

<p>BIG BREAKFAST (*GF) 24.0 two rashers of bacon, two eggs your way, a sausage/s, butter mushrooms, house made baked beans, tomato relish with a hash brown served on sourdough toast</p> <p>VEGETARIAN BREAKFAST (VG, *GF) 24.0 two eggs your way, mushrooms, avocado, baked beans, tomato relish with a hash brown served on sourdough toast</p> <p>BREAKFAST WRAP 18.0 two rashers of bacon, two fried eggs with cheese and barbecue sauce on a tortilla wrap with a hash brown</p> <p>BACON AND EGGS (*GF) 17.0 two rashers of bacon and two eggs your way with tomato relish, served on sourdough toast</p> <p>EGGS BENEDICT (VG, *GF) two poached eggs, baby spinach and hollandaise on sourdough toast /plain 17.0 /crispy bacon 21.0 /smoked ham 21.0 /smoked salmon 23.0</p>	<p>EGGS ON TOAST (VG, *GF) 14.0 three eggs on sourdough toast, your choice of scrambled, poached or fried</p> <p>AVOCADO BREAKFAST (VG, V, *GF) 18.0 avocado, feta and a balsamic glaze served on sourdough toast</p> <p>OMELETTES (*GF) served on sourdough toast /cheese (VG) 14.0 /vegetarian (VG) 21.0 /smoked ham 19.0</p> <p>PANCAKES - MIXED BERRIES (VG, *GF) 19.0 house made pancake stack served with berry coulis, maple syrup and vanilla ice cream</p> <p>PANCAKES - CANADIAN (VG, *GF) 22.0 house made pancake stack served with bacon, grilled banana and maple syrup</p> <p>GRILLED MUSHROOMS (VG, *GF) 22.0 grilled mushrooms with pesto, parmesan and baby spinach served on sourdough toast</p> <p>SAVOURY MINCE 19.0 served with sourdough toast and a poached egg</p>	<p>LAMBS FRY AND BACON 19.0 in an onion gravy served with toasted sourdough</p> <p>ACAI BOWL (*GF) 17.0 acai bowl served with seasonal fruit, granola, coconut flakes</p> <p>CROISSANT (VG) /french served with butter and jam 7.0 /swiss served with swiss cheese and ham 9.0</p> <p>RAISIN TOAST 6.0 buttered with cinnamon dusting</p> <p>EXTRAS</p> <hr/> <p>/hash brown (1) 3.0 /toast or sourdough (1) 5.0 /gluten free bread (1) 5.0 /tomato relish 4.0 /mushrooms 5.0 /sausage/s (1) 4.0 /bacon (1) 5.0 /egg, poached or fried (1) 3.0 /egg, scrambled 5.0 /smoked salmon 5.0 /baked beans 4.0 /avocado 5.0</p>
--	---	--

COFFEE

	sml	med	lrg
cappuccino	4.0	5.0	6.0
flat white	4.0	5.0	6.0
cafe latte	4.0	5.0	6.0
long black	4.0	5.0	6.0
short black	3.5		
long macchiato	4.0	5.0	6.0
short macchiato	3.5		
hot mocha	4.0	5.0	6.0
chai latte	4.0	5.0	6.0
hot chocolate	4.0	5.0	6.0
vienna	5.0		
affogato		6.0	

EXTRAS

soy milk	1.0
lactose free milk	1.0
almond milk	1.0
decaf	1.0
extra coffee shot	1.0
caramel syrup	1.0
hazelnut syrup	1.0
vanilla syrup	1.0
takeaway	0.2

POT OF TEA

	for 1	for 2
english breakfast	4.0	7.0
earl grey	4.0	7.0
green	4.0	7.0
peppermint	4.0	7.0
english breakfast (bag)	4.0	7.0

CAKES & SNACKS

banana bread	6.0
plain scone	6.0
date scone	6.0
blueberry muffin	6.0
raspberry white choc muffin	6.0
savoury muffin	7.0
sticky date muffin	7.0
carrot cake	7.0
vegan chocolate muffin (V)	7.0
pear and walnut teacake (GF)	7.0
cheesecake	7.0
caramel slice (GF)	7.0
apple rhubarb crumble	7.0
cookie	4.0

+ see cake cabinet for specials

COLD DRINKS

milkshakes	6.0
thickshakes	8.5
iced drinks	7.0
chilled drinks	6.0
frappes	7.5
smoothies	8.5

+ soft drinks fridge

+ bar drinks

COLD DRINK FLAVOURS

MILKSHAKES & THICKSHAKES

chocolate, caramel, vanilla, banana, lime, strawberry, coffee, mocha

ICED & CHILLED DRINKS

coffee, chocolate, mocha, chai

FRAPPES - MILKED BASED

chocolate, coffee, mocha, lemon splice

FRAPPES - WATER BASED

mango, mixed berry, lemon, strawberry, tropical, raspberry, watermelon

SMOOTHIES

mango, mixed berry, lemon, strawberry, tropical, raspberry, passionfruit

ALL DAY BREAKFAST

BIG BREAKFAST (*GF)	24.0
two rashers of bacon, two eggs your way, a sausage/s, butter mushrooms, house made baked beans, tomato relish with a hash brown served on sourdough toast	
VEGETARIAN BREAKFAST (VG, *GF)	24.0
two eggs your way, mushrooms, avocado, baked beans, tomato relish with a hash brown served on sourdough toast	
BREAKFAST WRAP	18.0
two rashers of bacon, two fried eggs with cheese and barbecue sauce on a tortilla wrap with a hash brown	
EGGS BENEDICT (VG, *GF)	
two poached eggs, baby spinach and hollandaise on sourdough toast	
/plain	17.0
/crispy bacon	21.0
/smoked ham	21.0
/smoked salmon	23.0
GRILLED MUSHROOMS (VG, *GF)	22.0
grilled mushrooms with pesto, parmesan and baby spinach served on sourdough toast	

SOMETHING LIGHT

BRUSCHETTA (*GF, *V)	14.0
toasted sourdough topped with tomato, onion, garlic, basil, olive oil, parmesan cheese & balsamic glaze	
NEW ZEALAND OYSTERS (GF)	
/natural chilled oyster	3.5ea
/kilpatrick oyster	4.0ea
HERVEY BAY SCALLOPS (GF)	3.5ea
cooked in a mornay sauce with lemon	
GARLIC BREAD (VG)	9.0
toasted sourdough with a garlic butter	
/add cheese	12.0
ARANCINI BALLS	13.0
cheese and bacon risotto balls served with a capsicum coulis and parmesan cheese	
POTATO SKINS	13.0
crisp potato skins filled with savoury mince, cheese, topped with sour cream	
NACHOS	19.5
corn chips topped with a beef and bean mince, melted cheese, sour cream and fresh guacamole	
SEAFOOD	
AQUAVUE SEAFOOD PLATTER	65.0
a selection of seasonal fresh and cooked seafood served with chips, aioli and tartare	

GRILLED QLD BARRAMUNDI (*GF)	30.0
fresh queensland barramundi served with chips and salad	
BEER BATTERED FISH	24.0
beer battered fish of the day served with chips, salad, and tartare	
GARLIC PRAWNS (GF)	26.0
local prawns cooked in a creamy garlic sauce served with jasmine rice	

FAVOURITES

MEDITERRANEAN VEG STACK (VG, V, GF)	19.0
housemade veg stack served with garden salad	
AQUAVUE GOURMET QUICHE	17.0
housemade quiche served with salad	
WRAPS	15.0
/smoked ham and sundried tomato	
/sweet chilli chicken	
/chicken and avocado	
/pulled pork	
/smoked salmon	
MELTS (*GF)	15.0
/chicken, avocado and tasty cheese	
/smoked ham, pineapple and tasty cheese	
/pulled pork, caramelised onion and tasty cheese	

SALADS

CHICKEN CAESAR SALAD (*GF) 26.0
chicken breast, cos lettuce, crisp bacon, sourdough croutons and parmesan cheese, tossed in our house made caesar dressing. topped with a poached egg.

PRAWN, MANGO AND MACADAMIA NUT SALAD (GF) 26.0
garden salad topped with poached australian king prawns, diced mango and honey toasted macadamia nuts drizzled with an orange and mustard vinaigrette

CALAMARI SALAD (GF) 25.0
salt and pepper calamari topped with aioli on a garden salad with a housemade vinaigrette

PIZZA

MEATLOVERS PIZZA (*GF) 25.0
bacon, pulled pork, chicken and sausage on a hickory BBQ base

PULLED PORK PIZZA (*GF) 20.0
with bacon and mozzarella on a hickory BBQ base, topped with hollandaise

PESTO CHICKEN PIZZA (*GF) 20.0
with camembert and mozzarella

ROAST PUMPKIN PIZZA (VG, *GF) 20.0
with baby spinach, fetta and mozzarella topped with honey roasted macadamia nuts on a napoli base

BURGERS

*Burgers served on a brioche bun with beer battered chips (*GF served with GF chips)*

BEEF BURGER 21.0
beef patty with lettuce, tomato, bacon and cheese topped with a beetroot relish

CHICKEN BURGER 21.0
southern fried chicken with lettuce, tomato, bacon and cheese topped with aioli

BLT BURGER (*GF) 18.0
bacon, lettuce, tomato and aioli

STEAK SANDWICH (*GF) 25.0
rib fillet steak, bacon, caramelised onion, swiss cheese, soft fried egg, lettuce, pineapple, tomato and beetroot relish on sour dough

VEGAN BURGER (V, VG, *GF) 21.0
veggie patty, grilled pineapple, sweet pickles, lettuce, tomato, avocado and beetroot relish on vegan roll

CHIPS & SIDES

/BEER BATTERED CHIPS 9.0
/SWEET POTATO CHIPS 11.0
/POTATO WEDGES 11.0
/FATBOYZ 12.0
beer battered chips coated in our special spice mixture

SIDES (with any main meal)

/garden salad 5.0
/beer battered chips 5.0
/sweet potato chips 5.0
/sauces (mushroom, creamy garlic, pepper, gravy) 3.0

EXTRAS

/hash brown (1) 3.0
/toast or sourdough (1) 5.0
/gluten free bread (1) 5.0
/grilled tomato (1) 4.0
/mushrooms 5.0
/pork sausage (1) 4.0
/bacon (1) 5.0
/egg, poached or fried (1) 3.0
/egg, scrambled 5.0
/smoked salmon 5.0
/baked beans 4.0
/avocado 5.0

SUNSET DELIGHTS 3pm to late

CHEESE BOARD (VG) 18.0

3 cheeses served with water crackers, croutons and dried fruit

BRUSCHETTA (*GF, *V) 14.0

toasted sourdough topped with tomato, onion, garlic, basil, olive oil, parmesan cheese & balsamic glaze

NEW ZEALAND OYSTERS (GF)

/natural chilled oyster 3.5ea

/kilpatrick oyster 4.0ea

HERVEY BAY SCALLOPS (GF) 3.5ea

cooked in a mornay sauce with lemon

GARLIC BREAD (VG) 9.0

toasted sourdough with a garlic butter

/add cheese 12.0

ARANCINI BALLS 13.0

cheese and bacon risotto balls served with a capsicum coulis and parmesan cheese

POTATO SKINS 13.0

crisp potato skins filled with savoury mince, cheese, topped with sour cream

CALAMARI (GF) 13.0

salt and pepper calamari with aioli

LOADED WEDGES 16.0

potato wedges topped with bacon, melted cheese, napoli sauce, sour cream and sweet chilli sauce

NACHOS 19.5

corn chips topped with a beef and bean mince, melted cheese, sour cream and fresh guacamole

SEAFOOD 5pm to late

AQUAVUE SEAFOOD PLATTER 65.0

a selection of seasonal fresh and cooked seafood served with chips, aioli and tartare

GRILLED QLD BARRAMUNDI (*GF) 30.0

fresh queensland barramundi served with chips and salad

BEER BATTERED FISH 24.0

beer battered fish of the day served with chips, salad, and tartare

GARLIC PRAWNS (GF) 26.0

local prawns cooked in a creamy garlic sauce served with jasmine rice

SEAFOOD CHOWDER (GF) 28.0

creamy house made chowder with a selection of local seafood served with sourdough toast

FAVOURITES 5pm to late

MEDITERRANEAN VEG STACK (VG, V, GF) 19.0

housemade veg stack served with garden salad

RIB FILLET STEAK 250G (*GF) 31.0

served with your choice of chips or smashed chats and salad or fresh garden vegetables

SALADS 5pm to late

CHICKEN CAESAR SALAD (*GF) 26.0

chicken breast, cos lettuce, crisp bacon, sourdough croutons and parmesan cheese, tossed in our house made caesar dressing. topped with a poached egg

PRAWN, MANGO AND MACADAMIA NUT SALAD (GF) 26.0

garden salad topped with poached australian king prawns, diced mango and honey toasted macadamia nuts drizzled with an orange and mustard vinaigrette

CALAMARI SALAD (GF) 25.0

salt and pepper calamari topped with aioli on a garden salad with a housemade vinaigrette

BURGERS

5pm to late

*Burgers served on a brioche bun with beer battered chips (*GF served with GF chips)*

BEEF BURGER (*GF) 21.0

beef patty with lettuce, tomato, bacon and cheese topped with a beetroot relish

CHICKEN BURGER (*GF) 21.0

southern fried chicken with lettuce, tomato, bacon and cheese topped with aioli

STEAK SANDWICH(*GF) 25.0

rib fillet steak, bacon, caramelised onion, swiss cheese, soft fried egg, lettuce, pineapple, tomato and beetroot relish on sour dough

21.0

VEGAN BURGER (V)

veggie patty, grilled pineapple, sweet pickles, lettuce, tomato, avocado and beetroot relish on vegan sourdough

PIZZA

5pm to late

MEATLOVERS PIZZA (*GF) 25.0

bacon, pulled pork, chicken and sausage on a hickory BBQ base

PULLED PORK PIZZA (*GF) 20.0

with bacon and mozzarella on a hickory BBQ base, topped with hollandaise

PESTO CHICKEN PIZZA (*GF) 20.0

with camembert and mozzarella

ROAST PUMPKIN PIZZA (VG, *GF) 20.0

with baby spinach, fetta and mozzarella topped with honey roasted macadamia nuts on a napoli base

PASTA 5pm to late

PENNE CARBONARA (*GF) 24.0

bacon and mushrooms with a garlic cream sauce on a bed of penne pasta /with **pulled pork** or **chicken** 28.0

ROASTED PUMPKIN PASTA (VG, V, *GF) 24.0

roasted pumpkin, spinach, walnuts, garlic and olive oil on a bed of penne pasta /with **pulled pork** or **chicken** 28.0

SIDES

BEER BATTERED CHIPS 9.0

SWEET POTATO CHIPS 11.0

POTATO WEDGES 11.0

SIDES *(with any main meal)*

/**garden salad** 5.0

/**steamed veg or smashed chats** 5.0

/**beer battered chips** 5.0

/**sweet potato chips** 5.0

/**saucers** (mushroom, garlic cream, pepper, gravy) 3.0

DESSERTS

/**BAILEYS AFFOGATO (GF)** 11.0

/**STRAWBERRY AND CREAM** 10.0

CHOCOLATE CAKE (GF)

/**STICKY DATE ICE CREAM SANDWICH** 10.0
served with a warm butterscotch sauce

/**PAVLOVA** 10.0

served with fresh seasonal fruit, cream and passionfruit pulp

/**CHEESECAKE** 10.0

served with cream

/**APPLE AND RHUBARB CRUMBLE** 10.0

served with cream

/**ICE CREAM SUNDAE FOR ONE** 10.0

served with your choice of topping