

BRUNCH

Available all day

B AND E

House made meat loaf, hickory bacon, a fried egg with American cheese, pickle and spicy tomato sauce in a brioche bun with paprika and garlic fries \$16

PRESSED PORK

Slow cook pork neck and hock pressed and pan fried, Poached eggs, hollandaise, pumpkin puree, peas, greens and breakfast potatoes. \$21

AVOCADO

Avocado and peas, haloumi, poached eggs, jalapeno lime dressing, smoked chilli oil, fresh herb salad. \$19

BIG BREAKFAST

Canadian short back and American crispy bacon, chorizo, hashbrown, avocado, eggs, Boston baked beans, buttermilk waffle with whipped butter Canadian maple syrup \$24
healthy stuff \$7

CHILLI CRAB

Blue Swimmer Crab scrambled eggs with an asian herb salad on toasted sourdough with smoked chilli oil and fried shallots \$22

CHICKEN WAFFLES

Cornbread waffle, buttermilk fried chicken, maple chilli dressing with fresh herb salad and a fried egg \$28

MAKE IT EXTRA HOT??

GREEN GODDESS

Sautéed mixed winter greens, baby spinach with herbs, shredded zucchini, charred broccolini, quinoa, with beetroot hummus, poached eggs house-made dukkah and avo \$18

FRITTERS

Zucchini, Corn, and Haloumi Fritters with fresh tomato salsa, guacamole, poached eggs, grilled chorizo and chipotle aioli. \$21

SMOKED SALMON ON RYE

poached eggs, house hollandaise, peas and asparagus topped with witlof, dill, pea shoots and fried capers. \$21

LUNCH

Available after 11.30am

BEEF AND BACON BURGER

Brisket burger, hickory smoked bacon with American cheese, pickled beets, cos lettuce, fresh tomato, big mac sauce in a brioche bun with fries. \$18

CRISPY CHICKEN BURGER

Buttermilk fried chicken with house guacamole, cos lettuce on a Brioche bun, chipotle aioli and paprika and garlic fries \$18

MEXICAN BOWL

Slow braised Mexican black beans with lime brown rice, avocado, shredded zucchini pico del gallo, corn tortilla crisps, pickled onion, fresh coriander and raddish \$18

HAIL CAESAR

Baby gem cos lettuce, char grilled chicken tenderloins, avocado, crispy bacon, poached egg, shaved parmesan, house Caesar dressing and fried sourdough crisps \$20

RAINBOW TROUT

Miso glazed fillet of trout char grilled with a radish, black sesame, edamame, avocado and cucumber salad, wasabi and lime dressing and soba noodles. \$22

SMALL PLATES

On the side

Hickory smoked middle rasher bacon 100g: 5.6

American thin and crispy bacon 150g: 6

Char grilled chorizo with salsa verde: 7

Grilled haloumi with lemon: 7

Avocado half: 5 | full: 10

Harris Adelaide hills smoked salmon: 8

paprika and garlic French fries: 5 / 10'

healthy stuff \$7

SOMETHING SWEET

Available all day

FRUIT TOAST

Rustico sourdough fruit loaf with strawberries in syrup and ricotta \$8

CRUMBLE PORRIDGE

KI OATS with vanilla bean, granny's stewed apples, ginger walnut crumble and vanilla mascarpone \$15

CINNAMON DOUGHNUTS

Ricotta and orange doughnuts in cinnamon sugar, blackberry coulis, fresh berries, green apple, chocolate soil and Adelaide Hills cream. \$18

FRENCH TOAST

Thick cut Brioche with cinnamon stewed apples, salted pecan crumble, crispy American bacon, vanilla mascarpone and spiced bourbon maple syrup. \$18

BANOFFEE WAFFLE

Buttermilk waffle, brulee banana, whipped vanilla cream, crème de luche, toasted coconut chips and sable biscuit \$20

Not all changes to the menu can be accommodated, we appreciate your understanding. Please advise your waiter of any allergies as not all ingredients are listed. please order at the counter Thankyou.





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