



BREAKFAST

Glasshouse Breakfast | 29

middle bacon, halloumi, herb roasted tomato, avocado, two poached eggs, house relish, sourdough
GFO/DFO

Avocado on Toast | 24

smashed avocado, summer tomato salsa, poached egg, lime on sourdough
GFO/DF/V

Smoked Salmon on Rye | 25

hot smoked salmon, stracciatella, poached egg, furikake, lemon
GFO/DFO

Vanilla Waffle | 22

matcha custard, compressed strawberry, white chocolate cheesecake
V

Breakfast Gnocchi | 25

housemade ricotta gnocchi, fried pancetta, poached egg, parmesan, black pepper

Chorizo & Potato Skillet | 24

spiced tomato sugo, chorizo, potato, poached egg, sour cream and sourdough
GFO/DFO

Almond Milk Chia with Granola | 19

almond milk chia pudding, red wine poached pear topped with house maple granola
GF/DF/VE

Bacon & Eggs | 19

poached eggs, middle bacon, sourdough
GFO/DFO

SIDES | 4

Poached Eggs (2)

Avocado

Roast Tomato

Bacon

Feta

Halloumi

Chorizo

Sourdough

KIDS

Egg and Bacon | 12

poached local egg and middle bacon served on housemade sourdough

Avocado on Toast | 12

australian avocado served on housemade sourdough
add: vegemite

Kids Waffles | 12

vanilla waffles with maple syrup and vanilla bean ice cream

Tiger Toast | 8

vegemite and melted cheese on sourdough

COFFEE | 5

Cappuccino, Flat White, Latte, Chai, Piccolo, Macchiato, Short Black

Soy, Almond, Lactose Free, Oat | 0.5
Double Shot | 1

TEA | 4.5

Earl Grey, English Breakfast, Green, Peppermint

JUICE | 6

Orange, Apple, Pineapple

MILKSHAKES | 7

Chocolate, Caramel, Strawberry, Vanilla

PLEASE NOTE

All credit card payments attract a surcharge of 1.63%, EFTPOS / debit payments attract a surcharge of 0.23% and there is a 15% surcharge on public holidays.

GF | Gluten Free DF | Dairy Free V | Vegetarian
O | Denotes Optional Minor Changes from the Kitchen

Please advise your wait staff member of any allergies.



ENTRÉES | 29

Seared Yellowfin Tuna (GF/DF)

sesame, cucumber, soy dressing

Handmade Burrata (GFO/N)

plum, roast almond, olive grove estate oil, crostini

Grilled King Prawns (GF)

café de paris, gremolata

Wagyu Beef Tartare (GF/DF/N)

gouchujang, peanut, waffle cut fries

Glazed Fondant Potato (VE/N)

muhammara, pomegranate

Chicken Roulade (GF)

peri peri, shallot

MAINS | 49

Wagyu Petite Tender (GF/DFO)

spinach puree, mushroom ragu, chive

Panfried Barramundi (GF/DF)

sauce vierge, fried kipfler

Slow Cooked Lamb Shoulder (GF/DF)

aged balsamic, hummus, cavolo nero

Pecorino Crusted Pork Chop

gribiche, shaved fennel, lemon

Ditalini Verde (DFO/V)

confit zucchini, ricotta, fried garlic

Daily Cut of Beef (GF/DFO) | 90

celeriac cream, potato rosti, jus

SIDES | 14

Salt Baked Beetroots (GF/V/N)

yoghurt, cumin, hazelnut

Fried Sebago Potatoes (GF/DF/V)

herbed mayonnaise

Shaved Fresh Zucchini (GF/DFO/V/N)

pinenut, feta, lemon

Dressed Leaves (GF/DF/V)

champagne dressing, eschalot

DESSERTS | 18

Burnt Honey Parfait (GF/N)

candied macadamia, crystalised ginger

Whipped White Chocolate Cheesecake (GF)

raspberry ripple ice cream, fingerlime, meringue

Malt Pannacotta

dark chocolate, malt tuile

Selection of Cheeses w/ Accompaniments

1 Piece | 16 2 Pieces | 24 3 Pieces | 30 (40g Pieces)

maese miguel manchego, king island brie, gorgonzola piccante

PLEASE NOTE

Card payments attract a surcharge which equals our cost of acceptance. This varies from 0.78% for EFTPOS, to 1.74% for credit and Amex payments. 15% surcharge on public holidays.

Affogato (N) | 14

espresso, frangelico & vanilla bean ice cream

Add Brookies Mac | 16

decaf option available

We know that sometimes it all looks too good to decide.

Why not ask for our tasting menu?

We will serve a selection of our most popular dishes, just let us know any dietaries. For the enjoyment of all guests, the tasting menu is served for the entire table.

\$80pp - add dessert for \$15pp

GF | Gluten Free DF | Dairy Free V | Vegetarian VE | Vegan N | Contains Nuts
O | Denotes optional with minor changes from the kitchen



CHAMPAGNE & SPARKLING

Madame Coco Methode Traditionelle,
N.V. | Aude Valley, France
Glass: 14 Bottle: 58

Angas Moscato, N.V. | Barossa, SA
Glass: 13 Bottle: 56

Bellebonne 'Bis' Rosé,
N.V. | Piper's River Tasmania
Bottle: 98

Jansz Premium Cuvée, N.V. | Tasmania
Glass: 18 Bottle: 94

Logan M Cuvée, 2022 | Orange, NSW
Bottle: 98

Pol Roger Brut Réserve, N.V. | Epernay, France
Glass: 35 Bottle: 175

Corte Giara Prosecco DOC, N.V. | Veneto, Italy
Glass: 18 Bottle: 94

WHITE WINES

VARIETALS

Heifer Station Pinot Gris, 2024 | Orange, NSW
Glass: 19 Bottle: 84

Tiefenbrunner Pinot Grigio DOC, 2023 | Alto Adige, Italy
Glass: 24 Bottle: 104

Ten Minutes by Tractor 10X Pinot Gris, 2022 | Mornington, VIC
Glass: 20 Bottle: 95

RIESLING

Jim Barry Watervale Riesling, 2023 | Clare Valley, SA
Glass: 16 Bottle: 66

Parish Vineyard Riesling, 2024 | Coal River, Tasmania
Bottle: 88

Topper's Mountain Petit Manseng, 2021 | New England, NSW
Bottle: 96

CHARDONNAY

Goonoo Goonoo Station Chardonnay, 2024 | Central Ranges, NSW
Glass: 14 Bottle: 54

Logan Chardonnay, 2022 | Orange, NSW
Bottle: 64

Vasse Felix Filius Chardonnay, 2025 | Margaret River, WA
Glass: 19 Bottle: 78

Heifer Station Chardonnay, 2023 | Orange, NSW
Bottle: 85

SAVOURY WHITES

Goonoo Goonoo Station Sauvignon Blanc, 2024 | Limestone Coast, SA
Glass: 14 Bottle: 54

Roaring Meg Sauvignon Blanc, 2025 | Central Otago, NZ
Glass: 18 Bottle: 74

Brokenwood Semillon, 2024 | Hunter Valley, NSW
Bottle: 75

Hay Shed Hill Block 1 Semillon Sauvignon Blanc, 2023 |
Margaret River, WA
Bottle: 94

DESSERT WINES - 375ML

Dme de Coyeaux Muscat De Beaume De Venise, 2024 | France
Glass: 14 Bottle: 65

Vasse Felix Cane Cut, 2024 | Barossa, SA
Glass: 18 Bottle: 81

FORTIFIED WINES

Yalumba Old Antique Tawny 15 years | Barossa, SA
Glass: 14 Bottle: 59

Penfolds "The Grandfather" | Barossa, SA
Glass: 20 Bottle: 159



RED WINES

ROSÉ

La Vieille Ferme Rosé, 2024 | Rhone Valley, France
Glass: 14 Bottle: 58

Arc du Soleil Sable de Camargue Rosé, 2024 | Provence, France
Glass: 15 Bottle: 60

Brokenwood Rosato, 2024/25 | Hunter Valley, NSW
Glass: 18 Bottle: 74

Heifer Station Rosé, 2022 | Orange, NSW
Bottle: 80

Ten Minutes by Tractor 10X Rosé, 2022 | Mornington, VIC
Glass: 19 Bottle: 95

SHIRAZ & BLENDS

Goonoo Goonoo Station Shiraz, 2023 | Langhorne Creek, SA
Glass: 14 Bottle: 54

Langmeil The Long Mile Shiraz, 2024 | Barossa Valley, SA
Glass: 15 Bottle: 64

Lowe Organic Block 8 Shiraz, 2022 | Mudgee, NSW
Bottle: 74

O'Leary Walker Shiraz, 2022/23 | Clare Valley, SA
Glass: 18 Bottle: 78

Heifer Station Shiraz, 2023 | Orange, NSW
Glass: 18 Bottle: 85

Brokenwood Hunter Shiraz, 2022 | Hunter Valley, NSW
Bottle: 124

CABERNET & BLENDS

Brokenwood "8 Rows" Cab Sauv Merlot, 2023 | Clare Valley, SA
Bottle: 59

Primo Estate Merlesco, 2024 | McLaren Vale, SA
Glass: 16 Bottle: 66

Vasse Felix Filius Cabernet Sauvignon, 2023 | Margaret River, WA
Glass: 15 Bottle: 78

Yalumba "The Cigar" Cab Sauv, 2022 | Coonawarra, SA
Bottle: 95

Bowen Estate Cab Sauv, 2023 | Coonawarra, SA
Bottle: 105

PINOT NOIR

Goonoo Goonoo Station Pinot Noir, 2023 | Limestone Coast, SA
Glass: 14 Bottle: 54

Heifer Station Pinot Noir, 2023 | Orange, NSW
Bottle: 112

Picnic by Two Paddocks, 2024 | Central Otago, NZ
Glass: 28 Bottle: 115

VARIETALS

Weemala Tempranillo, 2023 | Central Ranges, NSW
Glass: 15 Bottle: 58

E. Guigal Côtes du Rhône, 2020 | Rhone Valley, France
Bottle: 91

Maretti Langhe Nebbiolo, 2021 | Piedmont, Italy
Bottle: 74

RESERVE LIST

Bollinger La Grande Année, 2014 | Ay, France
Bottle: 375

Hugel Classic Riesling, 2021/23 | Alsace, France
Bottle: 112

William Fèvre Chablis, 2022 | Chablis, France
Bottle: 123

Ata Rangipinot Noir, 2021 | Martinborough, NZ
Bottle: 185

Ten Minutes by Tractor Wallis Chardonnay,
2022 | Mornington, VIC
Bottle: 140

Yalumba "Signature" Cab Sauv Shiraz, 2018/22 | Barossa, SA
Bottle: 170

Penfolds Grange - Assorted vintages | South Australia
Bottle: ~1,100



COCKTAILS

Lavender Gimlet | 21
vodka, st germain, lavender syrup and lime juice

Chambord Bramble | 21
chambord, gin and lemon juice

Espresso Martini | 19
vodka, kahlua, sugar syrup and freshly brewed coffee

French Martini | 19
vodka, chambord and pineapple juice

Pimms | 19
pimms, dry gingerale and lemonade with fresh fruit

Margarita | 19
classic: tequila, cointreau and lime juice
make it spicy with our in-house spiced tequila | 20
make it a tommy's with agave | 21

Spritz | 20
prosecco, topped with soda
aperol
hugo (st germain)
lemoncello
campari

TEA

Earl Grey, English Breakfast,
Green, Peppermint | 5

COFFEE

Cappuccino, Flat White, Latte, Chai,
Piccolo, Macchiato, Short Black | 5

Soy, Almond, Lactose Free, Oat | 0.5
Double Shot | 1

BEER

On Tap

Great Northern | 10

Sapporo | 11

Grainfed Sneaky Ale | 11

Grainfed "Plan B" (3.3%) | 11

New England Pale Ale | 12

Bottles and Cans

Corona | 10

Asahi | 10

Peroni | 10

Lord Nelsons "Three Sheets" Pale Ale | 11

Stone & Wood Pacific Ale | 12

White Rabbit Dark Ale | 12

Low Alcohol

Peroni Leggera 3.5 | 9

Coopers Light | 8

Heineken 0.0 | 8

CIDER

Young Henry's Cloudy Apple | 11

ALCOHOL FREE

Soft Drinks

Coke, Coke Zero, Sprite, Lift, Fanta,
Lemon, Lime & Bitters | 5

Ginger Beer | 6.5

Juice

Orange, Apple, Pineapple | 6

Milkshakes

Chocolate, Strawberry, Caramel, Vanilla | 7



VODKA

Absolut | 12
Belvedere | 14
Grey Goose | 14

GIN

Gordons | 12
Brookies' Slow Gin - Davidson Plum | 13
Four Pillars Bloody Shiraz | 14
Archie Rose | 14
The Botanist | 15

RUM

Bacardi | 12
Bundaberg | 11
Captain Morgan Original Gold | 11
Kraken Spiced Dark | 12
Malibu | 10

BOURBON

Buffalo Trace | 13
Jack Daniels | 12
Makers Mark | 13
Wild Turkey | 13
Woodford Reserve | 14

SCOTCH

Ballantines | 11
Bruichladdich "The Laddie" 16yo | 19
Chivas Regal 18yo | 15
Dalwhinnie 15yo | 17
Glenfiddich 12yo | 13
Glenfiddich 18yo | 25
Glenmorangie 18yo | 25
Johnnie Walker Black | 10
Johnnie Walker Blue | 35
Lagavulin | 18
Oban 14yo | 18
Talisker Storm | 16
The Macallan 12yo | 18

OTHER

Baileys | 10
Tia Maria | 10
Canadian Club | 12
Cointreau | 10
Frangelico | 10
Kahlua | 10
Grand Marnier | 10
Jose Cuervo | 10
St Remy | 10
Campari | 10
Brookies' "Mac" | 12
Hennessy VS Cognac | 15
Hennessy V.S.O.P. Cognac | 19