



BREAKFAST

GOONOO GOONOO BREAKFAST	25
local poached eggs, middle bacon, pork and apple chipolatas, tomato relish, roasted mushrooms, baby spinach served on housemade sourdough (gf* / df*)	
SWEETCORN FRITTER	20
spring onion, crispy chilli oil, fried shallots, kewpie, local poached egg (gf)	
MOROCCAN EGGS	20
housemade hummus, local poached eggs, cumin, mixed nut dukkah, yoghurt, served with housemade sourdough (gf* / df*)	
GRANOLA	19
freshly roasted buckwheat, macadamia and puffed rice granola, served with seasonal fruit and raspberry coconut yoghurt (gf / df / vegan)	
HOUSEMADE VANILLA WAFFLES	20
house made vanilla waffles, whipped mascarpone, salted caramel, maple syrup, shaved coconut	
AVOCADO ON TOAST	19
australian grown avocado, heirloom cherry tomatoes, local poached egg, marinated feta, petite herbs served on housemade soy and linseed loaf (gf* / df*)	
EGGS BENEDICT	23
poached eggs, baby spinach, housemade hollandaise, served on housemade sourdough choice of; house smoked salmon, bacon or slow cooked pork collar (gf*)	
SIDES	
egg, bacon	3.5
roasted mushrooms, marinated feta	4
pork & apple chipolata, house smoked salmon, slow cooked pork collar	4.5

(gf*) gluten free on request only
(df*) dairy free on request only

Please advise your wait staff member of any allergies

BEVERAGES

COFFEE	4.5
cappuccino, flat white, piccolo, macchiato, latte, mocha, chai latte soy, almond oat, lactose free	
JUICE	5
orange, cloudy apple, pineapple	
T2 TEA	4.5
english breakfast, earl grey, green, peppermint	
HOT CHOCOLATE	4.5
MILKSHAKES	
chocolate, strawberry, vanilla, caramel	7
SPARKLING WATER CARAFE	5

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	

Please note all credit card payments attract a surcharge of 1.48%, EFTPOS/debit payments attract a surcharge of 0.23%, and there is a 15% surcharge on public holidays.



APPETISERS

COFFIN BAY PACIFIC OYSTERS 4.5 per oyster

natural with lemon

pink peppercorn mignonette

kilpatrick

ENTRÉE

SLOW COOKED PORK COLLAR 26 golden raisin, granny smith, fennel, jus

SALT BAKED BEETROOT 24 smoked hazelnut, orange, whipped ricotta, white balsamic, caviar

APPLEWOOD SMOKED SALMON 25 creme fraiche, compressed cucumber, chive, roe

ROASTED JAPANESE SCALLOPS 26 garlic toum, spring onion

SALAD OF HEIRLOOM TOMATOES 24 cherry tomato emulsion, black olive, garden herbs, raddish

SIDES

ROASTED SWEET POTATO 12 rosemary butter, fried greens, roasted macadamias

SHAVED CABBAGE SALAD 12 pinenuts, shaved parmesan, chardonnay dressing

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MAINS

SLOW COOKED ANGUS SHORTRIB (MBS 2-3) 46 caramalised onion, kifpler potato, bone marrow, jus

PAN FRIED MARKET FISH 43 summer peas, preserved lemon, fingerlime beurre blanc

WILD MUSHROOM RISOTTO 36 wild forest mushrooms, soft herbs, walnut

ROASTED LAMB BACKSTRAP 44 housemade yoghurt, cumin, roasted eggplant, mixed greens, jus

NEW ENGLAND CHICKEN 40 roasted and confit new england chicken, sweet corn volute, wild rice, jus

DESSERT

STRAWBERRIES AND CREAM 19 white chocolate, strawberry cloud, fresh strawberries

CHOCOLATE AND MALT 19 chocolate marquise, our cultured cream, malt (NON G/F)

BOMBE ALASKA 19 italian meringue, salted caramel, honeycomb

MILLE FEUILLE OF SUMMER FIGS 19 puff pastry, creme patissiere, fig leaf ice cream (NON G/F)

COCONUT AND JELLIES 17 coconut ice cream, mixed fruit jellies

AFFOGATO 12 espresso, frangelico, our vanilla bean ice cream (decaf option) option: brookies' "mac" 14 option: magpie "blackbird" 15



\$ 8 5 pp
SHARED STYLE

HOUSEMADE FOCCACIA
WHIPPED BUTTER

ENTRÉE

HEIRLOOM TOMATO SALAD
mixed heirloom tomatoes, black olive crumb, petite greens,
cherry tomato emulsion

SLOW COOKED PORK COLLAR
golden raisin, granny smith apple, fennel, jus

HANDMADE BURRATA
crushed spring peas, zucchini, mint and preserved
lemon

MAINS

SLOW COOKED LAMB SHANK
hummus, charred eggplant, fried kale, jus

BONELESS ROLLED CHICKEN BREAST
sweet corn volute, puffed wild rice, charred corn, jus

MIXED MUSHROOM RISSOTTO
mixed forrest mushrooms, walnuts, fried enoki

SIDES

ROASTED SWEET POTATO
rosemary butter, fried greens, roasted macadamias

SHAVED CABBAGE SALAD
pinenuts, parmesan, champagne dressing

DESSERT - alternate drop

STRAWBERRIES AND CREAM

SALTED CARAMEL BOMBE ALASKA
honeycomb, italian meringue

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