

BREAKFAST

7 am - 11:30 am

Banana Bread - \$9

(v)

Mini Banana Loaf with Cinnamon Butter

Turkish Raisin Toast - \$8.5

(v)

Toasted & Served with Cinnamon Butter

Toast & Sides - \$9.50

(v)

St Malo Sourdough with choice of Nutella, Peanut Butter, Vegemite or jam

Bacon & Egg Roll - \$16

Spinach, Rasher Bacon, Fried Egg, Burger Cheese, Hickory BBQ Sauce

Breaky Burger - \$20

Spinach, Slaw, Rasher Bacon, Fried Egg, Hash brown, Burger Cheese, Aioli, Hickory BBQ Sauce

Parmesan & Garlic Scramble - \$23

(v)

Confit Garlic & Herb Scramble Eggs, Wilted Spinach topped with Shaved Parmesan & Zaatar

Pumpkin Smash - \$24

(ve)

Beetroot Spiked Hummus, Wilted Spinach, Smashed Pumpkin, Cashew Cheese, Pickled Beet & Poached Eggs topped with Pepita & Pine Nut Dukkha

Wick"ham" Benny - \$26

Grilled leg ham and poached eggs topped with crispy kale and fried shallots and drizzled with spiced avocado and lime hollandaise

Truffle Mushroom & Parmesan - \$25

(v)

Roasted Truffle Mushroom Butter, Crispy Kale, Sautéed Wild Mushrooms, Poached Eggs topped with Parmesan & Herb Oil

Corn, Zucchini & Potato Fritter - \$24

(v)

House made Corn, Zucchini & Potato Fritter Served with Spiced Romesco, Petite Salad of Rocket, Marinated Vegetables & Pickled Onion with a Poached Egg & Dukkha Crusted Avocado

"Biscoffee" Pancakes - \$22

(v)

Banana Pancake, Whipped Biscoff Mascapone & Salted Caramel Sauce topped with Crumbled Biscoff, Mascerated Berry & Rose Petal

Eggs Benedict - \$20

Wilted Spinach, Poached Eggs topped with Hollandaise Sauce & House Made Zaatar

+ Bacon - \$25

+ Chorizo - \$25

+ Salmon - \$27

Eggs Your Way - \$15

Sourdough toast with your choice of eggs (Poached, Scramble, Fried) (GFO)

Additions

Gluten Free / Egg / Hollandaise / Wilted Spinach Beetroot Spiked Hommus- \$2

Roasted Tomato / Whipped Feta - \$3

Sautéed Mushrooms / Halloumi / Avocado Hash Brown - \$4

Bacon / Chorizo / Leg Ham - \$6

Smoked Salmon - \$8

Under 12 Menu Available Upon Request

Please inform our staff of any dietary requirements

v - Vegetarian | ve - Vegan | Gluten Free Bread Available

Weekend Surcharge 10% | Public Holiday Surcharge 12.5%

Coffee & Cold Drinks

Juices

\$8.50

Fresh Orange

100% Oranges

Detox

Carrot, Apple, Beetroot & Ginger

Morning Greens

Celery, Green Apple, Spinach, Lemon, Ginger & Botanicals

Sunrise

Pineapple, Pear, Apple, Lemon & Mint

Shakes & Smoothies

Milk Shake / Thick shake

Chocolate, Strawberry, Caramel, Vanilla or Mocha

\$8.50/10

Banana Bliss

Banana Cinnamon, Honey, Ice Cream, Yoghurt & Milk

\$12

Berry Dream

Strawberry, Blueberry, Raspberry, Honey, Ice Cream, Yoghurt & Milk

\$12

Snickers

Peanut Butter, Cocoa Powder, Date, Chocolate, Caramel, Milk & Ice

\$12

Add a Protein Shot

\$1

Iced Drinks

Iced Coffee

with Ice Cream & Whipped Cream

\$8

Iced Latte

\$7

Iced Chai

\$7

Iced Mocha

\$7

Iced Long Black

\$6

From the Fridge

Coke, Coke No Sugar, Sprite

\$5

Lemon Lime Bitters

\$5

Lipton Iced Tea

Peach or Lemon

\$6

Remedy Kombucha

Mango Passion Fruit or Raspberry Lemonade

\$6.50

San Pellegrino

250ml or 750ml

\$5.50 / 9

Bundaberg

Lemonade, Passionfruit or Ginger Beer

\$6

Mount Franklin Water

\$3.50

Coffee

Sml

Lrg

Cappuccino

\$5

\$6

Flat White

Latte

Mocha

Long Black

Chai Latte

Tumeric Latte

\$5.50

\$6.50

Dirty Chai

Espresso

\$4

Machiato

Piccolo

Affogato

\$5.50

+ Frangellico | Kahlua | Baileys

\$4.50

Tea - \$6

English Breakfast | Earl Grey
Chamomile | Honey Dew Green
Chamomile | Chai
Lemongrass & Ginger

Alternative Milk - 80¢

Bonsoy | Almond | Lactose Free | Oat

Flavour Shots - 50¢

Caramel | Vanilla | Hazelnut

Extras - 50¢

Decaf | Extra Shot

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LUNCH

12pm - 2pm

ENTREES

Salt & Pepper Squid ~ \$17

Salt & Lemon Pepper Fried squid served with Rocket Slaw, Aioli & Fresh Lemon

Classic Bruschetta ~ \$9 / \$16 (v)

Tomato, Onion & Herb Whipped Feta drizzled with Caramelised Balsamic Reduction

With Prawns +\$7

Flat Bread & Dips ~ \$15

Warm Garlic Flatbread, Chefs Assorted House Dips & Warm Marinated Olives

Fish Tacos (2) ~ \$18

Soft Shell Taco, Battered Dory, Slaw, Tomato Salsa, Sriracha Aioli

+ Add Extra Taco \$6

HAND HELDS

All served with fries

Crispy Fried Chicken ~ \$24

Southern Fried Chicken, Rocket, Slaw, Aioli, Burger Cheese in a Warm Milk Bun

Mc Boatie ~ \$26

Lettuce, Tomato, Beef Patty, Bacon, House Pickles, Burger Cheese & Boatshed Burger Sauce served in a warmed Milk Bun

Mediterranean Souvlaki ~ \$23 (v)

Rocket, Capsicum, Eggplant, Fried Halloumi & Zaatar Spiced Yoghurt served in a warmed Flat Bread

Rocket & Parmesan Salad~ \$13

Rocket, Parmesan Cheese, Dukkah and Balsamic vinegar

Fries ~ \$9

Oregano salted fries with Aioli

MAINS

Salt & Pepper Squid ~ \$26

Lightly dusted and fried squid served with a house salad, fries, fresh lemon & aioli (GF)

Beer Battered Dory ~ \$27

Beer Battered Dory Fillet served with Side Salad, Chips, Fresh Lemon & Tartare

Roasted Sweet Potato & Lentil ~ \$25 (v)

Roasted Sweet Potato, Spanish Onion, Fried Mushroom, Shallot, Rocket, Lentil, Feta-Tahini Dill Sauce & drizzled with Herb Oil

Almond Butter Soba Noodles ~ \$23 (ve)

Soba Noodles, Thai Almond Butter, Broccoli, Capsicum, Cabbage, Carrot Bok Choy, Sesame, Fresh Shallots

Chilli Prawn & Chorizo Spaghetti ~ \$31

Pan Seared Prawns, Chorizo, Chili, Garlic, Spanish Onion, Spinach & Butter Tossed with Spaghetti & topped with Shaved Parmesan

Wild Mushroom & Blue Cheese Gnocchi ~ \$26

Sauteed Wild Mushrooms, Onion, Blue Cheese Cream & Spinach Tossed with Potato Gnocchi

+ Bacon \$3

Thai Red Curry Barramundi ~ \$35

Pan Seared Barramundi Fillet, Chat Potato & Asian Greens with a Thai Red Curry & Coconut Topped with Crispy Shallots & Bean Sprouts

Protein Additions ~ \$4/6/7

Halloumi / Chicken / Prawn

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WINE

<u>Sparkling</u>	<u>150ml</u>	<u>250ml</u>	<u>Bottle</u>
Villa Jolanda Prosecco 200ml			12
Brown Brothers Moscato 200ml			10
Morgans Bay Sparkling			32
Ziro Prosecco			38
First Ridge Alira Prosecco			42
Seppelt Salinger Vintage Cuvee			55
Veuve Clicquot			138

<u>White Wine</u>	<u>150ml</u>	<u>250ml</u>	<u>Bottle</u>
Angove Studio Series Chardonnay	9	12	34
Margans Chardonnay	10	13	42
Scarborough Yellow Label Chardonnay	12	15	50
Angove Studio Series Pinot Grigio Slow	9	12	34
Wine Co. Pinot Gris	10	14	38
First Ridge Vermentino La Dolce Vita			42
Vldal Sauvignon Blanc	9.8	14	38
Brokenwood Semillion	11	14	46
Brokenwood Cricket Pitch Sem Sav Blanc	10	12	42
Strawhouse Semillon Sauvignon Blanc			38
Margans Verdelho			39
Tulloch Estate Verdelho	9	13	32
Henschke Reisling 'Pennys Hill'	10	15	45

<u>Rose</u>	<u>150ml</u>	<u>250ml</u>	<u>Bottle</u>
First Creek Rose	9	12	36
Podere 414 Rosato Flower Power			49

<u>Red Wine</u>	<u>150ml</u>	<u>250ml</u>	<u>Bottle</u>
Angove Studio Series Shiraz	9	12	34
Strawhouse Shiraz 'The Black Pig'			38
Slow Wine Co. Pinot Noir	10	13.5	46
Flowstone Carabenet Sauvignon			46
Baldhill GSM	9	13	38
Mone Antico Sangiovese			42

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BEER & SPIRITS

Beer

Great Northern Zero	6.5
Coopers PAle Ale	8
Corona	8.5
Great Nothern Super Crisp	8.5
Asahi Super Dry	8.5
Little Creatures Pale Ale 150	8.5
Lashes PaleAle	8.5
James Boag Premium Hahn	8.5
Premium Light	8.5
Cole Porter Grain Fed Ale	9
Angry Man PAle Ale	9
Stone & Wood Pacific Ale	10
Brookvale Union Ginger Beer	11
Bighead Beer (GF.Vegan)	9

Cider

Sommersby Apple Cider	8.5
Sommersby Pear Cider	8.5

Available Mixers

Coke	
Coke No Sugar	
Lemonade	
Soda Water	
Tonic Water	
Ginger Ale	3.5
Fever Tree Premium Tonic	3.5

Spirits

\$11

Tanqueray Gin
Absolute Vodka
Johnnie Walker Red Label
Jim Beam Bourbon
Pimms
Jack Daniels Whiskey
Gordons Pink Gin
Jose Cuervo Blanco Tequilla
Bacardi Carta Blanca Rum
Bundaberg Rum
Sailor Jerry Spiced Rum
Mailbu Rum

Top Shelf Spirits

\$15

Hendricks Gin
Farmers Wife Gin
Grey Goose Vodka
Gentle Jack Tennessee Whiskey
Woodford Reserve Bourbon

Liquers

\$9

Aperol
Midori
Alize
Kahlua
Peach Schnapps
Frangelico
Cointreau

No Shots | All Spirits Must Be Served With A Mixer
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