



BREAKFAST MENU

All eggs served are free range

BREAKFAST

Variety of toast

Sour-dough, wholemeal or soy linseed served with home-made preserves, honey, ricotta or spreads **\$5.5**

Freshly baked pastries

Porridge

With poached quince **\$14**

Bircher muesli

With apple, rhubarb compote, greek style yoghurt, cinnamon, toasted grains & seeds **\$12**

Leg Ham Toastie

With vine ripened tomato & Provolone cheese **\$12**

Avocado Toast

On sour-dough toast with a poached egg & baby endive **\$12** add smoked salmon **\$5**

Omelette

Sauteed portabella mushrooms, baby spinach and gruyere cheese **\$16**

Mordeo breakfast

Poached eggs, bacon, chorizo, tomato, avocado & sour dough toast **\$20**

Poached free range eggs

Served with freshly roasted tomato & sour dough toast **\$13**

Hot Smoked Salmon Belly

House smoked salmon belly with a poached egg, fresh tomato, lemon & endive served on grilled sourdough **\$20**

TRUFFLE EGGS

Scrambled eggs served with freshly grated black Tasmanian Truffle **\$20**

SIDES

Bacon **\$4**, Chorizo **\$4**, Smoked salmon **\$5**, Sautéed spinach **\$4**, Mushrooms **\$4**, Avocado **\$4**

BEVERAGES

fresh juices

Daily fresh juices **\$5.5**

Smoothie

Dragon fruit, mango, strawberries, coconut water **\$9**

Kiwi fruit, mango, spinach, almond milk **\$9**

Cold Drip Coffee

made from single origin coffee

Cold drip on ice **\$5**

Cold drip & Tonic **\$5.5**

Iced Tea

Passionfruit & peppermint **\$6**

Coffee

Single origin Espresso **\$4**, Single origin Long black **\$4.2**, Mocha **\$4.2**, Hot chocolate **\$4.2**, Flat white, Cappuccino, Latte, Macchiato **\$4**,

Teas

English breakfast, Earl Grey, **\$4.2**

Herbal teas

Organic green, Chamomile flowers Peppermint, liquorice Detox, lemongrass ginger, jasmine pearl **\$4.5**

Tumeric Tea **\$5**

Masala Chai **\$4.5**

Mineral water continuous pour **\$4.5**



LUNCH MENU

TASTE & SHARE

BBQ King Prawns

Hervey bay prawns char-grilled & served with gremolata & aioli \$36

BBQ Fresh Corn Fingers

Seasoned corn fingers with aioli & grana padano \$13

Hummus

With wood-fired flat bread \$13

Yia Yia's Taramasalata

With wood-fired flat bread \$13

Crisp Pork Ribs

With quince relish & puffed crackling \$17

Roast Chicken salad

With radicchio, witlof, crushed walnuts, apple, grapes & mustard seed dressing \$23

Salt & Fennel Fried Squid

With white bean, red pepper salad, caper & dill aioli \$26

Salmon Croquetas

With Savoy remoulade, pickled vegetables, sorrel & aioli \$22

Roast Kent Pumpkin Salad

With shredded red cabbage, fennel, brussels sprouts & a tahini dressing \$24

PASTA & RICE

Risotto

With Pork & Veal meatballs, white wine, marjoram, grana padano \$25

Porcini Mushroom Ravioli

With portobello mushroom, creme fraiche & thyme \$26

Spaghetti alla puttanesca

With tomatoe, olive oil, anchovies, olives, capers white wine \$23

Hervey Bay Prawn linguine

Linguine pasta with tomato, chilli & white wine \$33

FROM THE GRILL

Crumbed Chicken Sandwich

With tomato jam, lemon, habanero butter & a fennel, brussels slaw \$21 add fries \$3

De-Boned Half Chicken

Char-grilled with green beans & Sicilian agrodolce \$28

Slow Cooked Pork Belly

Pan seared crispy skin pork belly with braised french lentils & red wine jus \$29

Beef Cheeks Slow Cooked

Braised beef cheeks cooked for 6 hours served with a pomme puree & roasted winter vegetables \$34

Market Steak of the day

Chefs choice of beef, Changes daily

Market Fish of the Day

Sourced fresh daily

Mineral water

Continuous pour per person \$4.5

WOOD FIRED PIZZA HAND STRETCHED

Smoked Speck & Scamorza

Tomato, fior di latte mozzarella, smoked mozzarella, speck and fresh spring onions \$24

Margherita

Tomato, fior di latte mozzarella, basil, olive oil \$22

Funghi & Truffle

Portobello mushroom, tomato, fior di latte mozzarella, pecorino & truffle \$23

Sausage, Potato & Rosemary

Pork & fennel sausage, potato, rosemary, tomato, mozzarella \$24

Hot Sopressa

Sopressa Salami, gorgonzola, tomato, rocket, fior di latte mozzarella \$24

Napoletana

Tomato, fior di latte mozzarella, oregano, olives, anchovy, chilli \$22

SIDES

Bread service per person \$2

Fries \$8

Radicchio, fennel, hazelnuts \$9

Broccolini & gremolata crumb \$14

Polenta chips, truffle, parmesan \$10

Caramelised brussels sprouts \$14

BANQUETS

Trust the Chef

Our signature menu offers a shared dining experience \$40pp

Lunch Banquet

Our set menu for groups of 6 or more people \$35pp

ASK OUR TEAM ABOUT
VEGAN,
VEGETARIAN OPTIONS



DINNER MENU

TASTE & SHARE

BBQ King Prawns

Hervey bay prawns char-grilled & served with gremolata & aioli \$36

Yia Yia's Taramasalata

With wood-fired flat bread \$13

BBQ Fresh Corn Fingers

Seasoned corn fingers with aioli & grana padano \$13

Hummus

With wood-fired flat bread \$13

Crisp Pork Ribs

With quince relish & puffed crackling \$17

Salt & Fennel Fried Squid

With aioli & lemon \$16

Roast Kent Pumpkin Salad

With shredded red cabbage, fennel, brussels sprouts & a tahini dressing \$24

Salmon Croquetas

With Savoy remoulade, pickled vegetables, sorrel & aioli \$22

MAINS

Risotto

With Pork & Veal meatballs, white wine, marjoram, grana padano \$25

Porcini Mushroom Ravioli

With portobello mushroom, creme fraiche & thyme \$26

Spaghetti alla puttanesca

With tomato, olive oil, anchovies, olives, capers white wine \$23

Hervey Bay Prawn Linguine

Linguine pasta with tomato, chilli & white wine \$33

De-Boned Half Chicken

Char-grilled with green beans & Sicilian agrodolce \$28

Slow Cooked Pork Belly

Pan seared crispy skin pork belly with braised french lentils & red wine jus \$29

Beef Cheeks Slow Cooked

Braised beef cheeks cooked for 6 hours served with a pomme puree & roasted winter vegetables \$34

Market Steak of the day MP

Chefs choice of beef, Changes daily

Market Fish of the Day MP

Sourced fresh daily

SIDES

Bread service per person \$2

Fries \$8

Radicchio, fennel, hazelnuts \$9

Broccolini & gremolata crumb \$14

Polenta chips, truffle, parmesan \$10

Caramelised brussels sprouts \$14

WOOD FIRED PIZZA HAND STRETCHED

Smoked Speck & Scamorza

Tomato, fior di latte mozzarella, smoked mozzarella, speck and fresh spring onions \$24

Margherita

Tomato, fior di latte mozzarella, basil, olive oil \$22

Funghi & Truffle

Portobello mushroom, tomato, fior di latte mozzarella, pecorino & truffle \$23

Sausage, Potato & Rosemary

Pork & fennel sausage, potato, rosemary, tomato, mozzarella \$24

Hot Sopressa

Sopressa Salami, gorgonzola, tomato, rocket, fior di latte mozzarella \$24

Napoletana

Tomato, fior di latte mozzarella, oregano, olives, anchovy, chilli \$22

BANQUETS

Trust the Chef

Our signature menu offers a shared dining experience \$48pp

Ask About Our Banquet & Set Menus for Groups

Our set menu for groups of 6

Group bookings and private events

Please ask about our set menus for large group bookings & private events

ASK OUR TEAM ABOUT
VEGAN,
VEGETARIAN OPTIONS



DESSERT MENU

DESSERT PLATES

Salted Caramel & Chocolate Tart
With raspberry gel & a pistachio & vanilla
cream **\$15**

Loukoumades

Greek doughnuts, hazelnut gelato & a
honey cinnamon syrup **\$14**

Vanilla Creme Brulee

With cantuccini **\$15**

Affogato Selections

Affogato **\$10**,

Frangelico affogato **\$15**

Montenegro affogato **\$16**

CHEESE PLATE

Selection of cheeses served with
seasonal fruit chutney, lavosh, grilled
sourdough

1 piece **\$10** 2 pieces **\$18** 3 pieces **\$24**

DIGESTIF

Dessert Wines

'16 Longview 'Epitome' Riesling Adelaide
Hills, SA Gl **\$10** Btl **\$55**

'13 Samos Vin Doux Greece
Gl **\$9** Btl **\$45**

Spanish Sherry

Tio Pepe Palomino Fino, Jerez **\$9**

Valdespino Pedro Ximenez, Jerez **\$9**

Cognac & Brandy

G.H Mum V.S.O.P. **\$15**

Hennessey V.S.O.P. **\$12**

Hennessey X.O. **\$25**



BAR MENU

AVAILABLE FROM 3PM DAILY

SHARE PLATES

Fries \$8

Marinated olives \$6

Crisp Pork Ribs

With quince relish & puffed
crackling \$17

BBQ Fresh Corn Fingers

Seasoned corn fingers with aioli &
grana padano \$13

Hummus

With wood-fired flat bread \$13

Yia Yia's Taramasalata

\$13

Polenta Chips

With truffle oil & grana padano \$10

Grilled Cypriot Haloumi

With tomato jam, lemon, sour-dough
\$15

Salmon Croquetas

With aioli \$16

Salt & Fennel Fried Squid \$16

Chefs Selection Shared board \$30

BBQ King Prawns

Hervey bay prawns char-grilled &
served with gremolata & aioli \$36

WOOD FIRED PIZZA HAND STRETCHED

Margherita

Tomato, fior di latte mozzarella, basil,
olive oil \$22

Funghi & Truffle

Portobello mushroom, tomato, fior
di latte mozzarella, pecorino & truffle
\$23

Sausage, Potato & Rosemary

Pork & fennel sausage, potato,
rosemary, tomato, mozzarella \$24

Smoked Speck & Scamorza

Tomato, fior di latte mozzarella,
smoked mozzarella, speck and fresh
spring onions \$24

Hot Sopressa

Sopressa Salami, gorgonzola, tomato,
rocket, fior di latte mozzarella \$24

Napoletana

Tomato, fior di latte mozzarella,
oregano, olives, anchovy, chilli \$22

Cheese plate

Selection of cheeses
1 piece \$10 2 piece \$18 3 Piece \$24



VEGAN VEGETARIAN OPTIONS

Marinated olives \$6

Hummus

With wood-fired flat bread \$13

Rainbow chard

Sauteed with roast baby carrots, turnips, pinenuts & muscateles \$22

Bean Stew

Briased white bean & red pepper stew with fresh tomato \$22

Pearl barley risotto

With roast pumpkin & rocket \$24

Woodfired hand stretched pizza

With tomato, potato, olive & rosemary \$22

Woodfired hand stretched pizza

With tomato, mushroom, & truffle oil \$22

Home made linguine pasta

With tomato, olive, capers, chili & white wine \$24