

### BREAKFAST

available 8am – 11.30am daily

<b>TOAST</b> house-made jam, honey, peanut butter or vegemite **	\$10.00
<b>FRUIT TOAST</b> Zeally Bay organic, honey	\$11.50
<b>FRUIT SALAD</b> seasonal fruit, blue pea yoghurt, honey roasted sunflower seeds (GF)	\$17.00
<b>MAPLE TOASTED GRANOLA</b> malt panna cotta, poached rhubarb, orange, pistachio, cardamom milk	\$23.50
<b>WILD RICE PORRIDGE</b> sticky date, poached pear, banana, pecan and pepita praline, cacao, amaranth (GF)	\$23.50
<b>EGGS ON TOAST</b> 2 free range eggs (poached, scrambled or fried), toast **	\$15.50
<b>EGGS BENEDICT</b> 2 free range poached eggs, shaved ham, Zeally Bay sourdough toast, hollandaise **	\$25.50
<b>THE PAVILION</b> 2 free range poached eggs, toast, continental pork sausage, bacon, mushrooms, tomatoes ** (NO CHANGES, EXTRAS AVAILABLE)	\$29.00
<b>AVOCADO</b> toasted rye, beetroot relish, whipped labneh, green tahini, poached egg, sprouts, pistachio dukkah (GF, Vegan avail)	\$26.00
<b>PANCAKE</b> mulled berry compote, lemon ricotta, honey and oat crumble	\$25.00
<b>HAM HOCK AND BEANS</b> baked cannellini beans, ham hock, tomato, fennel, sourdough, fried eggs, pickled onion, parsley **	\$28.50
<b>TOFU CHILLI</b> scrambled tofu, crispy chilli, cauliflower and white bean fritters, puffed rice, herbs (GF, Vegan)	\$26.50
<b>EXTRAS</b>	
Zeally Bay gluten free toast	\$1.00 extra
piece of toast, hollandaise, tomato relish, crispy chilli	\$2.50 each
hashbrown, yoghurt	\$3.50 each
egg, tomatoes, spinach, fetta	\$4.00 each
bacon, continental sausage, avocado, grilled haloumi, mushrooms	\$5.50 each
smoked salmon	\$8.00 each

**\*ADVISE STAFF OF ANY ALLERGIES\***

**KIDS** FRIED EGG, TOAST \$12.00 PANCAKE MAPLE SYRUP & ICE-CREAM \$15.00 HAM & CHEESE TOASTIE \$10.00

### DRINKS

<b>JUICE</b>		<b>POT OF T2 LOOSE LEAF TEA</b>	\$5.00
tomato	\$6.50	(english breakfast, earl grey, green, peppermint, chamomile, lemongrass & ginger)	
freshly squeezed orange	\$8.50	<b>COFFEE</b>	cup \$5.00 mug \$6.50
fresh celery, carrot, apple & ginger	\$8.50	hot chocolate, mocha	cup \$5.00 mug \$6.50
fresh watermelon, pineapple, orange & apple	\$8.50	iced coffee, iced chocolate	\$8.50
Bloody Mary	\$15.00	prana chai latte	\$6.80
<b>MILKSHAKES</b>	\$9.00	babyccino	\$1.00
(chocolate, strawberry, vanilla, caramel, lime, blue heaven, banana)		soy, almond, lactose free, oat	extra \$0.70
add malt	\$0.50	<b>SOFT DRINK &amp; WATER</b>	
extra ice-cream	\$1.00	Splitrock sparkling mineral water	\$5.00
<b>SPIDERS</b>	\$8.50	Splitrock lightly carbonated mineral water 750ml	\$11.00
lime, lemonade, coke, raspberry		Tiro – lemon lime & bitters, passionfruit	\$5.50
<b>SMOOTHIES</b>	\$9.50	soft drink 375ml can – coke, no-sugar coke, solo, lemonade	\$5.50
<b>berry</b> raspberry, blueberry, strawberry		soft drink 300ml bottle – soda, dry ginger, tonic	\$5.50
<b>tropical</b> mango, passionfruit, pineapple		Bundaberg ginger beer	\$6.50
		Strangelove – cloudy pear, Yuzu lemon	\$7.50

### LUNCH

available 12.00noon – 2pm daily

<b>FRIES</b> tomato sauce (GF)	\$10.00
<b>ZEALLY BAY SOURDOUGH</b> grilled, confit garlic and rosemary, whipped goats cheese	\$12.00
<b>GRAZING BOARD</b> sliced meats, cheese, rhubarb relish, fruit and nuts, grilled bread **	\$26.00
<b>ARANCINI</b> roasted cauliflower, leek and cheddar arancini, apple, radicchio and candied walnut salad, buttermilk ranch (GF)	\$23.00
<b>FALAFEL BOWL</b> cauliflower and white bean falafel, wild rice, charred broccolini, cucumber, beetroot relish, green tahini, pistachio dukkah, sprouts (GF, Vegan)	\$28.50
<b>COCONUT CHICKEN</b> coconut and lemongrass wet roasted chicken Maryland, steamed rice, green paw paw, peanuts, chilli, herb salad (GF)	\$30.00
<b>PORK AND NDUJA BURGER</b> pickled pineapple, red onion and rhubarb relish, Swiss cheese, herb slaw, milk bun, fries	\$28.50
<b>SALT &amp; PEPPER SQUID</b> roquette and iceberg salad, aioli **	\$28.50
<b>BEER BATTERED FLAKE</b> fries, salad, tartare (grilled for GF) **	\$29.50
<b>PAN-FRIED SNAPPER FILLET</b> fondant potato, lemon and caper sauce, green beans, radish **	\$36.00
<b>SPINACH AND RICOTTA TORTELLINI</b> brown butter, roasted pumpkin, sage, almonds, goats cheese	\$32.00

**\*ADVISE STAFF OF ANY ALLERGIES\***

### KIDS

**BATTERED FLAKE** fries \$15.00

**CALAMARI** fries \$15.00

**HAM & CHEESE TOASTIE** \$10.00

### ALCOHOLIC BEVERAGES

#### TAP BEER

Carlton Dry 3.5%  
Carlton Draught  
Balter XPA

#### SCHOONER

\$12.00  
\$13.00  
\$14.00

#### RED WINE

Please see the bar for current selection

#### BOTTLED BEER

Asahi 0% (Japan) \$8.50  
Coopers Light (Regency Park, SA) \$8.50  
Coopers Mid Strength (Regency, S.A.) \$8.50  
Great Northern (Abbotsford, Vic) \$8.50  
Melbourne Bitter (Abbotsford, Vic) \$9.00  
Corona (Mexico) \$10.00  
Gage Roads Single Fin (Fremantle, W.A) \$10.50  
Peroni Rossa (Italy) \$10.50  
White Rabbit Dark Ale (Geelong, Vic) \$11.00  
Stone & Wood Pacific Ale (Northern Rivers, NSW) \$11.50  
Balter IPA (Currimbin QLD) \$12.00

#### CIDER

Sidro Del Bosca (Northern Italy) \$12.50  
Hard Rated Alcoholic Lemon \$13.00  
Willie Smith Organic Cider (Tasmania, Aust) \$13.00

#### COCKTAILS

**Pomegranate Mule** Gin, pomegranate juice, fresh lime, dry ginger \$22.00  
**Spicy Margarita** Tequila, Cointreau, lemon & lime juice, fresh chilli, chilli salt rimmed glass \$22.00  
**Espresso Martini** Vodka, Kahlua, Crème de Cacao, espresso, shaken \$22.00  
**Pimms Number One** Pimms, lemonade, dry ginger ale, fresh lemon, orange, cucumber \$18.00  
**Frozen Berry Daiquiri** Bacardi, Cointreau, mixed berries, lime juice \$22.00  
**Raspberry Fizz** crushed raspberries, Chambord, champagne \$18.50  
**Amaretto Sour** Amaretto, lemon juice, Angostura bitters, egg white, maraschino cherry \$22.00  
**Limoncello Spritz** Limoncello, sparkling wine, soda, lemon \$17.00  
**Pina Colada** Bacardi Rum, Malibu, pineapple, and coconut \$21.00

#### WHITE WINE

NV Sunnycliff Sparkling Brut, South Australia \$13 \$60  
25 Rieslingfreak No 3 Riesling, Clare Valley, S.A. \$15 \$60  
25 Hoddles Creek Pinot Gris, Yarra Valley, Vic \$16 \$60  
25 The Pass Sauvignon Blanc, Marlborough, NZ \$14 \$50  
25 Shaw & Smith Sauvignon Blanc, Adelaide Hills, S.A. \$16 \$60  
25 Zilzie Moscato, Central Victoria \$13 \$45  
25 Harvest Moon Chardonnay Yarra Valley, Vic \$13.5 \$60