

### BREAKFAST

available 8am – 11.45am daily

10% surcharge on Public Holidays

<b>FRUIT TOAST</b> Zeally Bay organic, honey	\$8.50
<b>SOURDOUGH TOAST</b> house-made jam, honey, peanut butter or vegemite **	\$8.00
<b>GINGER WILD RICE PORRIDGE</b> vanilla anglaise, poached fruit*	\$16.00
<b>MAPLE TOASTED GRANOLA</b> yoghurt, poached rhubarb, blueberries and strawberries	\$16.50
<b>AVOCADO</b> on sourdough, grilled haloumi, beetroot hummus, poached egg, black sesame **	\$19.50
<b>CHILLI SCRAMBLED EGGS</b> sourdough, fried shallots, rocket, radish, spring onion**	\$19.00
<b>EGGS ON TOAST</b> 2 free range eggs (poached, scrambled or fried), sourdough toast **	\$12.50
<b>EGGS BENEDICT</b> 2 free range poached eggs, shaved ham, Jane Dough sourdough toast, hollandaise **	\$19.00
<b>THE PAVILION</b> 2 free range poached eggs, sourdough toast, continental pork sausage, bacon, mushrooms, tomatoes **	\$23.50
<b>PANCAKES</b> fresh strawberries, macadamia crumble, ice-cream	\$18.50

### EXTRAS

Zeally Bay gluten free toast	\$0.50 extra
egg, piece of toast, hollandaise, tomato relish, hashbrown	\$2.00 each
tomatoes, spinach, mushrooms	\$3.50 each
bacon, continental sausage, 1/2 avocado, grilled haloumi	\$4.50 each
smoked salmon	\$5.50 each

**KIDS FRIED EGG, TOAST** \$10.00

**HAM & CHEESE TOASTIE** \$8.50

### DRINKS

<b>JUICE</b>		
tomato	\$4.00	
freshly squeezed orange	\$5.00	
fresh celery, carrot, apple & ginger	\$6.00	
fresh watermelon, pineapple, orange & apple	\$6.00	
<b>MILKSHAKES</b>	\$6.00	
(chocolate, strawberry, vanilla, caramel, lime, blue heaven)		
add malt	\$0.50	
extra ice cream	\$1.00	
<b>SPIDERS</b>	\$5.00	
lime, lemonade, coke, raspberry		
<b>SMOOTHIES</b>	\$7.50	
<b>berry</b> raspberry, blackberry, strawberry		
<b>tropical</b> passionfruit, mango, pineapple		
<b>green</b> kale, spinach, mango		
<b>POT OF T2 LOOSE LEAF TEA</b>		\$4.50
(english breakfast, earl grey, green, peppermint, pumping pomegranate, chai, chamomile, lemongrass & ginger or liquorice legs)		
<b>COFFEE</b>	cup \$4.20	mug \$5.00
hot chocolate, mocha		\$4.20
iced coffee or iced chocolate		\$5.50
babyccino		\$1.00
soy, almond, lactose free milk		extra \$0.50
<b>SOFT DRINK &amp; WATER</b>		
splitrock sparkling mineral water		\$4.00
tiro lemon lime & bitters		\$4.00
soft drink 375ml can – coke, no-sugar coke, solo, lemonade		\$4.00
soft drink 250ml can – soda, dry ginger, tonic		\$3.50
strangelove – very mandarin, cloudy pear, holy grapefruit		\$4.50
Bundaberg ginger beer		\$5.00
kombucha – pomegranate,		\$5.50
lemon & coconut, blood orange		

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### LUNCH

available 12.00noon – 2pm daily  
 10% surcharge on Public Holidays

<b>FRIES</b> tomato sauce *	\$8.00
<b>GRAZING BOARD</b> cured meats, cheddar, marinated olives, pickled vegetables, croutons, grissini *	\$23.00
<b>VEGGIE PATCH</b> roasted beetroot, carrots and pumpkin, steamed spring greens, cashew cream, za'atar*	\$22.00
<b>SALT &amp; PEPPER CALAMARI</b> cos, radicchio, shaved fennel, radish, aioli **	\$22.00
<b>BEER BATTERED LOCAL PORTLAND FLAKE</b> fries, salad, tartare **	\$24.50
<b>BURRITO</b> chipotle braised beef brisket, Mexican salsa verde, pickled red cabbage, carrot and jalapeno	\$23.50
<b>SNAPPER FILLET</b> celery and asparagus salad with coriander and sesame, carrot and harissa puree *	\$26.50

<b>KIDS</b>	<b>BATTERED FLAKE</b> fries \$13.50	<b>CALAMARI</b> fries \$13.50	<b>HAM &amp; CHEESE TOASTIE</b> \$8.50
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### ALCOHOLIC BEVERAGES

#### BOTTLED BEER

Coopers Light (Regency Park, SA)	\$7.00
Brookvale Union Ginger Beer	\$7.50
Great Northern (Abbotsford, Vic)	\$7.00
Coopers Pale (Regency Park, SA)	\$7.50
Stone and Wood Pale Ale (Northern Rivers, NSW)	\$8.50
Bridge Road Brewers Pale Ale (Beechworth, Vic)	\$8.50
Melbourne Bitter (Abbotsford, Vic)	\$7.50
Balter IPA (Currumbin QLD)	\$9.00
White Rabbit Dark Ale (Geelong, Vic)	\$9.00
Corona (Mexico)	\$8.50
Peroni Rossa (Italy)	\$8.50

#### CIDER

Willie Smith Organic Cider (Huon Valley, Tas)	\$9.50
Sidro Del Bosco (Northern Italy)	\$9.50

#### WHITE WINE

NV. Paul Louis Blanc de Blanc, Loire, France	\$9.0	\$48
18 Harvest Moon Sauv Bl, Marlborough, NZ	\$9.0	\$45
19 Henty Farm Pinot Gris, Henty, Vic	\$10.5	\$50
18 Port Phillip Estate Rose, Mornington Peninsula, VIC	\$10.0	\$48
18 Pizzini Moscato, King Valley, Vic	\$8.5	\$40
19 Oakdene Chard, Bellarine Peninsula, Vic	\$11.0	\$50

#### RED WINE (see specials board for wines by the glass)

19 Ben Haines Pinot, Yarra Valley, Vic	\$50
18 Giant Steps Pinot Noir, Yarra Valley, Vic	\$65
18 Harvest Moon Shiraz, Heathcote, Vic	\$50
16 Warramate Cab Sauvignon, Yarra Valley, Vic	\$50

#### COCKTAILS

<b>Montenegro Mule</b> Montenegro, fresh lime, dry ginger, ice	\$12.00
<b>Pomegranate Mule</b> Gin, pomegranate juice, fresh lime, dry ginger	\$15.00
<b>Espresso Martini</b> Vodka, Kahlua, Crème de Cacao, espresso, shaken	\$18.00
<b>Pimms Number One</b> Pimms, lemonade, dry ginger ale, fresh lemon, orange, cucumber	\$15.00
<b>Aperol Spritzer</b> Aperol, sparkling wine, splash soda	\$15.00
<b>Mexican Blush</b> Tequila, fresh lime, mint, watermelon juice, blueberries	\$15.00
<b>Frozen Berry Daiquiri</b> Bacardi, Cointreau, mixed berries, lime juice	\$15.00
<b>Raspberry Fizz</b> crushed raspberries, Chambord, champagne	\$13.00