



BREAKFAST MENU

All eggs served are free range

Variety of toast

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

Freshly baked pastries

Sausage & Mushroom Eggs

Mushroom scrambled eggs with mordeo pork & rosemary sausage
toasted miche **\$16**

Bircher muesli

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

Leg Ham Toastie

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

One Pan Breaky

Chorizo and house smoked bacon with fried eggs, tomato jam and sourdough **\$18**

Avocado Toast

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

Bacon, Eggs, Potato

Poached eggs with crispy fried chat potatoes, bacon and baby endive with whole grain mustard dressing **\$15**

Omelette

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

Haloumi Bruschetta

With fresh tomato on grilled Miche
\$14

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**

SIDES

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

BEVERAGES

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, Peppermint, Chamomile flowers **\$4**

Herbal teas

Organic green, Masala chai, liquorice Detox, lemongrass ginger, jasmine pearl **\$4.2**

Tumeric Tea **\$5**

Mineral water continuous pour **\$4.5**

Daily fresh juices \$5



LUNCH MENU

LIGHT & SHARE

Charcuterie & Conservas

Served with olives, pickled chilli
grissini & focaccia

Pork & Fennel Salami 80grms \$16
Iberico Cebo Jamon 80grms \$24
White Anchovy, Olive oil \$12
Octopus, tomato & red wine \$13

Hummus

With wood-fired flat bread \$13

Yia Yia's Taramasalata

With wood-fired flat bread \$13

Grilled Cypriot Haloumi

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

Crisp Lamb Riblets

With rosemary salt & yoghurt
dressing \$17

Roast Kent Pumpkin

With labneh, caramelised walnuts,
pomegranate molasses & a baby
herb salad \$24

Roast Chicken salad

With radicchio, witlof, crushed wal-
nuts, apple, grapes & mustard seed
dressing \$23

Salt & Fennel Fried Squid

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

Lamb Souvlaki

With tzatziki, roasted eggplant &
tomato salad, crisp flat bread \$25

Chorizo Croquetas

With Manchego, pickled
vegetables, sorrel & a smoked
paprika aioli \$21

PASTA & RICE

Risotto

With green garden peas, zucchini,
mint & goats cheese \$25

Porcini Mushroom Ravioli

With portobello mushroom,
creme fraiche & thyme \$25

Ligurian Spaghetti

With basil pesto, pine nuts &
pecorino romano \$25

Hervey Bay Prawn Linguine

Linguine Pasta with tomato, chilli
& white wine \$32

FROM THE GRILL

Eye Fillet Sandwich

With grilled eye fillet, rocket, pear,
provolone & onion jam \$21 add
fries \$3

Crumbed Chicken

With kipfler potato and pickled
vegetable salad, roast chicken jus
and lemon \$28

Northern Rivers Pork Belly

Slow roasted with braised savoy
cabbage, fennel puree & puffed
crackling \$29

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus
cattle, roasted in our wood fire
oven served with smoked mash
potato, pickled vegetable & jus \$36

Red Gum Creek Sirloin

Grass-Fed MSA graded British
breed cattle, char-grilled with wood
fired portobello mushroom, cafe de
paris butter & red wine jus \$36

"Market Fish of the Day"

Sourced fresh daily

Mineral water

Continuous pour per person \$4.5

WOOD FIRED PIZZA HAND STRETCHED

Margherita

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

Funghi & Truffle

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

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli,
chilli tomato, mozzarella, \$24

White Anchovy & Zucchini

Zucchini, tomato, basil,
stracciatella, mozzarella & fresh
anchovy \$27

Salame Curata

Cured Salami, mushrooms,
tomato, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

SIDES

Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Broccolini & goats cheese \$14

Fries \$8

Polenta chips, truffle, parmesan
\$10

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

Group bookings and private events

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



DINNER MENU

TASTE & SHARE

Charcuterie & Conservas

Served with olives, pickled chilli
grissini & focaccia

Pork & Fennel Salami 80grms \$16

Iberico Cebo Jamon 80grms \$24

White Anchovy, Olive oil \$12

Octopus, tomato & red wine \$13

Yia Yia's Taramasalata

With wood-fired flat bread \$13

Hummus

With wood-fired flat bread \$13

Grilled Cypriot Haloumi

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

Crisp Lamb Riblets

With rosemary salt & yoghurt
dressing \$17

Salt & Fennel Fried Squid

With aioli & lemon \$16

Lamb Souvlaki

With tzatziki, roasted eggplant &
tomato salad, crisp flat bread \$25

Chorizo Croquetas

With Manchego, pickled
vegetables, sorrel & a smoked
paprika aioli \$21

Roast Kent Pumpkin

With labneh, caramelised walnuts,
pomegranate molasses & a baby
herb salad \$24

MAINS

Risotto

With green garden peas, zucchini,
mint & goats cheese \$25

Porcini Mushroom Ravioli

With portobello mushroom,
creme fraiche & thyme \$25

Ligurian Spaghetti

With basil pesto, pine nuts &
pecorino romano \$25

Hervey Bay Prawn Linguine

Linguine Pasta with tomato, chilli
& white wine \$32

Crumbed Chicken

With kipfler potato and pickled
vegetable salad, roast chicken jus
and lemon \$28

Northern Rivers Pork Belly

Slow roasted with braised savoy
cabbage, fennel puree & puffed
crackling \$29

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus
cattle, roasted in our wood fire
oven served with smoked mash
potato, pickled vegetable & jus \$36

Red Gum Creek Sirloin

Grass-Fed MSA graded British
breed cattle, char-grilled with wood
fired portobello mushroom, cafe
de paris butter & red wine jus \$36

Market Fish of the Day ^{MP}

Sourced fresh daily

SIDES

Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Broccolini & goats cheese \$14

Fries \$8

Polenta chips, truffle, parmesan

\$10

WOOD FIRED PIZZA HAND STRETCHED

Margherita

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

Funghi & Truffle

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

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli,
chilli, tomato, mozzarella, \$24

White Anchovy, Zucchini

Zucchini, tomato, basil,
stracciatella, mozzarella, fresh
anchovy \$27

Salame Curata

Cured Salami, mushrooms,
tomato, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

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



SHARE PLATES

Yia Yia's Taramasalata \$12

Marinated olives \$6

Crisp Lamb Riblets

With rosemary salt, yoghurt dressing
\$17

Hummus

With wood-fired flat bread \$13

Polenta Chips

With truffle oil & grana padano \$10

Grilled Cypriot Haloumi

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

Chorizo Croquetas

With smoked paprika aioli \$12

Salt & Fennel Fried Squid \$16

Chefs Selection Shared board \$30

Charcuterie & Conservas

Served with olives, pickled chilli,
grissini & focaccia

Pork & Fennel Salami 80grms \$16

Iberico Cebo Jamon 80grms \$24

White Anchovy, Olive oil \$12

Octopus, tomato & red wine \$13

WOOD FIRED PIZZA HAND ROLLED

Margherita

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

Funghi & Truffle

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

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli, chilli
tomato, mozzarella, \$24

White Anchovy & Zucchini

Zucchini, tomato, basil, stracciatella,
mozzarella, fresh anchovy \$27

Salame Curata

Cured Salami, mushrooms tomato,
fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

Cheese plate

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