

## **All Day Breakfast**

Big breakfast - free range eggs - fried, poached or scrambled – bacon, garlic mushrooms, potato hash, tomato and sourdough toast \$24

Eggs Benedict - poached eggs, San José ham, hollandaise sauce on a housemade English muffin \$24

Smoked salmon, scrambled egg, English muffin \$28

Cinnamon brioche french toast, apple compote, creme fraiche \$24

#### To Begin

Smoked almonds (gf, v) \$6

Baked feta and olives, garlic toast \$18

Chargrilled sourdough bread, EVOO (v, ve) \$9

Chargrilled sourdough bread, hummus, carrot and almond dip (v) \$15

Soup of the day, chargrilled sourdough bread \$15

San José ham, maffra cheddar, mustard pickle sourdough toastie \$15

Peking duck puffs, hoi sin sauce (4) \$18

Lobster dumplings with black vinegar and radish (5) \$24

Paté, pickled watermelon, brioche toast \$18

Goats cheese and basil souffle, apple salad (v) \$18

Warm beetroot and sweet potato salad, chive dressing (ve, gf) \$18

Salt and pepper squid, lemon aioli \$26

Fennel fritters, mint vinaigrette (ve) \$18

Creamy leek oyster pies with sweet & sour spinach, egg (2) \$20

#### To Share

# Tabel Picnic Platter \$25 per person - Minimum 2 people

Middle Eastern fried chicken (gf), mushroom and truffle arancini (v), aged cheddar with carrot and ginger chutney, paté with pickled watermelon, cured meat, fennel grissini, hummus, olives, housemade sourdough bread and fresh fruit

### Two Course Tabel Lunch Banquet \$38 per person - Minimum 4 people

Nibble plate - mushroom arancini, smoked almonds, feta, paté with pickled watermelon, housemade sourdough bread

Chef's choice of three main dishes and one side dish served on platters



#### Main

Caramelised pumpkin, haloumi, walnut skordalia, fennel salad (v, gf) \$26

Hand made gnocchi, mushroom ragu, Reggiano Parmigiano (v) \$28

Chicken, marjoram and lemon pie, witlof salad \$26

Smoked salmon, potato cake, horseradish cream, cucumber, pickled onion (gf) \$28

Malay chicken and potato curry, jasmine rice, pickles (gf) \$28

Middle Eastern fried chicken, soused eggplant, tomato salsa (gf) \$28

Masterstock duck leg, pickled cherries and wilted greens (gf) \$28

Slow cooked beef, mushrooms, speck and polenta \$28

Roast lamb rack, ratatouille (gf) \$32

Bouillabaisse... SA prawns, flathead, cockles, mussels in fennel tomato soup, chargrilled sourdough, saffron mayonnaise \$38

Parsley and Parmesan crumbed King George whiting, olives, parsley and lemon salad \$48

#### On the side

Paris mash (v, gf) \$10

Confit carrots, smoked yoghurt, almonds, honey (v, gf) \$10

Chips, tomato sauce (vg, gf) \$10

Blue cheese, pear and macadamia salad (v, gf) \$15

# Cheese and Bread

Maffra cheddar cheese with pickled onions \$18 (v)

Roaring forties blue cheese with prunes \$18 (v)

## Children's Menu

Scrambled egg on toast (v) \$15

Chips, tomato sauce (v, ve) \$10

House made chargrilled sourdough bread, hummus (v, ve) \$9

Ham and cheese toastie \$10

Spaghetti with Napolitana sauce (v) \$15

Ham and pineapple pizza \$15