

Anytime

Sourdough Toast & Spreads 6.50 VEG / V With choice of Jam, Peanut Butter, Vegemite or Hazelnut Chocolate Spread.

Fig & Raisin Toast 7 VEG / V

With butter.



Seasonal Quiche 10

Italian Meatballs 16 With Sundried Tomato, Herb Pasta & Parmesan Cheese.

Daily selection of muffins, fresh pastries, cakes & sweet treats GF / VEG / V (See the cabinet for today's section).

Nachos 16 VEG With Con Carne Beans, Cheese, Sour Cream & Guacamole. Add BBQ Pulled Pork \$6

Plus add a side salad or small chips to any meal you like for \$4

Mushroom, Spinach & Mozzarella Arancini 12 VEG With Aioli.

To Share or Not To Share...

Cheese Platter 19



Mediterranean Chickpea Salad 12 VEG With Fetta, Red Onion, Capsicum, Kalamata

with Blue, Cheddar & Brie Cheeses, Fruit and Nuts, Quince

Paste & Crackers.

Antipasto Platter 19

Artisan Cheese, Prosciutto, Salami, Hummus, Mixed Olives

& Crackers.

Ne Love Bread

Champagne Leg Ham 9.5

With Coleslaw, Swiss Cheese & Mayo on a Baguette Roll.

Olives & Herb Dressing.

Crunchy Asian Slaw 12 VEG With Crunchy Noodles, Toasted Sesame Seeds, Mint, Coriander, Crispy Shallots & Sesame Soy Dressing.

Eyes For Fries

French Fries 8 V

Loaded Fries 16

Bruschetta 9.5 VEG / V

With Tomatoes, EVOO, Basil, Oregano on Toasted

Sourdough.

Roast Beef Toastie 12

Caramelised Onion, Roasted Red Capsicum, Dijon Mustard & Aged Cheddar on Sourdough.

Meatball Sub 12

Italian Meatballs, Herb Tomato Sauce, Tasty Cheese on Toasted White Long Roll. With Melted Cheese, Crispy Bacon, Sour Cream & Shallots. Add BBQ Pulled Pork \$6

A Succe Treat...

We have a range of sweet treat options available. Have a look at the cabinet inside.

Food allergies will be accommodated where possible and while the utmost care is taken in our kitchen, cross contamination may occur.