

breakfast

7am - 10.30am Sundays till 12 noon

EGGS BENEDICT 19

soft poached BB eggs, baby spinach, hollandaise, local focaccia
+ two rashers butcher's bacon 7
+ smoked salmon, capers 7
+ seasonal steamed greens, basil hollandaise 7

CLASSIC BACON & EGGS 24

two rashers of local butcher's bacon, BB eggs your way, baby spinach, local focaccia

HUEVOS RANCHEROS DF / GF / V 26

black beans, potatoes, char grilled capsicum, salsa, two BB eggs, sriracha sauce
blue corn tortilla

CHILLI EGGS 24

chilli scrambled BB eggs, sriracha sauce, grilled haloumi, baby spinach, local focaccia

CALIFORNIAN WAFFLES 34

southern fried chicken thigh, thick cut bacon, maple syrup, ice cream, belgian waffle

PORTSIDE BREAKFAST 32

BB eggs your way, locally smoked bacon, butchers sausage, garlic mushrooms, truss tomatoes, house made baked beans, hash brown, tomato chutney, local focaccia

TURMERIC TOFU SCRAMBLE VE 24

scrambled turmeric tofu, pan fried garlic mushrooms in EVOO, wilted silverbeet
white bean and dill puree, local focaccia

Extra Hungry?

+ bacon rasher	7
+ smoked salmon	7
+ grilled haloumi	5
+ avocado	5
+ hash brown	5
+ garlic mushrooms	4
+ house made baked beans	4
+ bb egg	4

v vegetarian | ve vegan | gf gluten free | df dairy free | gfo gluten free options
whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be
allergen free

1.4% card processing fee | menu prices and items subject to change

entrée

STUFFED JALAPEÑOS	24
pepper battered whole jalapeños, wrapped in bacon stuffed with queso and mexican beef	
HOUSE MADE ARANCINI (4)	24
ask your waitperson for today's flavour	
TRIO OF SCALLOPS	25
seared scallops with honey & macadamia	
JALAPEÑO CORN BREAD GF	20
fresh house made jalapeño corn bread, duo of pepe saya and black garlic butter	
TOSTADA DUO GF / DF	34
fried blue corn tortilla with smoked salmon, dill and white bean puree, fried capers	

to share

BEEF BRISKET NACHOS FOR TWO GF	48
beef brisket chilli con carne on a bed of house made corn chips, mexican cheese, guacamole, chipotle, chilli lime aioli	
CHILLI LIME CHICKEN FAJITAS FOR TWO GFO	52
chicken thigh, capsicum, onion, black beans in adobo sauce, served with spanish rice, guacamole, refried beans, chilli lime aioli, pico de gallo, chipotle and flour tortillas	

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taco plates

choose your trio

28

ALL TOPPED WITH GUACAMOLE, PICO DE GALLO,
GREENS, CHILLI LIME AIOLI, CHIPOTLE

SOUTHERN FRIED CHICKEN

southern fried chicken & haloumi

BAJA REEF FISH

pepper battered local reef fish

HULI HULI CHICKEN

grilled chicken & pineapple in a soy sriracha pineapple sauce

BEEF BRISKET

slow cooked beef brisket, chargrilled capsicum

CHIMMICHURRI TOFU MUSHROOM VE

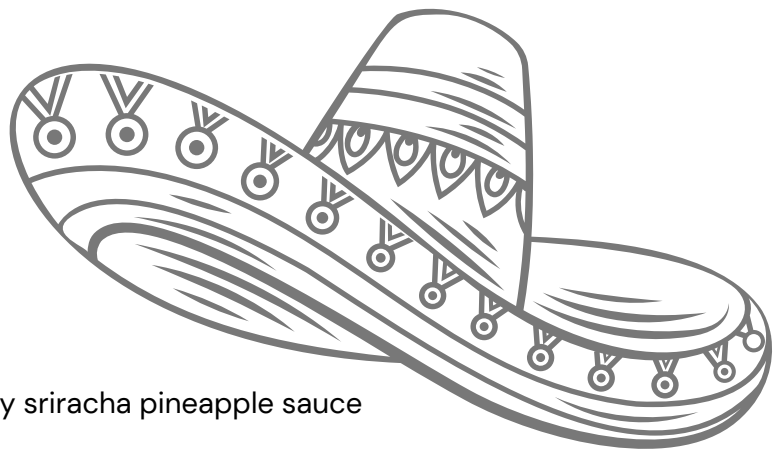
pan fried local mushrooms & tofu in chimichurri

PESTO PUMPKIN HALOUMI V

oven roasted pesto pumpkin & haloumi

Extra Hungry?

- + CORN CHIPS GF 7
- + THICK CUT FRIES 7
- + SWEET POTATO PAPAS BRAVAS 7



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mains

BLACK SATIN DUCK	42
duck aspic in a ginger chilli broth, seasonal greens, noodles, quail egg	
WILD CAUGHT FRESH AUSTRALIAN REEF FISH	MP
grilled or battered, served with seasonal greens or salad & chips	
CALIFORNIAN WAFFLES	34
southern fried chicken thigh, thick cut bacon, maple syrup, ice cream, belgian waffle	
HOUSE MADE EGG PASTA	38
ask your waitperson for today's flavour	
CHIMMICHANGA	34
shallow fried flour tortilla stuffed with refried beans, mexican cheese your choice of beef brisket, adobo chicken or vegetables with corn chips, chipotle chilli lime aioli, guacamole	
CONFIT DUCK	42
18 hour cooked confit duck leg, fraser coast mushroom risotto	
CHICKEN MOLÉ	42
chicken thigh in a traditional sweet yet spicy house made molé sauce with a hint of chocolate, spanish rice, pickled red onion, flour tortillas	

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dessert

DEVONSHIRE TEA 15

two freshly baked scones, thick dollop cream, conserve, bottomless standard espresso coffee or looseleaf tea (excludes cold drinks)

PEACH & GINGER CARROT CAKE 15

served with thick dollop cream + vanilla ice cream 2

STICKY DATE PUDDING 17

salted caramel sauce, vanilla ice cream

CHURROS 17

trio of churros, anvers chocolate ganache + vanilla ice cream 2

AFFOGATO 20

vanilla ice cream, espresso, your choice of liqueur

gluten free

ANVERS CHOCOLATE FUDGE BROWNIE 15

the best brownie ever with thick dollop cream + vanilla ice cream 2

PERSIAN ORANGE & ALMOND CAKE 15

baked with whole oranges, with thick dollop cream + vanilla ice cream 2

see our
cabinet for
today's cakes

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Kids

STRICTLY 12 YEARS & UNDER

BREAKFAST

15

mini eggs benedict with bacon

belgian waffle with ice cream

bacon, poached eggs, hash brown

MAINS

15

Andre's fried chicken & chips

Keira's battered or grilled reef fish with seasonal greens or chips

Sharde's Southern fried chicken strip's & chips

DRINKS

4

pink lemonade, OJ, lemonade, coke, hot chocolate

dessert

frog in a pond

6

ice cream with berry coulis

4

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