



LUNCH MENU

Available 1030am – 2pm

———Please head inside and place an order at the counter———

House Made Scones whipped cream, local jam VE (2per serve)	9
Sourdough or Fruit Toast butter, local jam VE / NGO / NDO	11
Pigeon Whole Croissant butter, local jam VE	13
Eggs on Sourdough VE / NGO / NDO Fried, poached or scrambled	16
Extras	7ea
Bacon Pork Sausage Hash Brown Mushroom Avocado Hollandaise	
Poached Chicken Salad NGA / NDA	24
Marion Bay chicken, torn focaccia, avocado, radish, asparagus, broad beans, herbs	
Roast Pumpkin Salad NGA / VO	26
Romesco sauce, smoked paprika, buffalo fetta, fried chickpeas, onion	
Corn & Ricotta Fritters NGA / VE	23
Japanese mayo, herb salsa, parmesan	
Smoked Salmon Bagel NGO / NDO / A	27
Sourdough bagel, smoked salmon scrambled egg, cream cheese, capers, dill	
Fish Burger NGO / NDO / I	28
Battered whiting, pickled onion, tartare, lettuce, chips, aioli	
Cheeseburger NGO / NDO	27
Sesame milk bun, beef patty, pickles, ketchup, cheese, chips, aioli	
'Minute Steak' NGA / NDO	30
Cape Grim scotch fillet, herb butter, dijon, chips	
Chips Sea salt, aioli NGA / NDA	11

** See our specials board & display cabinet for more sweet and savoury options*

NDA – No Dairy Added NGA – No Gluten Added VE – Vegetarian V - Vegan
NDO – Non-Dairy Option NGO – Non-Gluten Option VO - Vegan Option
A – Australian Seafood I – Imported Seafood M – Mixed

Please ask our wait staff to assist with any further dietary requirements. Whilst all reasonable efforts are made to ensure that your dietary requirements are catered for, please note that all meals are prepared in an environment where gluten, dairy, eggs, nuts and other allergens are present & we cannot guarantee our food will be 100% allergen free.

Please be advised that a 15% surcharge applies on all public holidays.

