

BREAKFAST MENU served until 11.30am

(GF) **POACHED FRUIT CRUMBLE** - with a ginger, biscuit, & macadamia crumb, served with yoghurt \$15.50

(GFA) **ORGANIC BACON & FREE RANGE EGG ROLL** - homemade relish \$16.50

(GFA) **BREAKFAST BISCUIT** - toasted savoury scone, tomato salsa, crumbed feta, avocado, poached egg \$18.50.
Add smoked salmon for \$7 or organic bacon for \$5

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

(GFA) **COUNTRY BREAKFAST CASSOULET** - bacon, ham, sausage in our home made beans topped with spinach & 2 fried eggs. Plus, warm Turkish bread to mop up \$22.50

BRUNCH MENU served all day

Sharing is caring!! I love having a bit of a mix of things on my plate so most of our brunch/lunch menu is ideal for sharing. Just let us know & we'll bring additional plates. Don't forget to leave room for scones.....

BREKKIE BURGER - Cumberland pork sausage, hash brown, organic free range bacon, two eggs cheese & onion relish on a Turkish roll, with BBQ sauce - \$19.50

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

(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 toasted sourdough with side of crisps \$19.50

(GFA) **CHICKEN BREAST & BACON "ULTRA SANDWICH"**
fresh tomato, spinach, avocado & homemade hollandaise sauce. Side crisps \$21.50

BEEF BURGUNDY PIE - served with pumpkin, wilted spinach & 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 up it takes 3 days to make your pie. That's why they keep coming back!!

LUNCH MENU served from 11.45am

(GFA) **ROAST LAMB ROLL** - roll up your sleeves!! Juicy lamb shoulder with pumpkin, spinach, feta & mint, oozing with rich gravy. It doesn't get much messier (or tastier) than this \$22.50

(VEGAN) GF **ROAST VEGETABLE SALAD** - on a spinach leaf base topped with walnuts & our very own vegan garlic & chive aioli \$23.50
Add feta, smoked salmon or sliced chicken breast for \$7

(GFA) **FARMERS LUNCH** - vintage cheddar, free range honey mustard glazed ham, house cooked silverside, pickled veg, relishes, a 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

SEAFOOD MEDLEY - flathead, prawns & calamari with zingy cocktail sauce, salad garnish & lime wedge \$27.50

SIDES

(GF) **CRUSHED CHEEZY BACON POTATOES** - topped with rich gravy or sour cream & chives \$14.50

(normally GF) **CUP OF SOUP** - \$7.50.

(GF) **SMALL SIDE SALAD** - \$7.50

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 \$13

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?) \$14

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

(GF) **POACHED FRUIT CRUMBLE** - with a ginger, biscuit, & macadamia crumb, served with ice cream \$15.50

DOUBLE SCOOP ICE CREAM - choice of topping \$7.60

SLICE - chocolate brownie **or** (GF) caramel slice \$5.50

BANANA BREAD \$7.50

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

MINI SNACKS - chips & chocolate bars available from kiosk

KIDS SNACKS

Generally speaking these are only suitable for tiny tots. We recommend older kids share with their parents as its more fun for them to be involved.

HAM & CHEESE TOASTY \$8.50

MINI FISH BASKET \$8.50

FRIED EGG ON TOAST \$8.50

SCOOP ICE CREAM WITH TOPPING \$5

RETAIL

Did you know we sell most of our conserves, teas, coffee, local wine, mugs etc for you to take home?
Check out the array at the kiosk or if you can't make it back to us you can even order online at
www.megalongtearooms.com.au

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 dockets 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 seperate dockets

GF - GLUTEN FREE? - as a fellow coeliac I can assure you we do we 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