

MENU



ALL DAY BREAKFAST

TOAST & JAM (V & GF/O) \$12
TOASTED SOURDOUGH SERVED WITH BUTTER & YOUR CHOICE OF EITHER STRAWBERRY OR APRICOT JAM.

HOUSE BAGELS (GF/O & V/O) GLUTEN FREE BAGEL - \$3
FRESHLY TOASTED BAGELS FILLED WITH OUR FAVOURITE HOUSE COMBINATIONS.

GARDEN PESTO - FRESH TOMATO, CREAM CHEESE & PESTO. \$14

SIMPLY AVO - AVOCADO, FRESH TOMATO, FETA & PESTO. \$14

THE FISHERMAN - PREMIUM SMOKED SALMON, CREAM CHEESE, SPINACH & PICKLE. \$16

BREAKFAST CROISSANT (V/O) \$24
A BUTTERY CROISSANT FILLED WITH YOUR CHOICE OF FRIED OR SCRAMBLED EGGS, CRISPY BACON, HOUSEMADE HOLLANDAISE, SPINACH & TOMATO, SERVED WITH HASH STICKS.

BACON & EGGS ON TOAST (GF/O & V/O) \$26
YOUR STYLE OF EGGS AND CRISPY BACON SERVED ON TOASTED SOURDOUGH, WITH HOUSEMADE HOLLANDAISE ON THE SIDE.

CHORIZO SCRAMBLED EGGS (GF) \$24
SMOKEY CHORIZO & CREAMY SCRAMBLED EGGS SERVED ON TOASTED SOURDOUGH WITH A SIDE OF HOUSEMADE HOLLANDAISE.

EGGS BENEDICT (GFO & V/O) FROM \$26
YOUR CHOICE OF PROTEIN SERVED ON ENGLISH MUFFINS WITH POACHED EGGS, SPINACH AND HOUSEMADE HOLLANDAISE.
BACON \$28 / SMOKED SALMON \$28 / MUSHROOMS \$26

BREKKY STACK (GFO & V/O) FROM \$26
CRISPY POTATO AND HERB HASH TOPPED WITH GRILLED TOMATO, FRESH SPINACH, POACHED EGGS & CREAMY HOUSEMADE HOLLANDAISE.
YOUR CHOICE OF BACON \$28 OR AVOCADO \$26

COUNTRY BREAKFAST (GFO) \$32
A BIG BREAKFAST FAVOURITE. EGGS YOUR WAY, CRISPY BACON, KRANSKY SAUSAGE, CREAMY MUSHROOMS, GRILLED TOMATO, HOUSEMADE HASH, RELISH & TOASTED SOURDOUGH.

CUSTARD & BERRY FRENCH TOAST \$28
BRIOCHE FRENCH TOAST TOPPED WITH CREAMY VANILLA CUSTARD, FRESH BERRIES, BANANA & A DRIZZLE OF MAPLE SYRUP.

CHICKEN, BACON & EGG WAFFLE \$28
SOFT GOLDEN WAFFLE WITH CRISPY CHICKEN, BACON, TOPPED WITH A FRIED EGG & DRIZZLE WITH MAPLE SYRUP.

CREAMY MUSHROOMS (GFO & V) \$22
MUSHROOMS IN A RICH CREAMY GARLIC AND HERB SAUCE, SERVED ON TOASTED SOURDOUGH.
ADD EGGS \$5

ALL DAY TOASTIES

ALL TOASTIES ARE SERVED WITH FRIES

THE FARMHOUSE - BACON, EGG & TOMATO \$20
THE PESTO MELT - PESTO, HALLOUMI, CHEESE & TOMATO \$20
THE KICKIN CHICKEN - CAJUN CHICKEN, CHEESE & TOMATO \$22
THE CUBBANO - ROAST PORK, HAM, AMERICAN MUSTARD, AIOLI, CHEESE & PICKLE \$24

GLUTEN FREE BEAD / BUNS \$3

LUNCH FROM 10AM

FRIED CHICKEN (GFO) \$24
A CUSTOMER FAVOURITE! GOLDEN BUTTERMILK FRIED CHICKEN BREAST WITH SRIRACHA MAYO & FRESH LEMON.
ADD FRIES \$5

FRIED HALLOUMI STICKS (V) \$20
LIGHTLY CRUMBED AND GOLDEN FRIED HALLOUMI, SERVED WITH SWEET CHILLI SAUCE.

SYD'S PÂTÉ (GF/O) \$24
RICH AND CREAMY CHICKEN LIVER PÂTÉ SERVED WITH TOASTED SOURDOUGH, SWEET JAM & CRUNCHY PICKLES.

LOADED WEDGES (V/O) \$24
CRISPY POTATO WEDGES TOPPED WITH CHEESE, HAM, SOUR CREAM & SWEET CHILLI.

NACHO SUPREME (GF/ V/O) \$26
YOUR CHOICE OF MINCE OR BEANS, TOPPED WITH MELTED CHEESE, SOUR CREAM, SALSA & SWEET CHILLI.

AVO HARVEST BOWL (GF & V/O) \$22
CRISP COS LETTUCE, AVOCADO, SWEET CORN, SHREDDED CHEESE, NACHO CHIPS, CHUNKY TOMATO, OLIVES & CHIPOTLE MAYO.
ADD HALLOUMI \$6 / ADD GRILLED CHICKEN \$8

THE LOADED POCKET (V/O) \$28
YOUR CHOICE OF CRISPY PORK BELLY OR HALLOUMI TOSSED IN STICKY SAUCE, STUFFED INTO A WARM PITA POCKET WITH CRUNCHY SLAW, PICKLES & SRIRACHA MAYO, SERVED WITH A SIDE OF GOLDEN FRIES.

HAWAIIAN CHICKEN BURGER (GF/O) \$34
TENDER CHICKEN BREAST TOPPED WITH BACON, GRILLED PINEAPPLE, MELTED CHEESE, FRESH LETTUCE & HOUSE SAUCE IN A TOASTED BUN, SERVED WITH GOLDEN FRIES.

THE BRISKET BOSS (GF/O) \$34
SLOW COOKED BEEF BRISKET PILED HIGH WITH RICH GRAVY, MELTED CHEESE, FRESH LETTUCE, TOMATO, FRIED EGG AND PICKLE IN A TOASTED BUN. SERVED WITH GOLDEN FRIES & TOPPED WITH ONION RINGS.

FISH BURGER (GF/O) \$32
CRISPY BEER BATTERED FISH FILLET WITH LETTUCE, TOMATO, PICKLED ONION, TARTARE SAUCE & A TOASTED BUN. SERVED WITH GOLDEN FRIES.

FISH AND CHIPS (GF/O) \$30
BEER BATTERED FRESH FISH SERVED WITH GREEN SALAD, GOLDEN FRIES, TARTARE SAUCE & FRESH LEMON.

OPEN STEAK SAMMY (GF/O) \$32
MEDIUM COOKED SCOTCH STEAK. TOPPED WITH MUSHROOM, ONION JAM, MOZZARELLA CHEESE & SPINACH ON A TOASTED SOURDOUGH. SERVED WITH A SIDE OF FRIES.

SIDES

TOMATO	\$4	BACON (X2)	\$8
CREAMY MUSHROOM	\$8	KRANSKY SAUSAGE (X1)	\$6
EGGS (X2)	\$5	SMOKED SALMON	\$8
EXTRA TOAST	\$2.5	EXTRA SAUCE	\$2
HOMEMADE HASH (X2)	\$6		
GLUTEN FREE BREAD	\$3	FRIES	\$12
		WEDGES	\$12



DINNER MENU

STARTERS

FRIED CHICKEN (GF/O) \$24

A CUSTOMER FAVOURITE! GOLDEN BUTTERMILK FRIED CHICKEN BREAST WITH SRIRACHA MAYO & FRESH LEMON.
ADD FRIES \$5

FRIED HALLOUMI STICKS (V) \$20

LIGHTLY CRUMBED AND GOLDEN FRIED HALLOUMI, SERVED WITH SWEET CHILLI SAUCE.

SYD'S PÂTÉ (GF/O) \$24

RICH AND CREAMY CHICKEN LIVER PÂTÉ SERVED WITH TOASTED SOURDOUGH, SWEET JAM & CRUNCHY PICKLES.

LOADED WEDGES (V/O) \$24

CRISPY POTATO WEDGES TOPPED WITH CHEESE, HAM, SOUR CREAM & SWEET CHILLI.

CHEESY GARLIC ROLLS (V) \$16

3 SOFT ROLLS LOADED WITH GARLIC BUTTER AND MELTED CHEESE.

HAVEN BOARD \$69

A LOADED SHARE PLATTER WITH PORK RIBS, FRIED CHICKEN, BEER-BATTERED FISH, FRIES, ONION RINGS, CHEESY GARLIC ROLLS, SYD'S PÂTÉ, AND TOASTED BREAD.

SIDES

SEASONAL VEGETABLES \$12

BUTTER GARLIC POTATOES \$12

CREAMY MUSHROOMS \$10

FRIES \$12

ONION RINGS \$10

POTATO GRATIN \$12

EGGS \$5

DESSERT

CHOCOLATE LAVA CAKE \$15

WARM, GOOEY CHOCOLATE LAVA CAKE SERVED WITH YOUR CHOICE OF ICE CREAM & FINISHED WITH A RICH CHOCOLATE DRIZZLE.

STICKY DATE PUDDING \$15

A DECADENT HOMESTYLE STICKY DATE PUDDING SERVED WITH VANILLA ICE CREAM & WARM BUTTERSCOTCH SAUCE.

TIRAMISU \$16

DECADENT ESPRESSO-SOAKED SAVOIRDRI FINGERS WITH CREAMY MASCARPONE AND A LIGHT COCOA DUSTING.

LEMON MERINGUE PIE (GF/O) \$16

A CLASSIC DESSERT FEATURING TANGY LEMON CURD, GOLDEN MERINGUE & SERVED WITH REFRESHING BERRY SORBET AND A SWEET BERRY SAUCE.

MAINS

NACHO SUPREME (GF/O & V/O) \$26

YOUR CHOICE OF MINCE OR BEANS, TOPPED WITH MELTED CHEESE, SOUR CREAM, SALSA & SWEET CHILLI.

AVO HARVEST BOWL (GF/O & V/O) \$22

CRISP COS LETTUCE, AVOCADO, SWEET CORN, SHREDDED CHEESE, NACHO CHIPS, CHUNKY TOMATO, OLIVES & CHIPOTLE MAYO.

ADD HALLOUMI \$6 / ADD GRILLED CHICKEN \$8

HAWAIIAN BURGER (GF/O) \$34

TENDER CHICKEN BREAST TOPPED WITH BACON, GRILLED PINEAPPLE, MELTED CHEESE, FRESH LETTUCE & HOUSE SAUCE IN A TOASTED BUN, SERVED WITH GOLDEN FRIES.

CHICKEN PARMIGIANA \$34

CRISPY CRUMBED CHICKEN TOPPED WITH RICH MARINARA SAUCE & MELTED CHEESE, SERVED WITH GOLDEN FRIES & FRESH GARDEN SALAD.

CAPTAIN'S FISH BURGER (GF/O) \$32

CRISPY BEER BATTERED FISH FILLET WITH LETTUCE, TOMATO, PICKLED ONION, TARTARE SAUCE & A TOASTED BUN. SERVED WITH GOLDEN FRIES.

FISH AND CHIPS (GF/O) \$30

BEER BATTERED FRESH FISH SERVED WITH GREEN SALAD, GOLDEN FRIES, TARTARE SAUCE & FRESH LEMON.

MARKET PAN FRIED FISH (GF/O) \$32

GOLDEN PAN FRIED FISH FILLET SERVED WITH GARLIC POTATOES, SEASONAL GREENS & FINISHED WITH A RICH LEMON BUTTER SAUCE.

FARMHOUSE PORK CHOP (GF/O) \$34

HERB CRUSTED PORK CHOP SERVED WITH CREAMY MASHED POTATO, ROASTED SEASONAL GREENS & RICH HOMESTYLE JUS.

THE BRISKET BOSS BURGER (GF/O) \$34

SLOW COOKED BEEF BRISKET PILED HIGH WITH RICH GRAVY, MELTED CHEESE, FRESH LETTUCE, TOMATO, FRIED EGG AND PICKLE IN A TOASTED BUN. SERVED WITH GOLDEN FRIES & TOPPED WITH ONION RINGS.

THE BUTCHER'S CUT (GF/O) \$42

TENDER BEEF SCOTCH FILLET SERVED WITH LAYERED POTATO GRATIN, SEASONAL GREENS & A RICH RED WINE JUS.

OPEN STEAK SAMMY (GF/O) \$32

MEDIUM COOKED SCOTCH STEAK. TOPPED WITH MUSHROOM, ONION JAM, MOZZARELLA CHEESE & SPINACH ON A TOASTED SOURDOUGH. SERVED WITH A SIDE OF FRIES.