



Breakfast til 12pm

SA Free range eggs your way on grilled ciabatta bread	12
+ Barossa smoked bacon	+3
Barossa smoked bacon, eggs, confit tomatoes, mushroom, hash brown, pork and fennel sausage with grilled ciabatta	19
House made toasted granola with seasonal fruits and chia honey yoghurt (v)	13
Quinoa porridge with coconut, banana and cacao (v)	13
Pomodoro Bruschetta – Tomatoes, garlic, and fresh basil drizzled with olive oil on grilled ciabatta	11
Eggs Benedict – Poached free range eggs on toasted ciabatta with house hollandaise and leg ham	18
Smashed avocado, poached egg and marinated chevre on toasted rye topped with toasted almond and herbs	19

Paninis – Available until 4pm

Prosciutto, Campania buffalo mozzarella, tomato, basil	13
Spinach, avocado, asparagus, basil and pinenut pesto (v)	11
Bacon, free range egg, house chutney	13

Lunch 11:30 – 4pm

Spaghetti Meatballs – braised veal and pork meatballs in house made sugo topped with shaved parmesan	18
Pappardelle Crab – Blue swimmer crab sautéed with chilli, zucchini, tomato and olive oil	20
Sausage Ragu – Diced Italian spicy sausage with pappardelle in house made sugo	18
Gnocchi Pesto – fresh made potato gnocchi with basil and nut pesto and pecorino	18
Risotto alle verdure – roasted butternut and seasonal vegetable risotto finished with pecorino, rocket and extra virgin olive oil	16
Chargrilled chicken salad with grapefruit, cherry tomatoes and croutons finished with basil pesto and buffalo mozzarella	18
Smoked salmon salad with orange, avocado, almond, quinoa, herbs and citrus	19
Rocket, artichoke and char grilled capsicum salad with almonds and cherry tomatoes (v)	17
Duck salad with rocket, porcini mushrooms, pecorino and cherry tomatoes	18
Margherita pizza – vine ripe tomato, mozzarella and fresh basil (v)	24
Tomato & prosciutto pizza – Marinated tomato chilli, bocconcini finished with sliced prosciutto & parmesan	28