

## **APERITIF**

Mimosa	<b>15</b>
Peach Bellini	<b>15</b>
Jug of homemade lemonade	<b>12</b>
Jug of Pimm's No 1 Cup with fresh fruit	<b>30</b>
Avoca homemade brown bread	<b>6</b>

## **MENU**

*Soup of the Day* served with Avoca brown bread **20**

*Antipasti Platter* - Jamon Serrano, miso salmon, olives, dips & house pickles served with Avoca bread **30**

*Vegetarian Tasting Platter* - Vegetable terrine, fresh burrata, olives, dips, house pickles & seasonal fruit served with Avoca bread **30**

*Superfood Salad* with broccolini, blueberries, pepita, avocado, quinoa, endamame, almonds & walnuts with a pomegranate dressing (GF) **26**

*Green Goddess Salad* with coconut-poached chicken, avocado, bacon, sweetcorn, cherry tomato & basil (GF) **28**

*Tasmanian Salmon Cake* served with a salad of micro shiso, granny smith apple and a wasabi mayonnaise **28**

*Fish of the Day* - Pan-fried with Cloudy Bay clams, asparagus spears and apple balsamic **32**

*Pumpkin & Feta Tart* in a walnut pastry with Melissa's carrot jam and crisp salad greens **24**

*Pasta of the Day* - Please ask your server **28**

*Burnt Orange Fish Pie* - A selection of local fish cooked in a mussel & saffron stock with leek & fennel served with creamy mash and a puff pastry top **30**

*Beef Burger* in a toasted brioche bun topped with flat mushroom, Spanish onion, tomato and lettuce, dressed with horseradish mayo and tomato chutney and served with fries **26**

*Steak Frites* - Darling Downs Wagyu Sirloin with a choice of yuzu soy dressing or blue cheese butter and served with fries & green leaves **34**

## **SIDES TO SHARE**

*Rocket, pear & parmesan salad* **10**

*Cauliflower gratin with gruyere* **10**

*Shoestring fries with rosemary salt* **10**

Please note a 10% surcharge applies on weekends and public holidays.

Please note that we do not split bills.

## KIDS

*Kids Special*- served with a Smartie cookie and a choice of orange juice, apple juice, chocolate milk or strawberry milk **16**

Beer battered flathead fillets

Pasta with napolitana sauce

Mini cheese burger with chips

## AFTER

Sticky ginger pudding with salted caramel sauce & clotted cream **15**

Black sesame cheesecake with a mandarin mousse & citrus meringue **15**

Apple & rhubarb crumble with cinnamon ice-cream **15**

Banoffee pie with dulce de leche, caramel pecans & Belgian chocolate ribbons **15**

## THREE CHEESE PLATTER

Woodside Capricorn Goat's Brie **SA**, Will Studd Pont L' Aveque **FRA** & Berry's Creek Tarwin Blue **VIC**

Served with fig & walnut rolada and lavosh **26**

## SWEET TREATS

Chocolate Brownie, Salty Peanut Caramel Slice **7**

Pistachio and meringue cake **8**

Macadamia frangipane tart **10**

Kids: Banana sundae **6**

## DRINKS

Espresso **3.6**

Macchiato **3.6**

Cappuccino **4.3**

Flat White **4.3**

Long Black **4.3**

Latte **4.3**

Mocha **4.5**

Extra shot/large/soy milk/decaf

Add **50c**

Hot Chocolate **4.5**

Chai Latte **4.5**

English Breakfast Tea **5**

Earl Grey Tea **5**

Orange Pekoe Tea **5.5**

Gunpowder Green Tea **5.5**

Peppermint Tea **5.5**

Chamomile Tea **5.5**

Lemongrass & Ginger Tea **5.5**

Chai Tea **5.8**

Still or sparkling water

500ml/750ml **6/9**

Bilpin Sparkling Apple Juice **6**

Coca cola or diet **6**

Lemon lime and bitters **6**

Freshly squeezed orange juice **8**

Iced coffee/chocolate **6**

Cranberry juice **6**

Kids Chocolate or Strawberry milk **4**

Babycino **2**

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