

BREAKFAST

available 8am – 11.30am daily

COCONUT & MAPLE TOASTED GRANOLA malted milk panna cotta, strawberries, banana, passionfruit sauce	\$18.50
WILD RICE PORRIDGE anglaise, golden syrup spiced pears, sticky dates, candied pecan and cornflake crunch *	\$19.50
FRUIT TOAST Zeally Bay organic, honey	\$10.00
TOAST house-made jam, honey, peanut butter or vegemite **	\$9.00
AVOCADO toasted bagel, charred tomato salsa, corn, lime, pepitas, ricotta salata, poached egg **	\$24.00
EGGS ON TOAST 2 free range eggs (poached, scrambled or fried), toast **	\$14.00
EGGS BENEDICT 2 free range poached eggs, shaved ham, Jane Dough sourdough toast, hollandaise **	\$23.00
THE PAVILION 2 free range poached eggs, toast, continental pork sausage, bacon, mushrooms, tomatoes ** (NO CHANGES, EXTRAS AVAILABLE)	\$28.50
AUTUMN SALAD beetroot hummus, roasted pumpkin and cauliflower, kale, tofu, wild rice, rhubarb dressing *	\$27.50
PANCAKE lemon ricotta, blueberry compote, smashed meringue	\$22.50
MUSHROOM BRUSCHETTA sauteed mixed mushrooms, stracciatella cheese, salsa verde, fried kale, poached egg, Jane Dough sourdough toast **	\$27.50

EXTRAS

Zeally Bay gluten free toast	\$0.50 extra
piece of toast, hollandaise, tomato relish, hashbrown, yoghurt	\$2.50 each
egg, tomatoes, spinach, mushrooms, fetta	\$4.00 each
bacon, continental sausage, avocado, grilled haloumi	\$5.00 each
smoked salmon	\$8.00 each

KIDS FRIED EGG, TOAST \$10.00 PANCAKE MAPLE SYRUP & ICE-CREAM \$12.00 HAM & CHEESE TOASTIE \$8.50

DRINKS

JUICE		POT OF T2 LOOSE LEAF TEA	\$4.50
tomato	\$6.00	(english breakfast, earl grey, green, peppermint, pumping pomegranate, prana chai, chamomile, lemongrass & ginger)	
freshly squeezed orange	\$7.00	COFFEE	cup \$5.00 mug \$6.00
fresh celery, carrot, apple & ginger	\$8.00	hot chocolate, mocha	\$5.00
fresh watermelon, pineapple, orange & apple	\$8.00	iced coffee, iced chocolate	\$7.50
Bloody Mary	\$15.00	prana chai latte	\$5.50
MILKSHAKES	\$8.00	babyccino	\$1.00
(chocolate, strawberry, vanilla, caramel, lime, blue heaven, banana)		soy, almond, lactose free, oat	extra \$5.50
add malt	\$0.50	SOFT DRINK & WATER	
extra ice-cream	\$1.00	splitrock sparkling mineral water	\$4.50
SPIDERS	\$7.00	splitrock lightly carbonated mineral water 750ml	\$8.50
lime, lemonade, coke, raspberry		tiro – lemon lime & bitters, passionfruit	\$5.00
SMOOTHIES	\$8.50	soft drink 375ml can – coke, no-sugar coke,	\$4.50
berry raspberry, blueberry, strawberry		solo, lemonade	
tropical passionfruit, mango, pineapple		soft drink 300ml bottle – soda, dry ginger, tonic	\$4.50
		strangelove – cloudy pear, holy grapefruit,	\$5.50
		Yuzu lemon	
		san pellegrino chinotto 200ml	\$5.00

LUNCH

available 12.00noon – 2pm daily

FRIES tomato sauce	\$9.00
DIP PLATE beetroot hummus, vegetable chips, pepitas *	\$15.00
GRAZING BOARD sliced meats, cheese, rhubarb relish, fruit and nuts, grilled bread **	\$25.00
AUTUMN SALAD beetroot hummus, roasted pumpkin and cauliflower, kale, tofu, wild rice, rhubarb dressing *	\$27.50
SALT AND PEPPER SQUID rocket and iceberg salad, aioli **	\$27.00
BEER BATTERED FLAKE fries, salad, tartare (grilled for G/F) **	\$28.50
BARRAMUNDI FILLET pistachio dukkah, spiced pumpkin puree, grain salad, cranberries, pomegranate dressing **	\$34.00
GNOCCHI creamy camembert, caramelised onion, spinach, pinenuts, parmesan	\$30.00
SOUTHERN FRIED CHICKEN BURGER honey buffalo sauce, ranch dressing, iceberg lettuce, house pickles, fries	\$26.00
PRAWN SKEWERS Greek salsa, fetta, almond skordalia, iceberg wedge **	\$32.00

KIDS BATTERED FLAKE fries \$13.50

CALAMARI fries \$13.50

HAM & CHEESE TOASTIE \$8.50

ALCOHOLIC BEVERAGES

TAP BEER

	POT	SCHOONER
Carlton Draught	\$6.90	\$10.00
Great Northern	\$6.50	\$9.30
Stone and Wood Pacific Ale	\$8.00	\$11.50

BOTTLED BEER

Coopers Light (Regency Park, SA)	\$8.00
Great Northern (Abbotsford, Vic)	\$8.00
Coopers Mid Strength (Regency, S.A.)	\$8.00
Stone and Wood Pacific Ale (Northern Rivers, NSW)	\$11.00
Melbourne Bitter (Abbotsford, Vic)	\$8.50
Balter IPA (Currimbin QLD)	\$10.00
White Rabbit Dark Ale (Geelong, Vic)	\$9.50
Corona (Mexico)	\$9.50
Peroni Rossa (Italy)	\$9.50
Parc Non Alc Pilsner (Keilor, Vic)	\$9.00

WHITE WINE

NV Veuve Ambal Blanc de Blanc, Burg, France	\$12.5	\$60
NV Louis Roederer, Champagne, France		\$120
23 Riesling Freak No3. Riesling, Clare Valley, SA	\$13.5	\$60
22 Pacha Mama Pinot Gris, King Valley, Vic	\$14	\$60
22 Totara Sauvignon Blanc, Marlborough, N.Z	\$13	\$50
23 Shaw & Smith Sauv Blanc, Adel Hills, S.A.	\$15	\$60
22 Zilzie Moscato, Central Victoria	\$12	\$45
22 Amisfield Rose, Central Otago, N.Z.	\$14	\$55
23 Harvest Moon Chardonnay Yarra Valley, Vic	\$13.5	\$60

RED WINE

Please see the bar for current selection

CIDER

Willie Smith Organic Cider (Huon Valley, Tas)	\$11.00
Sidro Del Bosca (Northern Italy)	\$11.00

SELTZER

Moon Dog Tropical Crush Fizzer Seltzer, Preston, Vic \$8.50

COCKTAILS

Montenegro Mule Montenegro, fresh lime, dry ginger, ice	\$16.00
Pomegranate Mule Gin, pomegranate juice, fresh lime, dry ginger	\$18.50
Margarita Tequila, Cointreau, lemon and lime juice, salt rimmed glass	\$18.50
Espresso Martini Vodka, Kahlua, Crème de Cacao, espresso, shaken	\$19.00
Pimms Number One Pimms, lemonade, dry ginger ale, fresh lemon, orange, cucumber	\$16.50
Aperol Spritzer Aperol, sparkling wine, splash soda, fresh orange	\$18.00
Frozen Berry Daiquiri Bacardi, Cointreau, mixed berries, lime juice	\$19.00
Raspberry Fizz crushed raspberries, Chambord, champagne	\$15.50
Amaretto Sour Amaretto, lemon juice, Angostura bitters, egg white, Maraschino Cherry	\$19.00