

Breakfast Menu

Available 6:30am - 10am 7 days



Cereal and Milk V	10
Sultana Bran, Special K, Muesli, Coco Pops, Weetbix, GF Corn Flakes with full cream, low fat, coconut, soy or almond Milk	
Toast and Preserves DF - Available on request	10
Two slices of local sourdough, white, wholemeal, multigrain, fruit toast or low gluten bread	
Seasonal Fruit Salad LG, D, V	16
With natural yoghurt	
Baker's Basket D, V	20
Selection of croissants, danishes and muffins with preserves and spreads	
Breakie Bun* D	18
Egg and bacon filled house made bun with rocket and BBQ sauce	
Smashed Avocado on Sourdough* D, V	21
Two free range poached eggs with smashed avocado and crumbled feta	
Three Free Range Egg Omelette LG	25
Fillings - <i>please select three</i> Ham, smoked sausage, mushroom, cheese, tomato, spinach, smoked salmon A	
Free Range Eggs Benedict D	26
On sourdough topped with hollandaise* <i>Select one from below:</i> Ham and spinach BBQ pulled pork Smoked salmon and spinach A Mushroom and spinach	
Wrest Point Big Breakfast*	28
Fried, scrambled or poached free range eggs, grilled bacon and sausage, roasted mushrooms and tomato, with potato gems and sourdough	
Sides	6ea
Baked beans LG, V Potato gems LG, V Bacon LG Mushrooms LG, V Grilled sausage LG BBQ pulled pork LG	
Sauces	
Tomato, BBQ, HP	2.5ea

**Please note, a \$5 delivery charge applies to all orders.
15% public holiday surcharge applies on all public holidays.**

Dinner Menu

Available 5:30pm – 11pm Sunday to Thursday
5:30pm – 1am Friday and Saturday

SNACKS, SANDWICHES AND BURGERS

Mignonette Oysters LG, A	½ doz 36.5
Smoked onion, malt vinegar and chives	
Spring Rolls (4 to a serve)	
Chicken satay spring roll N	18
Vegetable spring roll V	16
Cos Leaf Chop Salad D, LG	18
With grilled smoked pork belly, cherry tomatoes, ranch dressing	
Chicken Turkish*	25
Lemon aioli and rocket with fries	
Cheeseburger* D	29
Smash beef patty, grilled white onions, tomato, lettuce, pickles and American cheese on a sesame seed bun with fries	
Southern Fried Chicken Burger D	29
Tangy slaw, pickles, spiced mayo dressing with fries	
Wood-Fired Plant Based Burger*	31
Vegan cheese, tomato, lettuce, onion, pickles and secret veganise burger sauce with fries	

MAINS

Steak Frites D, LG	60
300g Porterhouse with fries and your choice of sauce	
Atlantic Salmon D, LG, A	37
Oven baked with zucchini, broccolini and lemon butter sauce	
Chicken Parmigiana D	34
Napoli sauce, smoked pork belly and cheese, with fries and slaw	
Potato Gnocchi D, LG	33
Green peas and shaved pecorino	
Fish and Chips A	30
Panko crumbed fried fish and chips with tartare sauce	

All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.

LG – low gluten V – vegetarian VE – vegan D – contains dairy N – contains nuts
* - Can be replaced with low gluten bread or bun

Seafood: A – Australian I – Imported M – Mixed origin

SAUCES

Tangy BBQ Sauce, Chimichurri, Aioli
Creamy Green Peppercorn Sauce,
Creamy Mushroom Sauce, Bearnaise D

3ea

SIDES

Seasoned fries LG, V, VE	10
Mac n' cheese D, V, N	11
Tangy coleslaw V	10
Wedges with sour cream and sweet chilli sauce D, V	12

DESSERT

Lemon Curd Tart D	18
With Chantilly cream	
Vanilla and Bush Honey Pannacotta LG, D	18
With fresh strawberries	
Selection of local cheese* D	29
With crisp breads and fruit pastes	

KIDS MENU

Kids Fish and Chips D, I	
Kids Beef Burger or Cheeseburger and Chips DFO	
Chipolata Sausage and Beans LG	
Mac 'n' Cheese D, V, N	
Tomato and Cheese Pizza D, V	



Beverage Menu



	150ml	250ml	Bottle
SPARKLING WINE			
Jansz Premium Cuvée	16		65
Seppelt Great Entertainer Sparkling			40
WHITE WINES			
Ninth Island Riesling			45
Babich Marlborough Sauvignon Blanc			55
Josef Chromy Pinot Gris	16	25	65
Coriole Chenin Blanc			70
Invercarron Jordan Valley Chardonnay	19	31	80
ROSÉ & RED WINES			
Milton Pinot Noir Rosé			75
Ninth Island Pinot Noir	11	17	45
Home Hill Landslide Pinot Noir			85
Holm Oak Cabernet Sauvignon Merlot	17	27	70
M. Chapoutier La Ciboise Grenache Syrah			55
Knappstein Shiraz			65
BEER/CIDER			
Corona Btl 355ml			11.5
Boags Premium Btl 375ml			11
Boags Premium Light Btl 375ml			8.4
Boags St George Can			10.5
Willie Smith's Organic Apple Cider			15
Great Northern Super Crisp Can			9.5
Cascade Draught			9.5
READY TO DRINK			
Smirnoff Ice Red Can			17
Canadian Club & Dry Can			17
Jack Daniel's & Cola Can			17.5
TEA			
English Breakfast, Peppermint, Chamomile, Green			5.3
COFFEE			
Cappuccino, Latte, Long Black, Flat White, Decaffeinated			5.5
Hot Chocolate			5.8
Iced Latte			6.7
Milk: Full Cream, Skim			0
Almond, Soy			0.5
FRUIT JUICES			
Orange, Apple, Pineapple, or Tomato			5.5
SOFT DRINKS			
Coca Cola, Coke No Sugar, Sprite (375ml)			5.5
Cascade Lemon Lime & Bitters, Tonic Water, Soda Water, Dry Ginger Ale (330ml)			5.5
Mt Franklin Water (600ml)			5.5
Red Bull			7
BUCKET OF ICE			

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