albondigas Spanish style meatballs in a rich bravas sauce topped with parmesan and served with crusty bread (DFA/ GFA)	20
Laksa spicy Malaysian inspired chicken laksa	28.5
Calamari tossed with 41 South ginseng spice (DF/ GFA) (M)	21
(add chips 5, add salad 5)	
Market fish and chips with salad, tartare sauce and lemon wedge served Tempura battered, baked or crumbed (DF/GFA (M))	32
Halloumi Burger grilled haloumi, red onion, beetroot, honey mustard mayo, and tomato, served on a burger bun (GFA/ V)	(add chips 5) 23
Pulled Venison Burger Wild Tasmanian venison shoulder slow cooked in a rich red wine gravy served in a burger bun with chips (GFA/DF)	29.5
Chicken Burger grilled chicken breast, bacon, lettuce, beetroot, tomato, cheese, fried egg and honey mustard mayo, served on a burger bun	(add chips 5) 25
Roast Pumpkin - served with chimichurri, fetta, crumbled walnuts and a drizzle of honey	19.5
Pasta lunch special chef's choice served with a glass of house wine	26

Specially for the kids (and the Nannas)

Market fish served battered or crumbed with chips and your choice of tartare or tomato sauce (DF/GF)(M)	18.5
Kids Schnitzel served with chips and gravy or mushroom sauce (GF)	19.5

Please speak to your wait staff for any dietary requirements. We cater for vegetarians, gluten free, dairy free and vegans wherever possible. M = mixed origin

A 10% surcharge applies on Sunday's and public holidays.

July 2026



All Day Menu

Sourdough with house made cultured garlic butter	10
Warm Mixed Mediterranean Olives (GF/ DF/ VG)	11
Soup of The Day Served with Toasted Sourdough (GFA/ DF/ VG)	17.5
Crispy Chicken Wings dressed in your choice of Hot Buffalo / 41° South Ginseng Spice / BBQ/ Honey Soy (GFA/ DFA)	19.5
Albondigas Spanish style meatballs in a rich bravas sauce topped with parmesan and served with crusty bread (DFA)	20
Smashed potato served tossed in a burnt butter served on beetroot humus (GFDFA)	16
Bowl of Chips (GFA/ DFA)	8/ 12
Bowl of Sweet Potato Chips (GFA/ DFA)	8.5 / 13

Toasted Sandwich

Pastrami, sundried tomato, Brie	11.5
Chicken, Swiss cheese, and honey mayo	11.5
Pumkin, feta, spinach and chimichurri	11.5

GFA- gluten free available/ DF- dairy free/ VG- vegan. Please speak to your wait staff for any dietary requirements. We cater for vegetarians, gluten free, dairy free and vegans wherever possible, A 10% surcharge may apply on Sunday's, 15% on public holidays.

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