

Menu

10% Surcharge Sunday and 15% Public holidays

BREAKFAST 9AM - 11AM SATURDAY AND SUNDAY

Farm yard hot pot \$21

Potatoes, bacon, onion, peas and herbs topped Danish feta and tasty cheese then baked baked till golden and served with toasted Turkish bread (GFO)

- ADD Poached eggs \$6

Eggs benedict \$22

Sourdough toasted and topped with baby English spinach and ham or salmon finished with poached eggs and hollandaise sauce (VO, GFO)

Big breakfast \$28

Bacon, your choice of poached, fried or scrambled eggs served with chorizo, roast tomatoes, hashbrowns, spinach, garlic mushrooms, served with Tuscan beans and Turkish bread (VEO)

Zucchini slice \$25

Zucchini slice served warm, topped with roquette, beetroot relish, sour cream and lemon and your choice of bacon, avocado or smoked salmon (GF, VO)

Tuscan beans and focaccia \$19

Italian style slow cooked Tuscan beans with onions, basil, garlic, tomatoes and Cannellini beans, served with toasted Turkish bread (VE, GF)

Vegan pancakes \$20

Our fluffy vegan pancakes served with fresh fruit , dairy free ice cream and maple syrup (VE, DF)

Apple crumble pancakes \$18

House made pancakes topped with warm slow cooked spiced apples , vanilla bean ice cream , topped with crumble (V, VEO)

Small plates

Scrambled or Fried eggs \$13
with slice of toast (GFO)

Bacon and Eggs \$15
with toast (GFO)

Pancakes (2) with maple \$14
syrup and ice cream (VEO)

Toast with choice of Jam, \$8
vegemite, honey, peanut
butter (GFO)

GF- Gluten Free
V- Vegetarian
VE- Vegan

GFO - Gluten free option
VEO- Vegan option
VO - Vegetarian option

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SMALL PLATES

**Honey and rosemary
whipped butter with
artisan bread** \$10

Artisan bread served warm with honey
and rosemary whipped butter (v)

Fried Calamari \$19

Lightly floured, deep fried squid on a bed
of mixed leaf, with fresh citrus and wasabi
Japanese mayo (GF)
(main size with chips and salad \$30 GFO)

Baked camembert 150g \$32

"Hunter belle" camembert cheese
topped with red onion, thyme and
cranberry chutney, baked till soft.
Served with toasted Turkish bread
(V, GFO)

Antipasto platter \$32

Marinated olives and antipasto
medley, house made dip, hunter belle
cheese, salami and artisan crackers
(VO, GFO)

Soup of the day

Our helpful staff will let you know our
soup of the day (GFO)

Pulled pork tacos \$25

slow cooked pulled pork on a soft
taco with green slaw jalapeno aioli
and pickled onion
(3 tacos per serve)

CREPES

Served with rice and salad

Chicken and Leek \$25

In a creamy white wine sauce with a touch
of mustard

Seafood mornay \$26

Our selection of mix seafood, shallots
with creamy mornay sauce

Mexican \$26

Our Mexican style refried bean mix with
choice of either Chicken or
Vegetarian filling topped with sour cream
and jalapenos (GF,VO)

Spinach and ricotta \$25

Hand rolled crepe with our Italian
spinach and ricotta filling and passata
sauce topped with cheese (GF, V)

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MAINS

Middle eastern Lamb salad \$30

slow cooked lamb shoulder with Harissa roasted pumpkin, braised chickpeas, garlic yoghurt on a cucumber and mint salad with pomegranate molasses (GF, VO, VEO)

Barramundi en papillote \$35

Barramundi with ginger and garlic cooked en papillote (in paper) and served seasonal vegetables and soba noodles (GF, DF)

Two pot curry \$32

Chicken Madras curry and cauliflower tikka masala served with basmati rice, papadum and Raita (GFO, VEO)

Slow braised beef cheeks \$38

Red wine slow braised beef cheeks with mustard mash, steamed greens and crispy kale (GF)

Chicken and Crab Meat \$33

Panko crumbed chicken schnitzel topped with crab meat and creamy mustard white wine sauce, shallots and lemon served with seasonal vegetables

Nachos \$25

Pulled Pork, Chicken or Vegetarian, served with sour cream (GF, VEO)
Add guacamole 5

Pasta of the day

Chefs pasta of the day (GFO, VEO)

Portobello Mushroom burger \$27

Portobello mushroom, grilled eggplant, capsicum, basil pesto, caramelised onion, rocket and halloumi with aioli on a milk bun n served with sweet potato chips (VEO)

Beer battered flathead \$25

Served with chips, house made tartare and lemon
ADD salad \$5

Shhmoakseys pie of the day \$23

Gourmet pie of the day served with Mustard mash, minted peas and gravy

SIDES

Beer battered chips - Bowl \$12

Sweet potato chips (GF) \$14

Side salad \$5

Side chips \$7

Wild Roquette salad with \$15

pear, walnut, parmesan

cheese and balsamic

reduction

KIDS

Chicken Schnitzel \$16

Served with mash and vegetables or chips

Fish and chips \$16

Beer battered flat head with side winder chips

Pasta \$12

Pasta with Napoli sauce and cheese (GFO, VEO)

Grazing plate \$15

Rice crackers, Tasty Cheese, hummus, seasonal fruit (GF, VEO)

Chicken Nuggets \$14

Chicken nuggets and sidewinder chips with sauce

Dessert

Crepes \$10

warm crepes served with ice cream and maple syrup (GF, V)

Ice cream and topping \$5

Vanilla bean Ice cream or DF ice cream with choice of Chocolate, strawberry, or caramel topping (GF, VEO)

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See our specials board for chefs specials of the day*

SWEET TREATS

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| Sticky date pudding | \$15 |
| House made sticky date pudding with butterscotch sauce, macadamia nut crumble and vanilla bean ice cream | |
| Orange Crème Brûlée | \$15 |
| Orange Crème Brûlée with a sesame seed Tuile | |
| Sorbet trio | \$13 |
| Mango, Raspberry and lemon (GF, DF, VE) | |
| Apple crumble crepe | \$16 |
| Stewed apples with cinnamon and cloves, hugged in a warm crepe and topped with crumble mix served with ice cream (GFO) | |
| Hunterbelle Cheese tasting plate | \$29 |
| Served with fruit paste, crackers and fresh berries and dried fruit | |
| Affogato | \$11 |
| Our house blend of Danes Caribbean organic espresso and vanilla bean ice cream (DFO, VEO) Add Liqueur Baileys or Frangelico or Mr Black Coffee Liqueur 9 | |

We also have a range of cakes, tarts and vegan cakes available from our cafe

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