– breakfast –

BACON & EGG ROLL 14
smoky bacon, fried free range egg, rocket, house tomato relish, milk bun

GRANOLA 17 *(v)*
maple pecan granola, greek yoghurt, poached seasonal fruits, berries

AVOCADO TOAST 19 *(v)*
seasonal avocado, zucchini ribbons, meredith goats curd, lemon, mint
add poached egg +4

OMELETTE 23
nduja, onion, capsicum, stracciatella, bitter leaves, pecorino, turkish bread

ZUCCHINI & CORN FRITTERS 22 *(v)*
labneh, harissa, zucchini salad
add poached egg +4

SHAKSHUKA 22 *(v)*
turkish style baked eggs, tomato sugo, capsicum, eggplant, labneh, turkish bread
add sujuk sausage +4

WELLNESS BOWL 23 *(v/gf)*
charred broccolini, roast pumpkin, zucchini, sesame avocado, wild rice,carrot hummus, toasted almonds
add grilled chicken +7

CHILLI SCRAMBLE 22 *(v)*
chilli infused free range eggs, chilli oil, roasted cauliflower, flatbread

MUSHROOM TOAST 24 *(v)*
roast seasonal mushrooms, kale, stracciatella, salsa verde, poached free range egg, pangrattato, sourdough

FRIED CHICKEN BENEDICT 25
kaarage fried chicken, potato rosti, hot sauce hollandaise, free range poached eggs, charred kale

FALAFEL PLATE 23 *(v)*
egyptian falafel, beetroot hummus, labneh, pickled vegetables, roasted cauliflower, flat bread

APPLE CRUMBLE FRENCH TOAST 22 *(v)*
brioche, crème anglaise, apples, crumble, rhubarb

HOUSE HOTCAKE 23 *(v)*
vanilla mascarpone, poached seasonal fruits, berries, mandarin, pineapple glaze
choice of - poached, fried or scrambled on sourdough toast

TOASTED BREADS 7 *(v)*
white sourdough, rye sourdough, soy linseed, fig & raisin, turkish
choice of spread - butter, berry jam, vegemite, peanut butter

add ons

- POACHED OR FRIED EGG 4
- BACON 5
- MUSHROOMS 5
- 2 SCRAMBLED EGGS 6
- HALOUMI 5
- AVOCADO 4
- BROCCOLINI 6
- FETA 4
- LABNEH 3
- HOLLANDAISE 3
- CHICKEN 7
- POTATO HASH 5

– salads –

LAMB SALAD 27
slow cooked Amelia park lamb shoulder, freekeh, kale,
wild rice, ancient grains, lemon dressing, mint yoghurt

LEMONGRASS CHICKEN SALAD 25 *(gf)*
vermicelli noodles, mint, coriander, cucumber,
bean shoots, carrot, coconut, chilli, green papaya

POKE BOWL 24 *(gf)*
seared salmon sashimi, cucumber, seaweed salad, cabbage, pickled ginger,
edamame, rice, charred leek dressing, sesame dressing, nori crunch

– burgers & rolls –

CHEESEBURGER 20
tajima wagyu beef, mustard mayo, tomato relish,
house pickles, cheese, chips

WAGYU BEEF BURGER 25
tajima wagyu beef, smoky bacon, tomato, caramelised onion,
house pickles, butter lettuce, tomato relish, aioli, cheese, chips

KARAAGE FRIED CHICKEN BURGER 23
marinated japanese style thigh fillet, butter lettuce,
pickled vegetables, spicy mayo, chips

STEAK ROLL 27
wagyu sirloin strips, capsicum, onion, cheese, smoky bbq sauce, chips

VEGE BURGER 24 *(v)*
zucchini & corn fritter, smashed peas, haloumi, cucumber,
carrot, butter lettuce, herb mayo, sweet potato chips

– pasta & risotto –

PRAWN LINGUINE 29
australian king prawns, confit chilli & garlic, cherry tomato, prawn bisque

BEETROOT, FETA & RICOTTA RAVIOLI 25 *(v)*
burnt butter, sage, pine nuts

LAMB RAGU PAPPARDELLE 28
slow cooked lamb shoulder ragu, pecorino

RISOTTO 24 *(v/gf)*
green pea, asparagus, pea puree, pecorino
add chicken +5

– plates –

FISH AND CHIPS 28
peroni battered local fish, chips,
house tartare sauce, lemon

GRILLED EGGPLANT 24 *(v/gf)*
danish feta, wild rice tabouli, quinoa, pomegranate,
cherry tomato, parsley, mint yoghurt

SALMON 32 *(gf)*
fennel, cucumber & dill salad, roasted chat potatoes,
carrot puree, lemon

SPICED CHICKEN 28 *(gf)*
deboned free range chicken, muhammara,
zucchini, chickpea, potato & eggplant ragu

SCOTCH FILLET 42
riverina mbs2+ scotch fillet, broccolini, chips, chimichurri sauce

– sides –

- CHIPS 8
- SWEET POTATO CHIPS 10
- BROCCOLINI 6
- ROASTED CHAT POTATOES 7
- FENNEL, CUCUMBER & DILL SALAD 7
- FLATBREAD 5

– kids –

KIDS NUGGETS & CHIPS 12

KIDS BURGER & CHIPS 14

KIDS HOTCAKES 13
w/ banana & maple syrup

CHEESE TOASTIE 11

SEASONAL FRUIT BOWL 10

10% surcharge on weekends & public holidays. Although we state certain items are gluten free on our menu, please inform our friendly staff when ordering if you have any food allergies. This will ensure complete safety whilst we prepare your meal. *v – vegetarian / gf – gluten free / vg – vegan / df – dairy free*

HUDSON GEORGE

HUDSON GEORGE

– beverages –

COKE 4.5

COKE NO SUGAR 4.5

SPRITE 4.5

FANTA 4.5

GINGER BEER 4.5

LEMON LIME BITTERS 6.5

SPARKLING WATER *750ml* 6

SODA WATER 4

TONIC WATER 4

KOMBUCHA 6
ginger lemon / peach / raspberry
lemonade / passionfruit

fresh juice

BLISS 8.5
pineapple, watermelon,
orange, passionfruit

IN TUNE 8.5
apple, orange, carrot,
lemon, fresh turmeric

ALKALINE 8.5
cucumber, apple, celery,
lemon, ginger

ORANGE JUICE 7

APPLE JUICE 7

smoothies

ACAI 10
organic acai berry, mango, banana,
pineapple, honey, coconut water

TROPICAL 9
blueberries, strawberries, mango,
spinach, coconut water

BANANA 9
banana, honey,
peanut butter, milk

MANGO 9
mango, banana, honey,
chia seeds, milk

add 30g protein scoop +3

milkshakes *kids* 6 *large* 8

thickshakes *kids* 7 *large* 9

chocolate strawberry vanilla caramel banana Nutella

– coffee –

ESPRESSO / PICCOLO / MACCHIATO $4

FLAT WHITE / CAPPUCCINO
LATTE / LONG BLACK $4 / $4.5

COLD BREW COFFEE $6

MOCHA $4.5 / $5

HOT CHOCOLATE $4.5 / $5

PRANA CHAI LATTE $5.5

DECAF $0.5

five senses COFFEE

extra shot, soy milk, almond milk, oat milk, lactose free milk 0.7

ICED COFFEE 7.5
double espresso, icecream, milk

ICED LATTE 6.5
double espresso, ice, milk

ICED LONG BLACK 6
double espresso, ice, water

ICED CHOCOLATE 6
chocolate, icecream, milk

ICED MOCHA 7
double espresso, chocolate,
icecream, milk

BABYCINO 1.5

– specialty tea –

English breakfast / green / earl grey / peppermint /
chamomile / lemongrass & ginger / masala chai $5.5

– beers –

CORONA *MEX* $8

PERONI *ITALY* $8

PURE BLONDE *NSW* $7

STONE & WOOD
PACIFIC ALE *NSW* $10

NEWTOWNER
PALE ALE *NSW* $9

WHITE RABBIT
DARK ALE *VIC* $10

JAMES BOAG'S
PREMIUM
LIGHT *SA* $8

JAMES SQUIRE
ORCHARD CRUSH
NSW $9

– wine –

rose

TEUSNER SALSA ROSÉ *Barossa Valley, SA* $9 GLS / $42 BTL

VILLA AIX ROSÉ *Cotes de Provence, France* $48

red

TEUSNER WARK SHIRAZ *Barossa Valley, SA* $10 GLS / $48 BTL

ROSILY CABERNET SAUVIGNON *Margaret River, WA (organic)* $52

QUARTIER PINOT NOIR *Mornington Peninsula, VIC* $55 BTL

MAJELLA CABERNET SAUVIGNON *Coonawarra, SA* $65

PETER LEHMANN STONEWELL SHIRAZ 2013 *Barossa Valley, SA* $145

sparkling

VILLA SANDI PROSECCO *Veneto, Italy* $9 GLS / $42 BTL

COPPABELLA SPARKLING *Tumbarumba, NSW* $42

MARCHAND & BURCH CREMANT DE BOURGOGNE *Burgundy, France* $68

LAURENT PERRIER *Champagne, France* $95

white

PETAL & STEM SAUVIGNON BLANC *Marlborough, NZ (vegan)* $9 GLS / $39 BTL

NEUDORF MOUTERE PINOT GRIS *Nelson, NZ* $11 GLS / $54 BTL

WILSON POLISH HILL RIESLING *Clare Valley, SA* $52

MOPPITY ESTATE CHARDONNAY *Hilltops, NSW* $55

HOWARD PARK ALLINGHAM CHARDONNAY 2015 *Margaret River, WA* $120

– spirits –

CHIVAS REGAL SCOTCH
WHISKEY *12YRS* $12

CHIVAS REGAL SCOTCH
WHISKEY *18YRS* $15

BELVEDERE VODKA $12

TANQUERAY GIN $12

MAKER'S MARK BOURBON $11

– optional mixers included –

coke
coke no sugar
lemonade
soda water
tonic water
ginger ale
orange juice