

## Breakfast

*Available Saturday and Sunday from 8:30am to 11:30am*

freshly baked croissants / turkish toast / fruit toast/ toast with butter berry or marmalade jam	6.90
fresh fruit with organic bush honey greek yoghurt with passionfruit	10.90
croissant with smoked salmon sour cream chives and lilyput capers	11.50
croissant with smoked ham sun dried tomato gruyere cheese	10.90
cinnamon sugar french toast double cream pure maple syrup and fresh lemon	13.00
eggs on toast poached/fried/scrambled	11.90
crispy bacon two free-range eggs on turkish toast	13.90
scrambled eggs on sour dough toast with crab poached asparagus	15.90
croque-monsieur wood fired bread sliced leg ham béchamel grated gruyere crème fraiche croquet-madam with a pan fried egg	15.50 16.90
eggs benedict two poached eggs and hollandaise choose from: avocado or smoked leg ham tasmanian smoked salmon	14.50 16.90
riverside big breakfast two eggs bacon continental sausage roasted tomatoes mushrooms	18.50
pan-fried swiss brown mushrooms on turkish toast with roast garlic thyme infused butter truffle salt	13.50
homemade vegetarian wholemeal muffin with fresh herbs crème fraiche chilli jam	10.90
sides	
roasted organic tomatoes	3.00
baked beans in tomato sauce	3.00
crispy continental sausage with cheese	3.50
pan fried mushrooms	3.00
smoked bacon	4.00
black pudding	3.50

sides are offered as extras and do not constitute a meal



## Lunch

*Available from 11:00am-2:30pm Monday to Friday.  
12:00pm-3:00pm Saturday and Sunday.*

bruschetta roma tomato red onion basil and garlic oil roast garlic and cheddar bread	9.50 8.50
anti pasto platter (for one) marinated char grilled mediterranean vegetables olives continental meats toasted turkish fingers	16.50
pan seared local prawn salad with kawali glaze baby spinach sprouts avocado herb salad citrus dressing	17.50 / 23.90
pasta of the day	16.50 / 23.50
marinated char grilled vegetable stack char grilled vegetables soft goat's fetta wild rocket apple balsamic dressing	21.90
crispy skin tasmanian salmon salt and vinegar mash buttered beans confit cherry tomatoes horseradish crème fraiche	26.90
chicken caesar burger grilled chicken fillet baby cos crispy bacon caesar dressing romano cheese and beer battered fries	20.50
fish n chips herb crumbed local fish fillets crunchy fries preserved lemon aioli	23.50
risotto forest mushroom fresh herbs porcini cream shaved grand padano toasted granola	16.50 / 23.50
pan seared grass fed fillet mignon crushed cocktail potatoes shiraz jus baby herb salad	28.90
caesar salad baby cos crispy bacon croutons caesar dressing shaved parmesan	17.90
with blackened chicken breast	19.90
with pan seared local prawns	21.90

One bill/transaction per table please

## Lunch

*Available from 11:00am-2:30pm Monday to Friday.  
12:00pm-3:00pm Saturday and Sunday.*

charcuterie and fromage platter (for one)	16.50
chefs choice of prepared pates and meats cheeses and warm bread	
coconut crusted tiger prawns mango and star anise chutney	18.90 / 24.90
pineapple snow pea water cress macadamia nut salad	
citrus extra virgin olive oil dressing	
blta	16.90
toasted turkish bread smoked bacon baby cos lettuce avocado	
gourmet tomato crunchy fries	
cajun rib fillet steak sandwich	17.90
toasted turkish bread cos lettuce gourmet tomato red onion jam	
crunchy fries	
vine ripened tomato marinated goats fetta herb tart	18.90
caramelised red onion kalamata olive anchovies	
micro herb salad balsamic reduction	
sides	
crunchy fries citrus aioli	7.50
roast pumpkin baby spinach pine nut salad	9.50
chefs side salad	7.50
kids menu (12 years and under)	
tri coloured tortellini with napolli sauce	9.50
fish n chips	9.50
chicken nuggets and chips tomato sauce	9.50
ham pineapple cheese pizza	9.50
chicken schnitzel and chips	10.50
dessert	
a selection of cakes are available from our display cabinet	from 6.50

One bill/transaction per table please

## Drinks

coffee			
espresso			3.50
cappuccino flat white latte macchiato long black			4.00
hot chocolate mocha chai latte			4.50
extra shot			.80
coffee syrups			.80
vanilla, caramel, hazelnut			
tea			3.50
english breakfast earl grey peppermint, chai chamomile jasmine green			
fruit juice			4.20
orange, mandarin, apple and guava, orange apple and mango, pomegranate and blueberry apple, pineapple, V8			4.00
soft drinks			3.50
coca-cola, coke zero, diet coke, sprite, fanta, lift tonic water, soda water, dry ginger ale bundaberg ginger beer, sarsaparilla, lemon lime and bitters			4.00
tiro			4.00
red orange, pink grapefruit, passionfruit, elderflower, blackcurrant, raspberry			
ice tea			4.00
lemon, peach			
breaka			
chocolate, strawberry, ice coffee			3.00
water			
san pellegrino sparkling	1 litre	6.50	500ml 4.50
good vibes 600ml spring water			3.50



## Drinks

### Beer and Spirits

light	4.00
cascade premium light boags premium light	
mid strength	4.50
xxxx gold carlton mid	
heavy	
xxxx bitter pure blonde	5.00
premium	6.50
boags premium crown lager cascade premium	
imported	7.00
corona becks	
spirits	
johnnie walker red bundaberg rum smirnoff vodka gordons gin	6.50
jim beam jack daniels chivas regal	7.00
liqueurs	7.00
baileys kahlua tia maria	



## Drinks

### sparkling

		glass	bottle
	grandin brut 200ml	france	9.50
	42 degrees south	tasmania	48.00
07	croser	adelaide hills sa	55.00

### white

08	foxes island sauvignon blanc	marlborough nz	9.50	48.00
08	anvers sauvignon blanc	adelaide hills sa		35.00
09	round 2 semillion sauvignon	barossa valley sa	6.50	31.00
08	42 degrees unwooded chardonnay	tasmania		36.00
08	preveli chardonnay	margaret river wa	8.00	36.00
09	capel vale debut verdelho	capel wa	8.00	36.00
08	frogmore creek riesling	tasmania		42.00
06	stringy brae riesling	clare valley sa	7.50	35.00
09	galli estate pinot grigio	sunbury vic	7.00	32.00

### red

08	la linea tempranillo rose	adelaide hills sa		33.00
07	dusky sounds merlot	hawkes bay nz	7.00	29.00
07	prevelli pinot noir	margaret river wa	8.00	36.00
08	teusner the riebke shiraz	barossa sa		42.00
07	anvers cabernet sauvignon	langhorne creek sa	8.00	37.00

