

Brunch Menu

EGGS BENEDICT 18

the classic favourite with poached eggs, toasted sourdough, bacon, and sriracha hollandaise (DFO/ GFO)

EGGS ROYALE 21

scrambled eggs with toasted sourdough, smoked salmon, and hollandaise (DFO/GFO)

KVP BREAKFAST 19

charred cauliflower, poached eggs, hash browns, mushrooms, kale, and sriracha hollandaise (GF)

PURGATORY EGGS 18

baked eggs, chorizo, spicy tomato, beans, and sourdough (DF/GFO)

RICOTTA PANCAKES 16

with banana, blueberries, and maple syrup - add bacon (\$3)

PEAR AND BLUE CHEESE SALAD 22

red wine poached pear, walnuts and gorgonzola mousse (GF)

OPEN STEAK SANDWICH 22

with mushrooms, sun dried tomato and mayo - add: bacon (\$3) or cheese (\$2.50)

SOUTHERN FRIED CHICKEN BURGER 22

with blue cheese mayo and hash browns - add: bacon (\$3) or cheese (\$2.50)

MARKET FISH 34

with smashed agria, asparagus and crayfish and kaffir lime bisque (GFO)

SIDES

HASH BROWNS 3.5

CHIPS 10

DESSERTS

HOUSE MADE CHOCOLATE TRUFFLES 4 each

HAZELNUT LATTE PANNA COTTA 14

with vanilla ice cream and shortbread crumb

GF- gluten free **GFO** - gluten free option **V**- vegetarian **VEO** - vegan option **DF** - dairy free **DFO** - dairy free option

Entrees & Bar Snacks

HOUSE-MADE CIABATTA	9
with truffle mascarpone (V)	
THICK-CUT CHIPS	10
with garlic mayo (V)	
EDAMAME	13
soy beans with salt, chilli, and garlic (GF/V)	
BUFFALO WINGS	14
tossed in a BBQ and hot buffalo sauce, served with blue cheese mayo and celery	
FLATBREAD AND HUMMUS	16
house made hummus served with grilled flatbread, dusted with our own Dukkah blend (V/DF)	
ARANCINI	16
small risotto balls stuffed with tomato and melted mozzarella, served with aioli (V)	
CHERRY TOMATO SALAD	17
with rye crisps, balsamic caviar and goat's cheese (V)	
CALAMARI	17
served with pickled cucumber and harissa mayo (GF)	
PORK TACOS	17
soft corn tortillas, cucumber, charred sweetcorn and chipotle mayo (GF)	
PRAWN TACOS	21
soft corn tortillas, cucumber, charred sweetcorn and chipotle mayo (GF)	
MARKET FISH CEVICHE	22
marinated raw fish with mango salsa, dill mayo and jalapeno (GF)	

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Mains

OPEN STEAK SANDWICH 22

with mushrooms, sun dried tomato and mayo - add: bacon (\$3) or cheese (\$2.50)

BEEF BURGER 22

with beetroot relish and onion rings - add: bacon (\$3) or cheese (\$2.50)

SOUTHERN FRIED CHICKEN BURGER 22

with blue cheese mayo and hash browns - add: bacon (\$3) or cheese (\$2.50)

FETTUCINE 22

with asparagus and grana Padano (DFO) - add: chicken (\$3) or bacon (\$3)

PEAR AND BLUE CHEESE SALAD 22

red wine poached pear, walnuts and gorgonzola mousse (GF)

MEDITERRANEAN BEEF SALAD 24

sirloin strips, pumpkin, balsamic and parmesan (GF)

CHICKEN BREAST 28

with smoked parsnip, apricot and leek (GF)

PORK BELLY 30

with baby onions, peach and broccolini (GF/DF)

MARKET FISH 34

with smashed agria, asparagus and crayfish and kaffir lime bisque (GFO)

GRILLED SIRLOIN 34

with beetroot, barbequed capsicum and smoked agria croquettes (GF/DFO)

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Sides

SEASONAL SALAD	7
BOK CHOY	8
with garlic and oyster sauce (GF)	
PARMESAN AND ROSEMARY POLENTA CHIPS	8
with garlic mayo (GF)	
SEARED ASPARAGUS	9
with confit orange and hollandaise (GF)	
ONION RINGS	9
with sweet chilli sauce	

Desserts

HOUSE MADE CHOCOLATE TRUFFLES	4 each
HAZELNUT LATTE PANNA COTTA	14
with vanilla ice cream and shortbread crumb	
MANGO CHEESECAKE	14
with white chocolate, meringue and mango coulis	
CHEESEBOARD	22
A selection of cheeses with crackers and quince	

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