

RDFAKEA QT 7AM_11.20AM

BREAKFAST 7AM-11:30AM		Chicken, Avocado O Chicese Toastie served with emps or o	1			
White Vienna / Irrewarra Multigrain / Irrewarra Sourdough $\rm V$ Raisin Toast $\rm V$	7.5 9.5	Vegetable Focaccia grilled zucchini, semi-dried tomato, pumpkin, flat mushrooms, house relish and mozzarella cheese served with chips $\mathcal E$ salad GFO	2			
Summer Pot Kapai Puku 12 high protein seeds mix with classic yoghur topped with fresh strawberry, paw paw & watermelon. GFO	rt 10.5	Pulled Beef Focaccia marinated spicy pulled beef, caramelized onion, tomat house relish, mozzarella cheese served with chips & salad (GFO)	o, 2			
Pancake Stack served with your choice of fresh berries, strawberries of banana, with maple syrup and vanilla ice cream. ~The Lot \$3	or 19	Tandoori Chicken Focaccia marinate4d tandoori chicken breast, baby spinach, tomato, spanish onion, mayonaise, mozzarella cheese, served with	2			
Free Range eggs 2 free range eggs, cooked to your liking, served on toasted white Vienna. V/GFO	15.5	chips & salad (GFO) Chicken Caesar Wrap served with chips & salad GFO	2			
Eggs Benedict 2 poached eggs, with warm local ham $\mathcal E$ hollandaise sauserved on English muffins. GFO	ice 19.5	Open Steak Sandwich prime scotch fillet, bacon, caramelized onion, mixed lettuce, Roma tomato, tasty cheese & a fried egg toasted white Vienna bread	2 d,			
Eggs Florentine 2 poached eggs with sautéed baby spinach & hollanda sauce served on English muffins. V/GFO	ise 19.5	served with tomato relish & chunky chips. GFO Chicken Schnitzel Burger freshly crumbed chicken breast fillet with crunch	ıy 2			
Eggs Lake View 2 poached eggs served on housemade potato rostis, wi slow roasted tomato, hollandaise sauce $\mathcal E$ fresh coriander pesto. V/GF	ith 20.5 O	Romaine lettuce, grilled bacon, roma tomato, Egmont cheese, chipotle aioli chunky chips.				
Breakfast Pizza Hollandaise sauce, mozzarella, lamb sausage, bacon, fresh tomato, mushrooms, smashed hash brown & egg. GFO	20/26	Homemade Beef Burger flame-grilled beef patty served with mixed lettuce, Roma tomato, caramelised onion, tomato relish, melted tasty cheese, crispy bacon, aioli & chunky chips. Add Fried Egg +\$2 GFO	. 2			
Egg & Bacon Roll 2 freshly grilled rashers of bacon & a fried egg. ~Add Cheese \$1.5 ~Add Hash Brown \$3.5 GFO	11	STARTERS & SHARES 12PM-LATE				
Lakey Wrap bacon, egg, hash brown, cheese, spinach & tomato relish. GFO 3 Egg Omelette with roast pumpkin, flat mushrooms, Spanish onion, tomato & melted cheese served with white Vienna. ~Add Lamb Sausage \$3 V/GFO		Garlic or Herb Bread (add cheese .50c) V/GFO	1			
		Entrée Garlic Prawns garlic cream sauce served with scented jasmine rice topped with rocket. GFO				
		Entrée Calamari garden salad, tartare sauce & lemon GFO	2			
Breakfast Bruschetta Roma tomato, avocado, Meredith feta, Spanish onion medley, topped with extra virgin olive oil, balsamic glaze with a poached egg on char-grilled white Vienna toast. V/GFO		Prawn Twisters sweet chilli dipping sauce.(7pcs)	1			
		Arancini Balls stuffed with tomato pesto base with house relish (5pcs) V	1			
Hot Corn Fritter freshly baked spicy corn fritter with crispy bacon, slow		Fried Chicken Tenders with smoky chipotle Aioli	1			
cooked tomato, avocado, relish & a soft poached egg.		Seasoned Potato Wedges sour cream ${\mathcal E}$ sweet chilli sauce	1			
Big Breakfast 2 free range eggs, cooked to your liking, served with 2 bacon rashers, slow roasted tomato, field mushrooms, lamb sausage & hash brown on white Vienna. GFO	26.5 a	Potato Chips V/GFO tomato sauce	9			
		Trio of Dips spicy capsicum, beetroot tzatziki, mediterranean carrot.	1			
Kids Breakfast hash brown, grilled bacon \mathcal{E} an egg cooked to your likit served on freshly toasted white Vienna bread.	ng 10.9	Coriander Pesto & Cheese Pizza with sour cream GFO	1			

2.5 each 3.5 each

4.5 each

LUNCH 7AM-5PM

Ham, Tomato & Cheese Toastie served with chips GFO

Chicken, Avocado & Cheese Toastie served with chips GFO

Antipasto Platter gourmet cured chili salami, shaved ham, thin sliced

prosciutto, housemade dip, kalamata olives, artichoke, zucchini, semi-dried tomatoes, Meredith feta and water crackers.

grapes, fresh fruits, quince paste and water crackers. GFO

SALADS 12PM-LATE

& spinach with Dijon mayonnaise dressing.

poached egg. Add Chicken +\$5, Add Anchovies +\$2.5

lemon dressing. Add Calamari +\$5 Add Grilled Lamb +\$6

Cheese Platter selection of local & imported cheeses served with muscatel

Warm Chicken Salad grilled chicken, roast pumpkin, bacon, Spanish onion

Caesar Salad fresh baby cos lettuce, crispy diced bacon, herb croutons ${\mathcal E}$ shaved parmesan cheese tossed in a house-made dressing with a soft

Roast Pumpkin, Walnut & Wild Rocket Salad with rosti, Meredith feta cheese & a sweet maple dressing. Add Calamari GFO +\$5 Add Chicken GFO +\$5

Greek Salad kalamata pitted olives, Roma tomato, cucumber & Spanish onion tossed in crisp baby cos lettuce with Meredith feta and a hint of

Legend: (GFO) gluten free option available
Please advise of any allergies or intolerances - all food is
prepared in a kitchen containing nuts, gluten, dairy, seafood
& soy products.
20% surcharge on public holidays.

banana, served with maple syrup & vanilla ice cream.

~Field mushrooms / Baby spinach / hollandaise sauce ~Extra egg, avocado / hash brown / baked beans /

~Chorizo / Lamb sausage / 2 bacon rashers

Breakfast sides

~Smoked salmon

Slow roasted tomato

Kids Pancakes served with your choice of fresh berries, strawberries or 10.9

13 14	Chicken Parmigiana crumbed chicken breast topped with Napoli sauce, local ham, fresh mozzarella served with garden salad & chips. GFO	30.5
	Beer Battered Barramundi served with garden salad, chips & a house-made tartare sauce & a lemon wedge. GFO	30.5
, 24	Salt & Pepper Calamari lightly tossed in a mixture of salt & pepper breadcrumbs with chips, salad, tartare sauce & a lemon wedge. GFO	30.5
24	Chicken Involtini Roast chicken breast stuffed with a mix of sundried tomatoes, fresh sage & bocconcini cheese, resting on crushed potato, snow peas, cherry tomatoes and drizzled with capsicum aioli. GFO	34
	Vegetable Lasagne layers of seasonal vegetables, béchamel sauce, mozzarella cheese & napoli sauce served with chunky chips & fresh garden salad.	30
	Beef Lasagne traditional ground beef bolognese layers with Napoli, béchamel sauce $\mathcal E$ mozzarella cheese, served with fresh garden salad $\mathcal E$ chunky chips.	30
	Atlantic Salmon Crispy skin fresh Atlantic salmon fillet served on spiced cauliflower rice, quinoa, rocket, chickpeas and an apple cider vinaigrette. GFO	37
	Pork Rib Eye Barkers Creek Pork cutlet on caramelized cabbage, fennel and pressed baby potatoes and an apple cider gravy. GFO	35
10.5	Char-Grilled Lamb Backstrap Served on warm chickpeas, roma tomatoes, snow peas, kalamata olives tossed in a spicy romesco sauce, torn turkish bread topped with Meredith feta. GFO	37
	Kangaroo Fillet marinated kangaroo fillet, cooked medium rare, served on spicy carrot and potato puree, wilted baby spinach and creamy mustard sauce. GFO	35
14 16	300GM Scotch Fillet served with roast chat potatoes & steamed seasonal vegetables with your choice of creamy mushroom, pepper sauce or garlic butter. GFO	42
17	PANS 12PM-LATE	
10/14 9/12	Spaghetti Bolognaise house-made rich beef mince sauce, freshly cooked spaghetti with shaved parmesan cheese served with white Vienna toast. GFO	28
13/19 15/19	fresh shilli garlia & Italian parelox conved with shoved narmasan	28
30	Chicken Apollo sautéed chicken, bacon, Spanish onion, garlic & avocado in a white wine cream sauce served with spaghetti & parmesan cheese. GFO	30
29	Garlic Prawns garlic cream sauce with scented jasmine rice topped with rocket. GFO	32
	Curry of the Day with steamed rice $\operatorname{\mathcal{E}}$ naan bread	29
25	Risotto roasted pumpkin, cherry tomatoes, onion & baby spinach in silky Arborio rice with shaved parmesan cheese. Add Chicken + $\$$ 5 GFO	28
22	Stir Fry wok-tossed julienne vegetable with ginger & honey soy sauce served on white rice. Add Chicken/ Beef + \$5 GFO	24

MAINS 12PM-LATE

Outside orders please quote table number at bar or order via QR code turn page for more food & drinks

PIZZA 12PM-LATE	7")(11")	BEER	ABV 4	125m	l 570ml	Wines			
Breakfast hollandaise sauce, mozzarella, lamb sausage, bacon,	21/27	XXXX Gold	3.5%	9.2	12.8	SPARKLING WINE House	Sparkling	Victoria	0 = / 10 = / 10
tomato, mushrooms, smashed hash brown & egg.		Stone & Wood Crisp Lager	3.5%	9.2	12.8	Preece	Prosecco	King Valley, VIC	9.5/ 13.5/ 40 12/ 55
Hawaiian shaved local ham, bacon, mozzarella $\operatorname{\mathcal{E}}$ fresh pineapple.	21/27	Furphy Ala			13.8	Bouvet Saphir Devaux Cuvee 5YO	Brut Champagne	Loire Valley, FRA Champagne, FRA	14.5/ 68 120
BBQ Chicken tender chicken breast, bacon, mozzarella & spring		Furphy Ale Carlton Draught			13.8		1 0		
onion on a BBQ sauce base.	21/27	Kosciuszko Pale Ale			13.8 16.2	WHITE WINE House	Chardonnay	Victoria	9.5/ 13.5/ 40
Char-Grilled Lamb kalamata olives, cherry tomatoes, caramelised	00/00	Little Creatures Pale Ale			16.8	House Hill	Sauvignon Blanc Moscato	Victoria River Land, SA	9.5/ 13.5/ 40
onion, baby spinach, mozzarella, garnished with crumbled Meredith feta.	22/28	Fixation Little Ray Hazy IPA			16.8	Blicks Lane	Marlborough, NZ	10/ 14/ 42 11.5/ 17/ 53	
Pulled Beef chipotle BBQ sauce, mozzarella, Spanish onion & fresh	22/28	Stone & Wood Pacific Ale	4.4%			Preece Henry Frost	Nagambie, VIC Claire Valley, SA	10.5/ 14.5/ 45	
capsicum		5 Seeds Crisp Cider			14.5	Matho	Riesling Pinot Grigio	Veneto, ITALY	11/ 16/ 48 11/ 16/ 48
Butchers mozzarella, lamb sausage, bacon, shaved local ham, and		James Squire Ginger Beer (GF)			18.3		Pinot Gris Chardonnay	Bellarine Peninsula, VIC Bellarine Peninsula, VIC	11.5/ 17/ 53 11.5/ 17/ 53
hot salami on a BBQ sauce base.	22/28	Byron Bay Lemon Squash (GF)	4.0%	13.7	18.3	Preece	Grenache Rose	Nagambie, VIC	10.5/ 14.5/ 45
Pepperoni hot salami, mozzarella loaded with fresh bocconcini	,	Brookvale Vodka Lemon Lime Bitters	4.0%	14	18.8	Chateau Maris	Rose	Languedoc, FRA	12/ 17.5/ 55
cheese, and a sprinkle of chilli flakes.	22/28	Guinness Stout	4.2%	12	15.5	RED WINE	01.	77° /	
Seafood mozzarella, prawns, scallops, smoked salmon, capers, wild rocket & lemon.	22/28	Heineken Lager	5.0%	12.6	16.9		Shiraz Cab Merlot	Victoria Victoria	9.5/ 13.5/ 40 9.5/ 13.5/ 40
	22/20	Asahi Premium Lager	5.0%	13 (4	400ml)		Tempranillo	Perth Hills, WA	10.5/ 15.5/ 45
Surf & Turf marinated lamb pieces, sautéed prawns, scallops & mozzarella, served with a fresh lemon wedge.	22/28	CANS & STUBBIES				Down the Rabbit Hole Swan Bay	Pinot Noir	McLaren Vale, SA Bellarine Peninsula, VIC	57 11.5/ 17/ 53
G	,	O'Brien Gluten Free XPA			9.8	Preece Hill	Pinot Noir Merlot	King Valley, VIC Adelaide	10.5/ 14.5/ 45
Margherita freshly sliced tomato, oregano & garlic topped with fresh basil leaves & mozzarella.	14/18	O'Brien Gluten Free Brown Ale			9.8	Outlaw	Mataro	Barossa Valley, SA	10/ 14/ 42 57
Sweet Chilli mozzarella served with sour cream.		Ballarat Steam Ale			10	Domaine De Chatillon Atze Decadent	Gamay Cabernet Sav	Savoie, FRA Barossa Valley, SA	11.5/17/53
Pumpkin & Zucchini roast pumpkin, char-grilled zucchini, semi-	14/18	Melbourne Bitter			9.8	Wilyabrup	Cabernet Sav	Margaret River, WA	11/ 16/ 48 95
dried tomatoes & mozzarella	16/20	Corona Extra			9.8		Shiraz Shiraz	Barossa Valley, SA Barossa Valley, SA	11/ 16/ 48
							allitat.		69
oll Olivian Press Press and 1-1-1		White Rabbit Dark Ale			10	Mitchelton Estate	Shiraz	Heathcote, VIC	62 65
9" Gluten Free Bases available		Heineken Zero Alcohol			7.5	Mitchelton Estate Penfolds St. Henri			
9" Gluten Free Bases available DESSERT		Heineken Zero Alcohol 5 Seeds Cloudy Cider			7.5 10	Mitchelton Estate Penfolds St. Henri Cocktails	Shiraz Shiraz	Heathcote, VIC Barossa Valley, SA	65 150
DESSERT Eton Mess fresh strawberries marinated in Cointreau & blood orange	e, 11	Heineken Zero Alcohol 5 Seeds Cloudy Cider Flying Brick Pear Cider			7.5 10 10	Mitchelton Estate Penfolds St. Henri Cocktails Espresso Martini Vanil	Shiraz Shiraz lla Vodka, D.K Crèi	Heathcote, VIC Barossa Valley, SA me De Café, Coffee (+ Grey	65 150 Goose \$2) 20
DESSERT	e, 11	Heineken Zero Alcohol 5 Seeds Cloudy Cider Flying Brick Pear Cider Canadian Club & Dry			7.5 10	Mitchelton Estate Penfolds St. Henri Cocktails Espresso Martini Vanil Dark & Stormy Sailor	Shiraz Shiraz lla Vodka, D.K Crèi Jerry, James Squir	Heathcote, VIC Barossa Valley, SA me De Café, Coffee (+ Grey e Ginger Beer, Lime	65 150 Goose \$2) 20 20
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DESSERT Eton Mess fresh strawberries marinated in Cointreau & blood orange with crushed meringue & crème fraiche. GFO Sticky Date Pudding house made date pudding served with a butterscotch sauce, vanilla ice cream & strawberries Double Dark Chocolate Brownie house made brownie served with vanilla ice cream & fresh strawberries Freshly Baked Cakes served with ice cream. (Please see our display fridge in the café) Affogato fresh espresso & vanilla ice cream. Add Frangelico +\$5.5 Add Baileys +\$5.5 Add Kahlua +\$5.5 KIDS MEALS 12PM-LATE Penne Bolognaise beef mince, shaved parmesan GFO	11 11 9.9 9.9	Heineken Zero Alcohol 5 Seeds Cloudy Cider Flying Brick Pear Cider Canadian Club & Dry HOT & COLD DRINKS COFFEE Latte, Cappuccino, Flat White, Black, Long Black, Short Macchiato, Londot Chocolate, White Hot Chocolate, Sp. Vanilla Chai TEA English Breakfast, Peppermint, Ear Tea, Chai Tea, Lemongrass & Ginger, Fo. MILK Soy, Lactose Free, Almond, Extra Pepsi, Pepsi Max, Squash, Lemonade, D. Tonic Lemon Lime & Bitters San Pellegrino 250ml & 500ml Mineral Water (Blood Orange & Pink Gr	rl Grey, G orest Bern Shot ory Ginge r	hort iato, ii, Freen ry	7.5 10 10 14 5/5.5 4 .70 5.2/5.8 6/7 4.8/7.9	Mitchelton Estate Penfolds St. Henri Cocktails Espresso Martini Vanil Dark & Stormy Sailor Passion Fruit Martini V Fruit Amaretto Sour Amaret Raspberry Mojito Baca Pink Peacock Passoa, H Lemon Slice Limoncell Bellini White Peach Pu Bloody Negroni Four P Bitters Sailor Jack Sailor Jerry Bean Guava Marg Patron Sil	Shiraz Shiraz Shiraz Ila Vodka, D.K Crèn Jerry, James Squira Vanilla Vodka, Chin tto, Egg White, Len ardi Raspberry, Ras Paraiso, Squash Ilo, Vanilla Vodka, I aree & Prosecco Pillars Shiraz Gin, C Savage Apple, Jack ver, Guava, D.K Tr	Heathcote, VIC Barossa Valley, SA me De Café, Coffee (+ Grey e Ginger Beer, Lime nola Passion Fruit, Lime, Pa non, Sugar spberry, Lime, Mint, Soda Lemon Juice, Vanilla Bean Campari, Sweet Vermouth, k Daniels Fire, Apple Juice,	65 150 Goose \$2) 20 20 ssion 20 22 19 21 20 14 Orange 22 Vanilla 21
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