

BRUNCH

Wednesday – Sunday

TASMANIAN OYSTERS	6 12
natural*	\$22 \$38
ponzu & pickled ginger	\$24 \$40
WARM CIABATTA	
with balsamic vinegar, olive oil & confit garlic butter	\$12
ARANCINI OF THE DAY (3)	\$16
PULLED PORK TACOS (2)	
with cabbage slaw	\$21
ENTRÉE SALT & PEPPER CALAMARI*	
with chilli mayo & fresh lime	\$17
EGGS & BACON*	
poached, scrambled or fried, served with house tomato relish on white loaf	\$14
EGGS BENEDICT*	
poached with ham, served with hollandaise on white loaf	\$18
EGGS FLORENTINE*	
house smoked salmon with wilted spinach, served with hollandaise with white loaf	\$22

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CRISPY CHICKEN BURGER

with bacon, lettuce, swiss cheese, carrot kimchi,
side of fries & bbq mayo \$21.5

BEEF BURGER

with lettuce, tomato, swiss cheese, sliced beetroot,
side of fries & house tomato relish \$20

MARKET FISH

with house salad, side of fries & tartare sauce \$29

TOSSED CALAMARI*

mixed salad with asian soba noodles \$28

YELLOW COCONUT CURRY (V)*

with jasmine rice & asian vegetables \$22

CAESAR SALAD

with shaved parmesan, crispy prosciutto
& a poached egg \$24
add cajun chicken | add smoked salmon + \$4 | \$5

SIDES

bowl of fries \$6.5
bowl of house salad | bowl of seasonal vegetables \$4.5

vegetarian and vegan dishes can be made from components of our menu
please make your waiter aware of any dietary requirements

*can be altered to gluten free