

# TEMPORARY MENU

Unfortunately because of the extreme level of trade at this time our kitchen is unable to produce the same menu as usual. This is obviously a double edged sword, however it is important to us that we continue to provide for as many people as possible while also serving a good product at a sensible price.  
Thank you for your understanding.

GFA **EGGS BENEDICT** - your choice of 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 on brioche roll with criss cross potatoes - \$19.50

GF VEGAN **MOROCCAN VEGETABLE HASH** - assorted roast vegetables smashed together with mixed beans & tomato reduction topped with a fried egg **or** roast tomatoes & a side of harissa \$22.50

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GFA **SOUP OF THE DAY** - served with a warm crusty cob loaf \$16.50

**REUBEN SANDWICH** - layers of home cooked corned beef, Swiss cheese, sauerkraut pickles & traditional Russian dressing on sourdough toasted with side of soup \$19.50

(GFA) **CHICKEN BREAST & BACON SANDWICH** - fresh tomato, tasty cheese & bbq sauce with side of soup \$19.50

(GFA) **FARMERS LUNCH** - vintage cheddar, free range honey mustard glazed ham, house cooked silverside, pickled veg & relishes, side of soup & a big fat crusty cob roll \$29.50

GF **PRAWN GNOCCHI** - tail on prawns with tomato salsa, garlic, fresh herbs, touch of chilli & a chardonnay & butter sauce, the bosses favourite! \$29.50

**BEEF BURGUNDY PIE** - served with chips & gravy. \$25.50

Not your average pie! We slow braise our premium whole blade beef in stock & red wine for around 12 hours. The stock is then reduced & thickened with a dash more wine for good measure. This in turn is then made into our delectable & substantial pies with ruff puff pastry.

All in all it takes 3 days to make your pie. That's why they keep coming back!!

**BEER BATTERED FLATHEAD FILLETS** - with chips & zingy home-made cocktail sauce & lime wedge \$24.50

## SPECIALS

IF WE ARE ABLE WE MAY HAVE A SPECIAL OR TWO AVAILABLE.  
PLEASE ASK YOUR WAITSTAFF IF THERE ARE ANY AVAILABLE TODAY.

# SCONES

(they're what we're famous for!)

**PLAIN OR FRUIT?** It's really down to preference. I was brought up in an area where sultanas were the the norm but elsewhere they were frowned upon. We make both, because we can! Either way they are served with our own home made blackberry jam & lashings of thick whipped cream. Served as a pair, two the same or one of each \$12.50

**SAVOURY CHEESE & MUSTARD** - My Gran used to make the best cheese scones, but I guess everyones Gran did, right? Well we put our heads together a few years ago, came up with this recipe & they're to die for. Totally moorish & perfect just with butter but of course we had to go further. We serve ours with a fresh tomato salsa & goats curd. A perfect savoury snack best enjoyed with a glass of your favourite red \$16.50

# CAKES & SWEETS

**1956 APPLE PIE** - recipe unchanged since the Eurovision Song Contest began! Giant slice served with thick cream or a scoop of ice cream  
(I like it sprinkled with cinnamon sugar, you?) \$13.50  
This pie can't be hurried, we heat it in a traditional oven. Patience please.....

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

GF **BLACK FOREST TORTE** - served warm with thick cream \$13.50

**BANANA BREAD** \$7.50

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

**SLICE** - chocolate brownie **or** GF 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 which is charged directly by our merchant provider. 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.