

Bread by Rustica toasted & served with butter and your choice of condiments	9.5	Pan Roasted Barramundi (GF) broccolini, cauliflower purée, clams, nduja ~add glass of Chardonnay +12	33
Eggs Anyway poached, fried or scrambled eggs served with sourdough	14.50	Grilled Chicken Salad (GF) sweet potato, broccolini, greens, quinoa, dukkah + romesco	29.5
Granola (VGO) fresh fruits, blueberry compote, coconut yogurt + choice of soy, almond, oat or cow's milk	23	Truffle Toastie (V) smoked mozzarella, american tasty, comté + fries ~add bacon +7.5	30
Oat & Chia Porridge (VG) bananas, maple syrup, date purée, cacao, oat milk, linseed, sunflower seeds, almond meal	24	Open Steak Sandwich grilled porterhouse, spicy tomato relish, seeded mustard aioli, comté cheese, mixed leaves, sourdough + fries ~add Colonial 'Middy' Lager +10	33
Lemon Curd French Toast (V) blueberries, mascarpone, crumble, pistachio, lemon balm	27	Buttermilk Fried Chicken Burger gochujang mayonnaise, pickled dill cucumber, kale + cabbage slaw, milk bun + fries ~add Colonial Pale Ale +10	30
Pulled Pork Benedict baby shizo, chilli sambal, pickled cabbage, poached eggs, hollandaise served on croissant tin	29.5	King Prawn + Moreton Bay Bug Linguini chilli, garlic, cherry tomato, chives ~add glass of Sauv Blanc +10	34
Smoked Mushrooms (V) pesto, hummus, buffalo mozzarella, dukkah, radish + soft herb salad, poached eggs + olive & basil sourdough	28		
Avo Toast (V) tomatoes two ways, stracciatella cheese, spiced seeds, seedy sourdough ~add poached egg +3 ~add free range short cut bacon +7.5 ~add glass of Rosé +12	28		
Chilli Scrambled Eggs (VO) chives, crispy shallot, manchego cheese, bacon, pickled chilli, pumpkin sourdough ~add Bloody Mary +12	26.5		
Spanner Crab Scramble cherry tomatoes, shallots, chilli, garlic, sourdough	34		
Lobster & Prawn Benedict mixed leaves, poached eggs, herb hollandaise, crispy potato, salmon roe, milk bun ~add glass of Prosecco +10	34		
Maple Butter Croissant French Toast pork sausage, maple bacon, syrup ~add egg +3	27		
Spiced Baked Eggs (V) red onion, roasted capsicum, semi sundried tomatoes, kalamata olives, goat's feta, pickled shallots + herb salad ~add chorizo +7.5	26.5		
		KIDS 13 & UNDER	
		boiled eggs & soldiers	10.5
		scrambled eggs + croissant	11.5
		cheese croissant	8
		SIDES	
		egg	3
		herb hollandaise	3.5
		Truffle Mayo	3.5
		fresh tomato with basil + balsamic	5
		sautéed greens	5.5
		goats feta	5.5
		avocado half	6.5
		grilled halloumi + lemon	6.5
		smoked mushroom	6.5
		potato hash	7.5
		free range short-cut bacon	7.5
		chorizo + aioli	7.5
		pork sausage	8
		grilled chicken	9
		french fries	10
		10% surcharge on weekends / 20% on public holidays	

SOMETHING TO DRINK

BEER / CIDER

Colonial Brewing Co. 'Middy' Lager (3.5%)	12.5
Colonial Brewing Co. Pacific Pale Ale	14.5
Colonial Brewing Co. 'Bertie' Cold Pressed Apple Cider	14.5

SPARKLING / ROSE

Guerreri Rizzardi Prosecco / Veneto, Italy	14 / 55
Hahndorf Hill Rosé / Adelaide Hills	14 / 55

WHITE WINE

Babich Black Label Sauvignon Blanc / Marlborough, NZ	12 / 50
Balgownie Estate Black Label Chardonnay / Yarra Valley, VIC	15 / 59

RED WINE

Riposte Wines 'The Dagger' Pinot Noir / Adelaide Hills, SA	15 / 59
Cantina Tollo Sangiovese / Abruzzo, Italy	13 / 50

COCKTAILS

Mimosa - prosecco + orange juice	15
Seasonal Bellini - prosecco + seasonal fruit purée	15
Spritz - aperol/pampelle/campari + prosecco, soda water	17
Bloody Mary - housemade bloody mary mix + vodka	19
Magic Martini - vodka, coffee liqueur, baileys, double ristretto	19
Sicilian Collins - malfy blood orange gin, lemon juice, soda	19
Hot Tommy Margarita - chilli-infused tequila, orange liqueur, agave syrup, lime juice	22
Stonefruit Sour - plum-infused vodka, apple liqueur, egg whites, lemon juice	22

FIZZ

Kreol passionfruit + orange	6.2
Kreol pineapple + jalapeño	6.2
Kreol raspberry + lime	6.2
Kreol mango, lime + turmeric	6.2
Unlimited sparkling water (pp)	5.2

HOT COFFEE

Black	5.2
White	5.7
Batch Brew	6
Hot Choc	6
Matcha	6
Chai	6
Turmeric	6

COLD COFFEE

Iced Long Black	6
Iced Latte	7.2
Iced Mocha	9.5
Iced Coffee	8.5
Iced Chocolate	8.5
Cold Brew	7.2
Affogato	7.2
~add Baileys +8	

TEA

English Breakfast	5.2
Earl Grey	5.2
Camomile	5.2
Green	5.2
Lemongrass Ginger	5.2
Peppermint	5.2

COLD PRESSED JUICES

Kale, capsicum, cucumber, celery, cos, apple, lemon	8.5
Beetroot, carrot, celery, Pink Lady apple, lemon	8.5
Watermelon, pineapple, mint	8.5
Fresh Orange Juice	7.5