



Welcome to our
Mother's Day Celebrations
2022

Thanks Mum x



Breakfast Menu



First

Your choice of :

Crunchy Granola (Ve) : house made toasted sunflower and pumpkin seeds, cashews, almonds and macadamia nuts, coconut flakes and oats, sweetened with pure Canadian maple syrup. Served with rhubarb jerky, seasonal fruit, coconut yoghurt and coconut milk

Fruit Toast (V) : made with spices, dried figs, apricots and raisins. Served with butter

Chia Pudding (Ve) : made with almond milk, blueberry compote and topped with crunchy granola

Second

Your choice of :

Eggs on Toast

Two Little Bertha free range eggs served on one slice of seeded sourdough toast
Poached, Scrambled or Fried

Add 2 extras; bacon, gourmet beef sausages, spicy baked beans, halloumi, spinach, mushroom, roast tomato, avocado, potato rosti, roast pumpkin, hollandaise sauce

Avocado Smash (Ve)

Avocado with lemon juice, parsley and red onion spread on sourdough toast with your choice of Persian feta or vegan feta and finished with toasted seeds and a micro herb salad
Option to add a poached egg

Chilli Eggs (V)

Scrambled eggs with fermented chilli, roasted bullhorn peppers, onion, garlic, seasoned with cumin and coriander, served on seeded sourdough toast, finished with crispy kale and parmesan cheese

Rueben Benedict

Corned beef, sauerkraut, pickles, cheddar cheese and poached eggs topped with house made hollandaise sauce and served on rye bread

Belgian Waffles (V)

Two Belgian style toasted waffles served with a mixed berry compote, 100% pure Canadian maple syrup and hokey pokey ice-cream



Lunch Menu



A complimentary glass of wine for mum;

Sauvignon Blanc, Rose or Sparkling, OR Pinot Grigio OR Shiraz OR softdrink / juice

Entree

Autumn Vegetable Soup (Ve)

Chef's selection of Autumn root vegetables, chickpeas and herbs in a tomato soup base. Served with crusty bread and herb oil

OR

Cauliflower & Leek Soup (V)

Pureed cauliflower and leek soup topped with crispy leek and parmesan cheese. Served with crusty bread and herb oil

Main

Harvest Plate (Ve)

Pumpkin hummus, turmeric roasted cauliflower, caramelised baby carrots, basil pesto, almond crumble, maple glazed pumpkin, finished with a herb oil *Pair with Shiraz, Tar & Roses Heathcote*

Beef Cheek

Slow cooked beef cheek braised in red wine and served with mashed potato puree, pickled pearl onion, bacon lardons, baby carrots and peas *Pair with Pinot Noir, Giant Steps Yarra Valley*

Fettuccini

Fresh fettuccini in a Napoli sauce with chorizo, olives, capsicum, onion, garlic, capers & chilli. Finished with grated parmesan and fresh rocket *Pair with Tempranillo, Heathcote*

Ripe Veggie Burger (Ve)

House made lentil & mushroom patty served in a Turkish bun with vegan cheese, mayo, tomato, avocado, grilled onion, mixed leaf with relish. Served with potato wedges and salad

Pair with Stone & Wood Pacific Ale

Salmon Fillet

Fresh Atlantic salmon with crispy skin, a celeriac almond puree, broccolini, roasted radicchio with a caper and olive salsa

Pair with Chardonnay, Rising Estate Yarra Valley

Lemon Thyme Chicken

Chicken breast marinated in lemon and thyme served with sautéed silverbeet, corn puree and roasted duck fat potatoes

Pair with Rose, Dominique Portet Yarra Valley

Vegetable Tart (V)

Cherry tomatoes, spinach, onion, garlic, basil and brie cheese in shortcrust pastry served with relish and a beetroot and roasted seed salad

Pair with Pinot Grigio, Dal Zotto King Valley

Dessert

An indulgent plate of decadent desserts



Kids Breakfast Menu



First

Your choice of :

Crunchy Granola (Ve) : house made toasted sunflower and pumpkin seeds, cashews, almonds and macadamia nuts, coconut flakes and oats, sweetened with pure Canadian maple syrup. Served with rhubarb jerky, seasonal fruit, coconut yoghurt and coconut milk

Fruit Toast (V) : made with spices, dried figs, apricots and raisins. Served with butter

Croissant : served with jam

Second

Your choice of :

Egg on Toast : One Little Bertha free range egg served on a slice of seeded sourdough toast, *poached, scrambled or fried*. **Add 2 extras**; bacon, gourmet beef sausage, spinach, mushroom, roast tomato, avocado, potato rosti, roast pumpkin, hollandaise sauce

Belgian Waffle (V)

One Belgian style toasted waffle served with a mixed berry compote, 100% pure Canadian maple syrup and hokey pokey ice-cream

Kids Lunch Menu

Entree

- **Soup**
Autumn Vegetable Soup (Ve) OR Cauliflower & Leek Soup (V) OR
- **Potato Wedges**

Main

Kids Burger

Beef patty in a burger bun served with cheddar cheese and tomato sauce

Bangers and Mash OR Mash and Veg (V)

Gourmet beef sausages with creamy mashed potato and gravy / Seasonal vegetables served with creamy mashed potato

Chicken Strips

Panko crumbed chicken breast strips served with salad

Sausage Roll

House made gourmet beef and pork sausage roll with tomato sauce

Dessert

Kids dessert plate

