

SCONES, CAKES & SWEETS

SCONES - they're what we're famous for!

Two plain or two fruit or one of each served with our own home made blackberry jam & lashings of thick whipped cream \$11.90

LAMINGTON - Aussie classic served with home made red berry jam & thick cream \$8.50

1956 APPLE PIE - recipe unchanged since the Eurovision Song Contest began! Giant slice served with thick cream or a scoop of ice cream \$14.50

GF **CHOCOLATE TORTE** - served warm with red berry jam & thick cream \$12.50

LEMON MERINGUE PIE - thick cream \$12.50

BROWNIE SUNDAE - old fashioned ice cream sundae with chocolate brownie chocolate sauce, cream, nuts & wafer. Outrageous! \$14.50

BANANA BREAD \$7.50

GF **HONEY & DATE BREAD** \$7.50

SLICE - chocolate brownie **or** caramel slice \$5.50

MINI SNACKS - chips & chocolate bars available from kiosk

SURCHARGES - To help recover additional labour costs there is a 10% surcharge on Sundays, & a 15% surcharge on public holidays. Card payments incur a bank service fee of either 1.5% or .30c - whichever is greater. We recommend cash to avoid!

SPLIT BILLS - unfortunately we are unable to split docket down item by item but are happy to divide your bill even ways. If you are needing to pay individually you must inform your waitperson & order separately on separate dockets

GF - GLUTEN FREE? - as a fellow coeliac I can assure you we do everything we can to minimise cross contamination of highly allergic products. But let's be real - we serve sometimes hundreds of people a day in a very small kitchen. To be on the safe side we advise you to check with your waitstaff & make sure the kitchen are aware if you are ultra high risk

BREAKFAST / BRUNCH

GFA **EGGS ON TOAST** - two eggs any style with oven roast tomatoes on Turkish, sourdough or gluten free toast \$14.50

GFA **MEGA-LONG BREAKFAST** - two eggs any style, Cumberland sausages free range bacon, roast tomato & mushrooms with sourdough toast & relish \$22.50

GFA **EGGS BENEDICT** - your choice of gammon ham, smoked salmon, free range bacon or wilted spinach served with our own daily made, tangy & fresh herb hollandaise \$22.50

BREKKIE BURGER - Cumberland pork sausage, bacon, egg, cheese & onion relish with spuds & bbq sauce \$18.50

GF VEGAN **MOROCCAN VEGETABLE HASH** - assorted roast vegetables & kale smashed together with chickpeas & tomato reduction topped with a poached egg **or** roast tomatoes \$22.50

GFA **INDIAN SPICED CORN & ZUCCHINI FRITTERS** - Served with roast tomatoes mushrooms, wilted spinach & spiced tomato relish \$22.50
add 2 poached eggs or free range bacon or smoked salmon extra \$5

GF VEGAN **SEASONAL FRUIT COMPOTE** - served warm with mixed muesli & coconut yoghurt \$14.50

GFA **TOAST** - Turkish, sourdough, gluten free or fruit bread served with your favourite condiment \$7.50

FREE RANGE HONEY & MUSTARD GLAZED HAM SANDWICH - Swiss cheese & fresh tomato oven baked on Turkish bread with salad or cup of soup \$19.50

SMOKED SALMON SANDWICH - pickled vegetables, spinach & cream cheese served with a side salad \$19.50

SOUP OF THE DAY GFA

Please enquire as to today's selection of home cooked soups served with a warm crusty cob loaf \$16.50

GOURMET HOME-MADE PIES

Chicken chasseur (mushroom, bacon, tomato, wine, fresh thyme) or
slow braised chunky beef Burgundy or
Indian curry vegetable

served with fresh garden salad & chats \$24.50 (or just pie & relish \$15.50)

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