

# 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 VEGAN **SEASONAL FRUIT COMPOTE** - served warm with ginger crumb & coconut yoghurt \$14.50

**LEMON MERINGUE PIE** - served with thick cream \$12.50

GF **CHOCOLATE TORTE** - served warm with red berry jam & 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 items 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

# LUNCH

GFA **SOUP OF THE DAY** - 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)

## GF **TRADITIONAL LAMB SHOULDER SHEPHERDS PIE**

served with salad \$25.50

**BEER BATTERED FLATHEAD FILLETS** - on a fresh garden salad with potatoes, a zingy home-made cocktail sauce & lime wedge \$25.50

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

**MEGALONG LAMB BURGER** - prime minced lamb pattie served with bacon, cheese American mustard, pineapple & our home made beetroot & pepperberry pickle with salad & chats \$25.50

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

**REUBEN SANDWICH** - layers of home cooked corned beef, Swiss cheese, sauerkraut pickles & traditional Russian dressing on sourdough with of side chats \$22.50

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

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

## GFA **PLOUGHMANS PLATTER**

Free range honey & mustard glazed ham or boutique vintage cheddar served with pickles, relishes, boiled egg, salad & chunky bread  
\$24.50 for 1 or both to share for \$39.50

Not 100% GF **CHAT POTATOES** - baked with cheese & bacon, topped with sour cream \$15.50

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