

CAFÉ & BAR MENU

AVAILABLE FROM 12 - 5 PM



ENTRÉES & SALADS

CAESAR SALAD

25

Crisp baby cos lettuce, crispy bacon, shaved parmesan, soft-boiled egg, golden croutons, and our signature Caesar dressing Add grilled free-range chicken supreme +10

SUMMER GEM SALAD (v)

14

Cherry tomatos, red radish, pecan oil dressing and mountain pepper berry

SANDWICHES & BURGERS

ANGUS BEEF BURGER

30

Juicy Angus beef patty in a toasted brioche bun with aioli, crisp lettuce, vine-ripened tomato, tangy pickles, red onion, melted cheese, served with crispy fries

CLUB SANDWICH

30

Grilled chicken breast, fried egg, bacon, aioli, lettuce, tomato on sourdough bread, served with crispy fries

MAINS

CRISPY BATTERED IMPORTED COD FILLET

30

Golden, light batter encasing flaky cod, served with crispy fries, house-made tartare, and fresh lemon

SPAGHETTI BOLOGNESE

32

Slow-braised beef ragù, tomato, herbs, parmesan

VEGAN GNOCCHI

32

Potato gnocchi with truffle pumpkin purée, sage, toasted macadamia and pickled wild mushrooms.

STONE BAKED PIZZA

CLASSIC MARGHERITA (v)

30

Napoli sauce, fior di latte, mozzarella, and fragrant basil

NDUJA & SALAMI

31

Pepperoni and spicy pork sausage with Napoli sauce, red onion, olives, and melted mozzarella

GARLIC AUSTRALIAN PRAWN

32

Juicy prawns, Napoli sauce, mozzarella, capers, and chili flakes

FIELD MUSHROOM & GORGONZOLA (v)

32

Roasted field mushrooms, confit garlic, gorgonzola, truffle, and mozzarella

Gluten-free base available +5

(v) Vegetarian

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make reasonable efforts to accommodate dietary requirements; however, due to the shared production and service environment, we cannot guarantee the complete omission of allergens or ingredients that may cause an intolerance. Please inform our team of any allergies or intolerances.

A 15% public holiday surcharge applies to all food and beverage.