

Hot, crusty rosemary & sea salt or wholegrain bread roll 2.50
with dukkah, local olive oil & balsamic syrup

Hot, crusty white or seeded gluten free rolls also available 3.00

Warm pomegranate & chilli olives 5.00

Fries & aioli 7.50

Mixed baby leaves, organic baby truss tomatoes & Udder Farm fetta
with citrus dressing 7.50 / 12.50

Local roquette with shaved Parmesan & toasted walnuts 8.50 / 13.50

Ricotta gnocchi on sautéed fresh tomato with chives,
local olive oil & shaved Pecorino 18.50

Warm stack of pan-seared Haloumi, Melzanne & slow-roasted Romas
with local roquette & Kalamata olives 18.50

'Caprese' salad with warm local organic tomatoes, Hunter Belle fetta,
fresh basil & toasted pine nuts 17.50

Smoked salmon & avocado omelette with salmon pearls
& baby leaves 20.50

Wholemeal pizzetta topped with local bacon, blue cheese & garlic cream,
potato slices & onion jam 19.50

Olive pizzetta topped with caponata, pesto & bocconcini 18.50

Warm salad of coconut & lime poached local chicken
with sautéed sticky rice, bean shoots, cucumber slivers, chilli & roasted peanuts
19.50 / 35.50

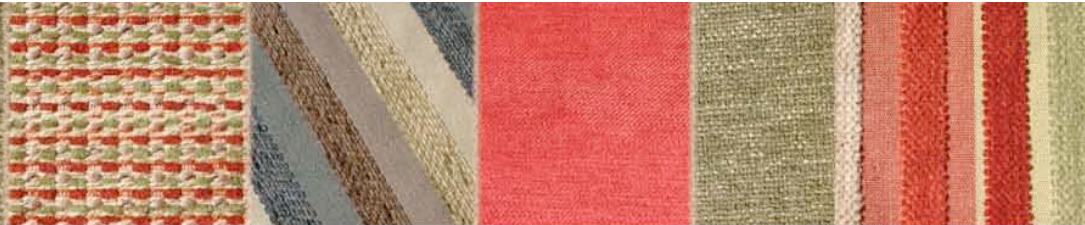
Saffron linguine tossed with local roquette, chilli dice,
lemon & butter 17.50 / 27.50

Warm salad of sautéed local chorizo & squid on spiced white bean puree
with local roquette, organic baby truss tomatoes & balsamic syrup 18.50 / 29.50

Beer-battered Dory fillets & fries
with house-made tartare & salad 29.50

Please advise us of any dietary requirements prior to ordering
Good food takes time to prepare & serve – please let us know if you are in a hurry
Corkage 8- / bottle; 10% Public Holiday Surcharge

lunch



Hot, crusty rosemary & sea salt or wholegrain bread roll 2.50
with local olive oil & balsamic syrup

Hot, crusty white or seeded gluten free rolls also available 3.00

Warm pomegranate & chilli olives 5.00

Fries & aioli 7.50

Mixed baby leaves, organic baby truss tomatoes & Udder Farm fetta
with citrus dressing 7.50 / 12.50

Local rocket with shaved Parmesan & toasted walnuts 8.50 / 13.50

Steamed beans with lemon butter & flaked almonds 8.50 / 13.50

Ricotta gnocchi on sautéed fresh tomato with chives,
local olive oil & shaved Pecorino 18.50

Warm stack of pan-seared Haloumi, Melzanne & slow-roasted Romas
with local rocket & Kalamata olives 18.50

'Caprese' salad with warm local organic tomatoes, Hunter Belle fetta,
fresh basil & toasted pine nuts 17.50

Wholemeal pizzetta topped with blue cheese & garlic cream,
potato slices & onion jam 18.50

Olive pizzetta topped with caponata, pesto & bocconcini 18.50

Warm salad of glass noodles with snow pea & bean shoots, chilli tofu,
sweet soy, ginger & toasted sesame 17.50

Omelette filled with sautéed potato, semi-dried tomato,
eggplant & avocado, topped with baby leaves 19.50

Tempura-battered summer vegetables with a soy & mirin dipping sauce
& wasabe paste 17.50

Sautéed sticky rice with bean shoots, cucumber, chilli
& roasted peanuts 17.50 / 27.50

Baked field mushrooms stuffed with quinoa, semi-dried tomatoes,
& shallots, topped with pepitas 17.50 / 27.50

Saffron linguine tossed with local rocket, chilli dice,
lemon & butter 17.50 / 27.50

Cottonseed oil used for deep-frying

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Corkage 8- / bottle; 10% Public Holiday Surcharge

vegetarian



Peach Trio:

Warm peach cheeks, peach brulee, flourless peach & almond 'biscotti' 17.50

Silky dark chocolate pannacotta with berry compote,
chocolate shavings & crunchy chocolate pistachio 'dirt' 15.00

Summer Fruit Sensation:

Mango, passionfruit & pineapple 'trifle' with marshmallow cream 15.00

Warm caramelised banana tartlet with hints of spice
& crème fraiche ice cream 15.00

Branxton Brie, Milawa blue & Hunter Belle aged cheddar
with our quince paste, fresh apple slices, wattle seed lavoche shards
& toasted organic fruit loaf 19.50

Selection of Petite Fours 10.00

Cookie selection on the counter

Devonshire tea or coffee

with scones, jam & whipped local cream 9.50
Gluten free scones also available

Coffee & Teas

Made with local Udder Farm milk & cream

Espresso coffees in cups/mugs 4.50/5.00

Liqueur Coffees 12.00

Organic Leaf & Herbal Teas 5.00

Chai Latte 5.00

Iced Coffee, Chocolate, Caramel, or Strawberry 6.50

Hot Chocolate with marshmallows 5.50

French-style hot chocolate 7.50, or with Liqueur 13.50
(Made with Callebaut ganache)

Affogato 7.50, or with Liqueur 13.50

Corkage 8.00/bottle; 10% Public Holiday Surcharge

desserts



De Iuliis Wines

	150ml	750ml
2004 Pinot Chardonnay Methode Champenoise	12.00	34.00
2011 Verdelho	9.00	30.00
2011 Semillon	8.50	28.00
2011 Sunshine Vineyard Semillon		35.00
2005 Aged Release Semillon		35.00
2010 Show Reserve Chardonnay	9.00	30.00
2009 Limited Release Chardonnay		45.00
2011 Rose	8.50	28.00
2009 Show Reserve Merlot		40.00
2010 Shiraz	11.50	35.00
2009 Show Reserve Shiraz		45.00
2008 Shiraz (McLaren/Hunter)		55.00
2010 LDR Shiraz		60.00
2009 Steven Vineyard Shiraz		65.00
2009 Limited Release HV Shiraz		85.00
2007 Limited Release HV Shiraz		85.00
2004 Hunter Valley Shiraz		65.00
2010 Late Picked Semillon (100mls/375mls)	8.50	28.00
Moorebank Vineyard Liqueur Muscat (60mls/500mls)	9.50	55.00

French Champagne

Pol Roger NV 375ml		65.00
Pol Roger NV 750mls		120.00

Beers

Hahn Lite 6.00 Tooheys Extra Dry 6.50
 Boags Premium Lager 7.50 Peroni Nastro Azzurro 7.50
 Blue Tongue Premium Lager 7.50 Corona 8.50

Corkage 8.00/bottle; 10% Public Holiday Surcharge

Wines & beer



Spirits & Liqueurs

Hennessy VSOP
Grand Marnier
Drambuie
Galliano
Sambucca
Amaretto
Jack Daniels
Bombay Sapphire Gin
Benedictine
Galway Pipe
Frangelico
8.50

J & B Rare Whiskey
Jim Beam Bourbon
Southern Comfort
Baileys Irish Cream
Malibu
Midori Melon Liqueur
7.00

Glen Livet
Absolute Vodka
Jose Cuervo Tequila
Inner Circle Rum
Cointreau
Lychee Liqueur
Butterscotch Schnapps
Tia Maria
Tullamore Dew
Kahlua
8.50

Bacardi Rum
Chatelle Napoleon Brandy
Campari
Smirnoff Vodka
London Dry Gin
Bundaberg Rum
7.00

Soft Drinks

Preshafruit Juices

Apple & Lemon
or Apple & Berry
6.50

Jones Natural Sodas

Grape
Fufu Berry
Blue Bubbegum
4.00

Green Apple
Orange & Cream
Cream Soda
Strawberry & Lime
4.00

Coke, Diet Coke, Sprite, Lift
3.50

Sparkling Mt Franklin
Mineral Water
500mls 4.50 or 1litre 6.50

Corkage 8-/bottle; 10% Public Holiday Surcharge/person

Spirits & softs