SIMPLICITY

Brunch - 11am - 4:30pm

Eggs Florentine - $22

Poached eggs on a toasted English muffin with sautéed spinach & hollandaise sauce

Option to add:

In-house Smoked Salmon - $28

Bacon - $26

Egg White Omelette (GF) (DF)

Three egg white omelette with your choice of:

Tomato & Bacon - $22

Or

In-house Smoked Salmon & Spinach - $23

Three Egg Omelette (GF)

Three egg omelette with your choice of:

Tomato & Bacon - $22

Or

In-house Smoked Salmon & Spinach - $23

Eggs on Toast – $14.50

Your choice of scrambled, poached or fried eggs on toasted ciabatta

Option to add:

In-house Smoked Salmon - $9

Bacon - $6

Spinach - $2

Tomato - $4

(GF bread available on request)

Our Ciabatta bread is all locally sourced from The French Baker

Brunch - 11am - 4:30pm

Bao Buns x2

Steamed bao buns with lime, chilli, coriander & ginger slaw, pickled vegetables, Kewpie mayo & your choice of filling:

Popcorn Chicken - $21

Or

Soft Shell Crab - $26

Caprese Salad - $21 (GF) (VG)

Mozzarella, basil & fresh tomatoes drizzled with olive oil & balsamic reduction

Option to add:

Toasted Ciabatta - $3

(GF bread available on request)

Fish & Chips - $29 (DF)

Your choice of battered or pan-fried fish served with chips, slaw, lemon & tartare sauce

(GF available on request)

White Wine Mussels - $26

Green-lipped Mussels served in a white wine, garlic & cream sauce served with toasted ciabatta

(GF bread available on request) (DF using coconut cream available on request)

Bread & Dips for Two - $19 (DF) (VG)

Toasted ciabatta bread served with olive oil & balsamic reduction, harissa hummus & dukkah

(GF bread available on request)

Bowl of Fries - $12 (GF) (DF) (VG)

Served with Aioli

Popcorn Chicken Couscous Bowl - $23 (DF)

Popcorn chicken served on couscous with pickled vegetables, lime, chilli and ginger slaw and Kewpie mayo

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SIMPLICITY

Entrees - from 4:30pm

Bread & Dips for Two - $19 (VG) (DF)

Toasted ciabatta bread served with olive oil & balsamic reduction, harissa hummus & dukkah
(GF bread available on request)

White Wine Mussels - $26

Green-lipped Mussels served in a white wine, garlic & cream sauce served with toasted ciabatta
(GF bread available on request) (DF using coconut cream available on request)

Caprese Salad - $21 (VG) (GF)

Mozzarella, basil & fresh tomatoes drizzled with olive oil & balsamic reduction
Option to add:
Toasted Ciabatta - $3
(GF bread available on request)

Pan Seared Scallops - $28.50 (GF)

Served with wasabi pea puree, pommes anna potatoes & crispy pancetta

Smoked Duck Breast - $29 (GF)

In-house Manuka smoked duck breast served with parsnip puree, pickled apple & cranberry sauce

Salt & Pepper Soft Shell Crab - $23 (GF)

Crispy salt & pepper soft shell crab served with pickled vegetables & wasabi pea puree

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SIMPLICITY

Mains - from 4:30pm

Lamb Rump - $46.50

Slow cooked lamb rump served with Moroccan style couscous salad, honey glazed carrots, hummus & tzatziki

Ratatouille - $35 (VG) (GF)

Layers of egg plant, red peppers, courgettes, tomatoes & basil cooked in a rich tomato sauce drizzled with balsamic reduction & parmesan cheese
(DF on request)

Nicoise Salad - $26.50 (VG) (GF)

New potatoes, green beans, hard boiled eggs, red onion & olives dressed in tzatziki sauce served with grilled lemon
Option to add:
In-house Smoked Salmon - $9
In-house Smoked Duck - $10

Pan Fried Fish - $38.50 (GF)

Served with parsnip puree, Pommes Anna potatoes, seasonal vegetables & grilled lemon

Chicken Roulade - $42 (GF)

Chicken breast stuffed with red peppers, spinach, toasted almonds, ricotta & parmesan served with new potatoes, seasonal vegetables & red wine jus

250g Ribeye Steak - $48.50 (GF)

Served with Pommes Anna potatoes, seasonal vegetables & red wine jus

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SIMPLICITY

Desserts - All Day

Pineapple ravioli - $19 (GF)
Thinly sliced pineapple stuffed with raspberry sorbet served with passionfruit curd, toasted coconut & raspberry coulis
(DF on request)

Hot Chocolate Panna Cotta - $19
Rich chocolate panna cotta served with toasted marshmallow, shortbread crumb & raspberry coulis

Seasonal Fruit Brulée - $19
Served with shortbread biscuit
(Ask our friendly team which fruit we currently have)

Raspberry Sorbet - $12 (GF) (DF)

Cheese Platter for Two - $32 (VG)
Selection of crackers served with Blue cheese, Brie cheese, olives, fresh fruit & candied nuts
(GF bread available on request)

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SIMPLICITY

Kids Menu - All Day

Chicken Nuggets & Chips - $13
Served with tomato Sauce & aioli

Mini Hotdogs & Chips - $13
Served with tomato sauce & aioli

Fish Bites & Chips - $13
Served with tomato sauce & aioli

1x Popcorn Chicken Bao Bun & Chips - $14
Steamed bao bun filled with Popcorn chicken, slaw & Kewpie Mayo served with chips, tomato sauce & aioli

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