

### Breakfast –All Day

	V	M
<b>Toast</b> <i>Choice of white, brown, multi-grain sourdough, thick white sliced and gluten free option served with jam, vegemite or peanut butter</i>	6.5	5.5
<b>Croissant</b> <i>With jam, Triple Berry or Pears &amp; Vanilla</i>	6	5
<b>Croissant or Toasted Sandwich</b> <i>With ham, cheese, tomato</i>	9.5	8.5
<b>Granola</b> <i>With yoghurt, honey and mixed berry coulis</i>	12.9	11.9
<b>French Toast</b> <i>With maple syrup, mixed berry coulis and cream</i>	14.9	13.9
<b>Bacon and Egg Roll</b> <i>Fried eggs, crispy bacon and BBQ sauce</i>	9.4	8.4
<b>BLT</b> <i>Crispy bacon, lettuce, freshly sliced tomato and mayonnaise</i>	9.5	8.5
<b>Eggs on Toast</b> <i>Scrambled, fried or poached eggs on sourdough toast</i>	9.9	8.9
<b>Baby Baybreeze Brekky</b> <i>Scrambled, fried or poached egg, with roasted thyme tomato, crispy bacon and sourdough toast</i>	12.3	11.3
<b>Baybreeze Brekky</b> <i>Scrambled, fried or poached eggs on sourdough toast with roasted thyme tomato and crispy bacon</i>	17.9	16.5
<b>Big Brekky</b> <i>Fried, scrambled or poached eggs on sourdough toast with crispy bacon, roasted thyme tomato, mushroom, chipolata beef sausage and hash brown</i>	20.9	18.9
<b>Eggs Benedict</b> <i>Poached eggs with double smoked ham and hollandaise sauce on sourdough toast</i>	16.9	15.5
<b>Eggs Benedict with Salmon</b> <i>Poached eggs with smoked salmon and hollandaise sauce on sourdough toast</i>	19.5	18
<b>Classic Omelette</b> <i>Double smoked ham, cheese, mushroom, tomato with sourdough toast</i>	18.5	17

#### Open Melts with cheese

**Visitors - 1 piece 9.9 - 2 pieces 16**

**Members- 1 piece 8.9 – 2 pieces 14.5**

*Bacon & Mushroom, Chicken, & Avocado, Crumbled Feta, Spinach & Tomato, Double smoked Ham & Mushroom, Ham, Cheese & Tomato  
Smoked Salmon & Avocado*

#### Starters

<b>Garlic Focaccia</b>	5.5	5
<b>Hot Chips</b>	7.2	6.2
<b>Potato Wedges</b>	12.4	11.4
<b>Grilled Halloumi Plate (4pc)</b>	12.9	11.9

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<b>Trio of Dips</b> <i>Taramasalata, olive tapenade, tzatziki and pita bread</i>	14.8	13.8
<b>Mixed Meat Platter</b> <i>Lamb backstrap skewer, buffalo wings, crumbed chicken tenderloin, beef chipolata sausage, olives, tzatziki and Greek salad</i>	26	24
<b>Mezze Share Plate</b> <i>Pita bread, taramasalata, tempura prawns, sweet glazes octopus, halloumi and smoked salmon</i>	28	26

#### Salads

<b>Garden Salad</b> <i>Mixed lettuce, tomato, cucumber, capsicum, olives, Spanish onion, with balsamic vinegar and extra virgin olive oil dressing</i>	9.9	8.9
<b>Greek Salad</b> <i>Mixed lettuce, feta cheese, tomato, cucumber, olives, capsicum and Spanish onion with balsamic vinegar dressing</i>	13.8	12.8
<b>Sweet Glazed Octopus Salad</b> <i>Tender baby octopus tossed with mixed lettuce, capsicum, snow peas, mint, Spanish onion with a sweet vinaigrette dressing</i>	17.9	16.5
<b>Chicken Caesar Salad</b> <i>Sliced chargrilled Moroccan chicken, cos lettuce, crispy bacon, croutons, shaved parmesan cheese, Caesar dressing topped with a soft poached egg</i>	19	17.5

#### Seafood

<b>Grilled Seafood Platter (serves two)</b> <i>Pan fried prawns, black mussels in chilli, garlic &amp; white wine, grilled sweet glazed baby octopus &amp; calamari rings. Served with chips or salad.</i>	42	39
<b>Fish &amp; Chips (Grilled or Fried)</b> <i>Beer battered flathead fillet with salad, chips and tartare sauce</i>	19.5	18
<b>Salt &amp; Pepper Squid</b> <i>With chips and salad, lemon and aioli dipping sauce.</i>	18.9	17.5
<b>Chilli Prawns</b> <i>Chilli, garlic, white wine, napoletana sauce with toasted sourdough</i>	17.6	16.1
<b>Garlic Prawns</b> <i>Garlic, cream, white wine, shallots with toasted sourdough</i>	17.6	16.1
<b>Fisherman's Basket</b> <i>Tempura fish fillet, crab bites, crumbed prawn cutlets, crumbed squid rings, crumbed scallop, served with salad, chips and tartar sauce</i>	18.9	17.5

#### BBQ & Grill

<b>Grain Fed Scotch Fillet</b> <i>Black Angus scotch fillet (300g) with chips and salad, With a choice of gravy, mushroom, peppercorn or dienne sauce</i>	29.9	27.9
<b>Steak Sandwich</b> <i>Beef scotch fillet with caramelized onion, cheese, tomato, honey, mustard, barbeque sauce and chip</i>	17.6	16.1
<b>Lamb Souvlaki</b> <i>Skewers of lamb backstrap with chips, Greek salad, pita bread and tzatziki</i>	19.5	18

	V	M
<b>Lamb Wrap</b> <i>Tender lamb back strap, lettuce, tomato, tzatziki, cheese &amp; BBQ sauce. Served with chips.</i>	14.9	13.5
<b>Wagyu Beef Burger</b> <i>House-made Wagyu beef burger with caramelized onion, beetroot, freshly sliced tomato, barbeque sauce and chips</i>	18.6	17.1
<b>Grilled or Crumbed Chicken Burger</b> <i>Chicken breast fillet with lettuce, tomato, cheese, mayonnaise and chips</i>	17.1	16.1
<b>Crumbed Chicken Schnitzel</b> <i>Parmesan crumbed chicken breast with chips and salad</i>	17.6	16.1
<b>Chicken Grilled or Crumbed Parmigiana</b> <i>Crumbed chicken breast topped with eggplant, melted cheese, Neapolitana sauce. Served with chips and salad</i>	18.6	17.1
<b>Caesar Burger</b> <i>Grilled Moroccan Chicken, cos lettuce, crispy bacon and shaved parmesan with chips</i>	18.6	17.1

#### Pasta

*Penne, Fettuccine or Spaghetti*

<b>Marinara</b> <i>Served with prawns, mussels squid and baby octopus.</i>	23	21
<b>Smoked Salmon and Chives</b> <i>Smoked salmon, semi-dried tomato, chives, garlic, white wine cream</i>	21	19
<b>Prawn and Zucchini</b> <i>Prawn, zucchini, chilli, garlic, olive oil, parsley and shallot</i>	19.5	18
<b>Carbonara</b> <i>Bacon, onion and egg in a rich creamy sauce</i>	16.9	15.1
<b>Boscaiola</b> <i>Bacon, mushroom, peas and onion in a rich creamy sauce</i>	16.9	15.1
<b>Matriciana</b> <i>Bacon, chilli, garlic, onion with white wine in napoletana sauce</i>	16.9	15.1
<b>Napoletana</b> <i>Basil infused tomato sauce</i>	15.5	14.1

#### Sides

<i>Toast/ Pita Bread (1)</i>	2.5	<i>Hollandaise sauce</i>	2.5
<i>Bacon (2)</i>	3.5	<i>Roasted Tomato</i>	3.5
<i>Beef chipolata sausage (2)</i>	4	<i>Sautéed Mushroom</i>	3.5
<i>Extra egg (1)</i>	2	<i>Sautéed Spinach</i>	4.5
<i>Sliced Cheese</i>	1	<i>Smoked Salmon</i>	4.5
<i>Halloumi (2)</i>	6.5	<i>Hash Brown (1)</i>	2

#### Boaties Platters (serves four)

<b>Seafood</b> <i>Pan fried prawns &amp; mussels in chilli, garlic &amp; white wine, grilled sweet baby octopus, salt &amp; pepper calamari rings &amp; beer battered flathead. Served with chips &amp; garden salad.</i>	69.5	64.5
<b>Meat</b> <i>Lamb back strap skewers, Buffalo wings, crumbed Portuguese chicken tenderloins &amp; beef chipolata sausages. Served with pita bread, tzatziki, chips &amp; Greek salad.</i>	69.5	64.5

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**Kids Meals- 12.5**  
(12 years and under)

Chicken Schnitzel & Chips  
Chicken Nuggets & Chips  
Fish & Chips  
Penne Napoletana

**Sweets**

Please choose from the assortment of delicious treats on display

**Drinks menu**

**Coffee**

Short Black, Ristretto, Macchiato, Piccolo 3  
Cappuccino, Flat White, Latte, Mocha, Long Black, Hot Chocolate, Chai Latte

Regular 3.5/Large 4

Mint Slice/Coconut Hot Chocolate or Mocha Regular 4/Large 4.5

**Affogato** 5.5

Extra Shot , soy, decaf 0.5

Flavoured Syrups – Caramel, Vanilla, Hazelnut, Mint, Coconut 0.5

Babyccino 1.5

**Rabbit Hole Organic Leaf Tea** 4

Breakfast Blend, Sencha Green, Berry Bomb, Ginger Snap, Peppermint

**Milkshake** 5.5

Chocolate, Vanilla, Strawberry, Caramel, Banana

**Schweppes Variety**

Pepsi, Pepsi Max, Solo, Sunkist, Lemonade 3.8

Natural Mineral Water, Lemon, Lime & Bitters, 3.9

Orange & Mango, Bitter Lemon

**Spring Valley Bottled Juices** 3.9

Orange, Pineapple, Apple, Tomato

**Cool Ridge Bottle Water** 3.6

**Beer on Tap**

**300ml Schooner Pint**

Peroni Nastro Azzurro	6.6	10.7
Fat Yak (Pale ale)	7	9
Lazy Yak (Australian Pale ale)	7	9
Red Back (Wheat beer)	7	9
Minimum Chips (Golden lager)	7	9
Great Northern (lager)	5.9	9
Bulmer's Original (Cider)	6.6	
Kopparberg Strawberry and Lime (Cider)	8.1	

**Packaged Beer & Premix**

Crown Lager (Australia)	7	XXXX Gold (Australia)	5.9
Crown Golden Ale (Australia)	7	Stella Artois (Belgium)	7.9
Fat Yak (Australia)	7.3	Corona (Mexico)	6.6
Coopers Pale Ale (Australia)	6.9	Asahi (Japan)	6.6
Coors (Canada)	6.1	Asahi Soukai (Japan)	6
Peroni Leggera 3.5% (Italy)	5.1	Heineken (Netherlands)	7.8
Peroni Nastro Azzuro (Italy)	6.6	Vonu (Fiji)	6.1
<b>Strongbow Variety</b>	5.5		
Classic Apple Cider			
Crisp Apple Cider			
Classic Pear Cider			
<b>Premix</b>			
Jim Beam & Cola (330ml)	7.8		
Jack Daniels & Cola (340ml)	9		
Gentleman Jack & Cola (340ml)	10.1		

**Sparkling Wine**

	<u>Glass</u>	<u>Bottle</u>
Trilogy NV	7	26.9
Deutz NV		40.9
Mumm Cordon Rouge		86

**White Wine**

Brancott Marlborough Sauvignon Blanc	6.2	26.9
Brancott Marlborough Pinot Gris	6.2	26.9
Richland Pinot Grigio	6.5	27.5
Wild Oats Sauvignon Blanc Semillon	6.9	28.9
Jacobs Creek Reserve Adelaide Hills Sauvignon Blanc	6.9	28.9
St Helga Eden Valley Riesling	7.2	29.5
Petersons Chardonnay Vintage Cuvee		29.5
St Hilary Padthaway Chardonnay	8.0	29.5
Church Road Hawkes Bay Grand Reserve Chardonnay		55

**Red Wine**

Wyndham Estate 999 Merlot	7	24.9
Jacobs Creek Reserve Barossa Shiraz	7.5	28.9
Jacobs Creek Reserve Coonawarra Cabernet Sauvignon	7.5	28.9
Westend Tempranillo	7	29
Jacobe Creek Double Barrel Shiraz		29.9
Stoneleigh Pinot Noir		40.9
St Hugo Shiraz		65

**Cocktails**

**SPICED APPLE PIE - 15**

A tasteful blend of Kraken Spiced Rum and Jameson Irish whisky, topped with apple juice and ginger ale, served with cinnamon stick and granny smith apple

**LYCHEE SUNRISE - 14**

A delightful blend of Absolut Elyx Vodka, Paraiso Lychee Liqueur, topped with orange juice and a splash of grenadine and fresh lime, served with fresh lychees and strawberries

**SEX ON THE BEACH - 14**

A sensual blend of Absolut Elyx vodka and peach schnapps, topped with cranberry and orange juice, served with fresh strawberries

**TROPICAL HITCH - 14**

A tropical blend of Bacardi rum and Cointreau, topped with pineapple juice, lime juice, Angostura bitters, served with fresh lime

**MOJITO - 14**

A refreshing blend of Bacardi Rum, fresh mint leaves, fresh lime juice with soda water

**ESPRESSO MARTINI - 14**

A delicious blend of Absolut Elyx vodka, crème de cacao, espresso coffee, vigorously shaken on ice and served in a martini glass

CAFE