

# Breakfast

*Tuesday - Friday 7am till 12pm*

*Saturday 8am till 12pm*

Toasted ONBA Sourdough with butter and berry jam \$6.5

Bircher Muesli with grated apple and vanilla yoghurt \$9

Two Croissants served with butter and berry jam \$10.5 (v)

OR

Ham, brie, spinach and tomato chutney \$13.5

Eggs Benedict: Poached eggs, ham, spinach and hollandaise \$18.5

OR

With Smoked Salmon or bacon \$21

Eggs anyway on ONBA Sourdough \$12.5 (v)

Home – made Waffles with raspberry and blueberry compote and Chantilly  
cream \$15.5 (v)

Grilled tomato, honey brown mushroom and tasty cheddar omelette

With tomato Chutney and sourdough \$17.5 (v)

Full Breakfast: Scrambled Eggs on ONBA sourdough with bacon, house made  
baked beans, grilled tomatoes, and chorizo sausage. \$20

Extras: \$3.5 each

Grilled Tomato, Spinach, Baked Beans or Grilled Mushrooms

Extras: \$4 each

Bacon, Chorizo Sausage or Smoked Salmon

Gluten Free Bread Available

All bread, cakes and biscuits made in house

# Lunch

*Tuesday - Saturday 12 till 3pm*

Antipasto: Dips, Sicilian and Lingurian olives, small goods and bread \$23.5

Patatas Bravas: Spiced potato wedges served with sour cream and spicy  
tomato salsa \$12.5 (v)

Duck liver pate with "rum & raisin" jelly served with toasted ONBA sourdough  
\$14.5

Roasted pumpkin, spring onion, goats cheese tarlet with a rocket salad  
\$15.5 (v)

With citrus marinated chicken \$18.5

Eggs Benedict: Poached eggs, ham, spinach and hollandaise \$18.5

Risotto with Grilled tomato, mushrooms, asparagus, basil and rocket \$22 (v)  
With Chorizo Sausage \$24

Rare roast beef brushetta with tomato, Avocado, Spanish onion and rocket  
salsa dressed with balsamic aioli \$20.50

Smoked Salmon salad with roasted pumpkin, Spanish onion, crispy

croutons, rocket and shaved parmesan topped with a poached egg \$20.5

Gluten Free Available

All bread, cakes and biscuits made in house

## Starters

*Tuesday - Saturday 3pm till 9pm*

Fresh bread with olive oil and balsamic \$6.5

OR One homemade dip \$11.5

OR Two homemade dips \$14.5

Antipasto: Dips, Sicilian and Lingurian olives, small goods and bread \$23.5

Patatas Bravas: Spiced potato wedges served with sour cream and spicy  
tomato salsa \$12.5

Duck liver pate with "rum & raisin" jelly served with toasted ONBA sourdough  
\$14.5

Bowl of roasted smoked paprika cashews, almonds, peanuts  
and pumpkin seeds \$7.5

Bowl of roasted marinated olives \$7.5

Roasted pumpkin, spring onion, goats cheese tartlet with a rocket salad  
\$15.5 (v)

Pan fried citrus and chilli (mild) prawns served with rocket and a  
chilli turmeric dressing \$17.5

Thai style beef and vegetable spring roll (1) with rocket and homemade  
Coriander, chilli and ginger sauce \$15.5

Gluten free Available

## Mains

*Tuesday – Saturday 5 till 9pm*

Pan-fried beef fillet (cooked medium) served with sweet potato and corn  
fritters, crispy prosciutto and pepper berry jus \$32

Risotto with grilled cherry tomato, mushrooms, asparagus, basil and rocket  
\$22(v)

With Chorizo sausage \$26.5

Pan-fried Atlantic Salmon served with lemon, garlic polenta wedges, bok choy  
and drizzled with herb oil \$29.5

Oven-roasted rolled Chicken breast filled with spinach, semi – dried tomato,  
fetta and served with beetroot mash, bok choy and pan jus \$29.5

Braised tomato and basil hind-quarter lamb shank served with caramelised  
leek and potato mash \$29.50

Slow poached Blue eye in a thai style broth served with spinach  
and goats cheese ravioli \$31

Crispy shezwan pepper skin duck breast served with an asparagus, citrus,  
rocket Wonton stack and a balsamic glaze \$32

Gluten free Available

## Dessert

*Available all day till 9pm*

Apple and blueberry crumble \$10.8

Caramelised Raspberry Brulee \$10.8 (GF)

Shiraz poached pears layered between crispy almond biscuits \$10.8 (GF)

Individual Blueberry Chocolate Mud Cake \$10.8

All served with Chantilly cream and berry coulis

Cheese Plate: Brie, Blue or Mature Cheddar  
Served with: Quince paste, muscatel clusters and fresh fruit

Trio of Cheeses \$23.50

Single Cheese \$13

# Digestive

Penfolds, club port \$8

Penfolds, Grand father port \$12

Pedro Ximenze Romate, Spanish fortified wine (like liquid fruitcake!) \$9

Jagermister, German herbal liquor \$8