



## Lunch

- ◇ Beer battered fries - 9
- ◇ Seasoned potato wedges with sour cream & sweet chilli sauce - 10
- ◇ Moroccan lamb burger, ciabatta bread, spiced hummus, bush tomato relish, minted yoghurt sauce & beer battered fries - 23
- ◇ Locally caught reef fish fillets, tempura, grilled or pan fried, garden salad, tartare sauce, fresh lemon & fries - 23
- ◇ Grilled ribeye, toasted focaccia, grilled smoked back bacon, cheddar cheese, caramelised onions, bbq relish, beer battered chips - 25
- ◇ Merchants cheese plate with quince paste, dried fruits, water crackers & truffle honey (V) - 25  
Extra cheese wedges - 7.5
- ◇ All day Big Breakfast, double smoked black forest bacon, sausage, grilled tomato, sautéed button mushrooms, house made hash browns, two eggs cooked to your liking, chargrilled sourdough - 23.5

## Share Plates \$10

- ◇ Lamb koftas, Mungalli creek minted yoghurt, Kalamata olives, wild rocket, charred citrus
- ◇ Twice cooked Tablelands pork belly, chilli tamarind glaze, green apple, toasted sesame seeds, crispy shallots (GF, DF)
- ◇ Szechuan pepper squid tentacles, caramelised nam jim, cucumber smashed peanuts
- ◇ Pip Squeak cider glazed chorizo, torn stone baked bread, aged balsamic glaze (GF)
- ◇ Stone baked bread, confit garlic, shaved parmesan & virgin olive oil (V)
- ◇ Indian pizza, curried cauliflower, green chilli, bocconcini & torn mint (V)
- ◇ Warmed bowl of olives scented with garlic, smashed rosemary & thyme (V) (GF)
- ◇ Spiced vegetable samosas, papaya & mango relish (V)
- ◇ Local barramundi spring rolls, lemon myrtle mayonnaise (DF)

OPEN 7 DAYS  
MONDAY - FRIDAY 7AM - 2PM  
SATURDAY - SUNDAY 7AM - 12PM



## *A la carte breakfast*

- ◇ Chargrilled sourdough, smashed avocado, wild baby rocket, spiced hummus, crumbed feta, fire roasted peppers, kale and spinach salsa verde, toasted pepitas (V)(GFO) - 17.5
- ◇ House made Tully banana bread, cinnamon and apple compote, sky garden honey, whipped mascarpone, toasted walnuts, snow sugar (V) - 12.5
- ◇ Spanish style omelette, tableland baby potato, Spanish chorizo, black garlic aioli, wild baby rocket and shaved parmesan salad, extra virgin olive oil (GF) - 20
- ◇ Eggs benedict with Atlantic salmon or double smoked ham, wilted spinach, house made hollandaise sauce, toasted sourdough (GFO) - 23.5
- ◇ Smoked salmon brandade, capers, Spanish onion, garden herbs, squid ink glass, charred koah citrus, micro herbs (V)(GFO) - 21
- ◇ Doubled smoked black forest bacon, sausage, grilled tomato, sautéed button mushrooms, house made hash, two eggs cooked to your liking, chargrilled sourdough - 23.5

## *Sides*

Smoked Atlantic salmon	7	Avocado 1/2	6.5
Black forest smoke house bacon	5	Roasted pesto tomato	4
Breakfast Sauce	4	Sautéed button mushrooms	4
Apple and cinnamon compote	4	House made hash browns	4
Steamed Rice	4		

\*Gluten free options available

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