

## 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 salad, Greek yoghurt, honey roasted sunflower seeds (GF)	\$16.00
<b>MAPLE TOASTED GRANOLA</b> coconut panna cotta, poached rhubarb, strawberry, orange, chamomile and cardamom milk	\$21.50
<b>WILD RICE PORRIDGE</b> sticky date, poached pear, pecan and pepita praline, cacao nibs, amaranth (GF)	\$21.50
<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 **	\$24.50
<b>THE PAVILION</b> 2 free range poached eggs, toast, continental pork sausage, bacon, mushrooms, tomatoes ** (NO CHANGES, EXTRAS AVAILABLE)	\$28.50
<b>AVOCADO</b> everything bagel, whipped cream cheese, heirloom tomatoes, avocado, spiced pepitas, sprouts, poached egg ** (Vegan avail)	\$26.00
<b>PANCAKE</b> blueberry compote, whipped lemon ricotta, poppy seed meringue	\$25.00
<b>PULLED PORK AND BLACK BEANS</b> sweet potato and corn fritter, fried egg, ricotta salata, avocado crema (GF)	\$28.50
<b>CHILLI SCRAMBLED TOFU</b> green tahini, pickled cauliflower, herbs, radish, flat bread (Vegan)	\$26.00
<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>			
tomato	\$6.50		
freshly squeezed orange	\$8.50		
fresh celery, carrot, apple & ginger	\$8.50		
fresh watermelon, pineapple, orange & apple	\$8.50		
Bloody Mary	\$15.00		
<b>MILKSHAKES</b>			
(chocolate, strawberry, vanilla, caramel, lime, blue heaven, banana)	\$9.00		
add malt	\$0.50		
extra ice-cream	\$1.00		
<b>SPIDERS</b>			
lime, lemonade, coke, raspberry	\$8.50		
<b>SMOOTHIES</b>			
<b>berry</b> raspberry, blueberry, strawberry	\$9.50		
<b>tropical</b> mango, papaya, pineapple			
<b>POT OF T2 LOOSE LEAF TEA</b>			\$5.00
(english breakfast, earl grey, green, peppermint, chamomile, lemongrass & ginger)			
<b>COFFEE</b>		cup \$5.00	mug \$6.50
hot chocolate, mocha		cup \$5.00	mug \$6.50
iced coffee, iced chocolate			\$8.50
prana chai latte			\$6.80
babyccino			\$1.00
soy, almond, lactose free, oat			extra \$0.70
<b>SOFT DRINK &amp; WATER</b>			
Splitrock sparkling mineral water			\$5.00
Splitrock lightly carbonated mineral water 750ml			\$11.00
Tiro – lemon lime & bitters, passionfruit			\$5.50
soft drink 375ml can – coke, no-sugar coke, solo, lemonade			\$5.50
soft drink 300ml bottle – soda, dry ginger, tonic			\$5.50
Bundaberg ginger beer			\$6.50
Strangelove – cloudy pear, Yuzu lemon			\$7.50
San Pellegrino chinotto 200ml			\$6.00

## LUNCH

available 12.00noon – 2pm daily

<b>FRIES</b> tomato sauce (GF)	\$10.00
<b>CRUDITÉ</b> fresh vegetable batons, smokey Catalan romesco sauce of roasted peppers, toasted almonds, garlic	\$17.00
<b>GRAZING BOARD</b> sliced meats, cheese, rhubarb relish, fruit and nuts, grilled bread **	\$26.00
<b>HEIRLOOM TOMATOES</b> stracciatella cheese, basil, mizuna, grilled Zeally Bay baguette **	\$22.00
<b>VEGAN BURRITO BOWL</b> chipotle roasted tofu, wild rice, black beans, pickled cabbage, charred corn salsa, avocado (GF, Vegan)	\$27.50
<b>BEEF SALAD</b> rare roasted porterhouse, beetroot and red onion relish, candied walnuts, goats cheese, horseradish, roquette (GF)	\$32.00
<b>BEEF BURGER</b> sliced tomato, red onion, Egmont cheese, lettuce, herb mayo, tomato relish, 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 BARRAMUNDI</b> wattle seed and macadamia crust, apple and fennel salad, croutons, pickled mussels, green goddess sauce **	\$36.00
<b>PRAWN SPAGHETTI</b> nduja, tiger prawns, summer tomatoes, zucchini, lemon, basil	\$35.00

\*ADVISE STAFF OF ANY ALLERGIES\*

## KIDS

BATTERED FLAKE fries \$15.00

CALAMARI fries \$15.00

HAM &amp; CHEESE TOASTIE \$10.00

## ALCOHOLIC BEVERAGES

## TAP BEER

Great Northern  
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 (Currumbin QLD)	\$12.00

## WHITE WINE

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

## CIDER

Harcourt Dry Apple Cider (Barkers Creek, Vic) \$12.50  
Sidro Del Bosca (Northern Italy) \$12.50

## COCKTAILS

<b>Pomegranate Mule</b> Gin, pomegranate juice, fresh lime, dry ginger	\$22.00
<b>Spicy Margarita</b> Tequila, Cointreau, lemon & lime juice, fresh chilli, chilli salt rimmed glass	\$22.00
<b>Espresso Martini</b> Vodka, Kahlua, Crème de Cacao, espresso, shaken	\$22.00
<b>Pimms Number One</b> Pimms, lemonade, dry ginger ale, fresh lemon, orange, cucumber	\$18.00
<b>Frozen Berry Daiquiri</b> Bacardi, Cointreau, mixed berries, lime juice	\$22.00
<b>Raspberry Fizz</b> crushed raspberries, Chambord, champagne	\$18.50
<b>Amaretto Sour</b> Amaretto, lemon juice, Angostura bitters, egg white, Maraschino Cherry	\$22.00
<b>Lemoncello Spritz</b> Lemoncello, sparkling wine, soda, lemon	\$17.00
<b>Frozen Margarita</b> Tequila, Cointreau, lemon and lime, salt rim	\$18.00