



Cold Beverages

Milkshakes	Half Size 4.5	Full Size 6.5
Vanilla Chocolate Strawberry		
Caramel Banana Lime		
Soy Milk	add 1.0	
Bottled Juice 350ml	4.3	
Mineral Water	4.5	
Iced Coffee or Iced Chocolate	6.9	



Hot Beverages

Espresso		3.6
Ristretto		3.6
Macchiato		3.6
Piccolo		3.6
Flat White	cup 3.8	mug 4.8
Cappuccino	cup 3.8	mug 4.8
Cafe Latte	cup 3.8	mug 4.8
Long Black	cup 3.8	mug 4.8
Flavours		add 0.7
Macadamia Coconut		
Hazelnut Caramel Vanilla		
Chai Latte	cup 3.8	mug 4.8
Mocha	cup 4.0	mug 4.8
Vienna	cup 4.2	mug 5.2
Affogato		6.9
Hot Chocolate		4.8
Real Belgium Hot Chocolate		8.9
Served in mug only		
Extras	Decaf 0.9	Soy Milk 1.0
Liqueur choice - Tia Maria Baileys		
Frangelico Jameson Drambuie		7.5



Specialty Teas

Classic	3.8
Earl Grey Romantica	
English Breakfast	
Green Tea	4.5
Aussie Green	
Sencha	
Herbal	5.0
Ginger Kiss Peppermint	
Chamomile Bliss Bright Detox	
Spicy Chai Honey Bee	
Cinnamon & Apple Quince Vanilla	



Desserts*

Sticky Date Pudding.	12.9
Butterscotch sauce, cream, ice cream	
Housemade Pavlova.	12.9
Cream chantilly, berry compote	
Death by Chocolate.	13.9
Warm ganache, cream, chocolate gelato 🍷	
Vanilla Bean Brûlée.	13.9
Pistachio biscotti, vanilla gelato	
Apple and Blueberry Crumble.	14.9
Honey gelato and custard	

*Cakes available from cake cabinet



Dinner





Breads

Bread Roll and Butter.	2.0
Garlic or Herb Bread. (4)	6.0
Cheesy Garlic or Herb Bread.* (4)	7.9
Sourdough Bread. (2) Balsamic reduction, olive oil, butter	7.9
Gluten Free Garlic or Herb Bread. (4)	10.0
Bruschetta. 1 slice 9.9 2 slices 13.9 Tomato, spanish onion, basil pesto, balsamic glaze, olive oil, parmesan	
Turkish Bread and Dips. 12.9 3 types of house-made dips	

* Gluten free available +\$1.5 extra



Starters

Polenta Chips. 12.9 Confit garlic aioli	
Parmesan Tempura Eggplant. 14.9 Tzatziki dipping sauce	
Soup of the Day. 12.9	
Smokey Pork and Potato Croquette. 14.9 Smoke bbq sauce	
Szechuan Squid. 15.9 Wombok salad, vietnamese mint, cashew nuts, sesame seeds, fried shallots, confit garlic aioli	



Mains

Vegetarian Penne. Onion, tomato, olives, spinach, herbs, parmesan cheese	26.9
Chicken Penne Pasta. Basil pesto cream sauce, tomato, parmesan cheese	26.9
Chicken Schnitzel. Hand crumbed 200g breast, house salad, fries, lemon	27.9
Chicken Parmigiana. Neapolitan sauce, grilled cheese, house salad, fries	29.9
Smoked Salmon Rosti. House salad, honey mustard dressing	26.9
Smoked Tofu. Pumpkin, beetroot, zucchini, carrot, spinach, mushroom	27.9
Linguini & Meatballs. Onion, tomato, olives, spinach, herbs, parmesan cheese sml 16.9 lge 27.9	
Prawn Choo Chee. (Prawns 100gm). Steamed rice, broccoli (chicken available)	28.9
Slow Cooked Roast Lamb. Roast vegetables, mint jus	32.0
Chicken Supreme. Colcannon potato, broccoli, braised chicken jus	31.9
Asian Style Pork Belly. Sweet potato, broccoli, master stock sauce, chilli jam	32.9
Fish of the Day. Chat potato, steamed vegetables, lemon butter sauce	Market Price
Porterhouse Steak. (400gm). Salad & fries, your choice of sauce	36.0

Steak Sauce Choices.

Pepper | Dianne | Mushroom | Jus



Sides

Side Mash Potato	6.5
Chips	sml 5.5 lge 8.9
Wedges and Ori Dip	sml 6.5 lge 9.9
Garden Salad	sml 5.5 lge 12.9
Steamed Vegetables	sml 6.5 lge 14.9



Salads

small 14.9 large 19.5

Ori Salad. Kipfler potato, pear, mixed leaf, pine nuts, fetta cheese, house dressing

Sexy Salad. Lettuce, sweet potato, semi dried tomato, olives, avocado, fetta cheese, rocket pesto

small 15.9 large 26.9

Smoked Salmon Salad. Rocket, baby spinach, tomato, lemon dressing & sweet potato crisps

Extras.
Chicken 6.0 Squid 8.0
Smoked Salmon 10.0



= Gluten Free = Vegetarian = Vegetarian option available = Dairy Free
 Not all ingredients are mentioned, please inform us of your food allergies or ingredients not suited for you

A 15% surcharge per table applies for public holidays
 A limit of one bill per table / cageage fees apply
 Menu subject to change without notice

