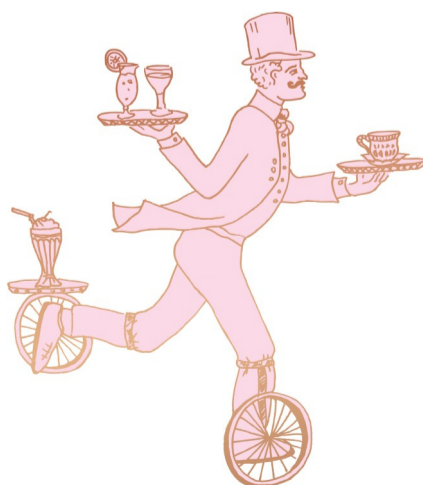




**BREAKFAST TO 12PM**

Toast - sourdough white / New York rye or Quinoa & Soy / fruit preserve	half 5 full 7
- walnut & raisin / organic honey butter	half 6 full 8
Caramelized banana & walnut bread / sweetened mascarpone	14
Apple & pear chia muesli / nuts, seeds & berries / soy milk & banana / coconut yoghurt	15
Eggs— as you like it / scrambled / poached / fried / omelette / sourdough	14
Eggs Benedict— Gypsy Ham / Tasmanian smoked salmon or spinach	18
B'fast bowl — poached eggs / avocado / mixed grains / spinach / pickled veg / miso/ chili	18
- add smoked salmon	22
Omelette - Spanish— saffron potato / chorizo / roast capsicum / parsley & basil	18
- Gypsy Ham / Manchego cheese	17
- Mushroom / rocket & truffle oil / aged parmesan shavings	17
- Ricotta & herb	15
SLAT— Toasted soy & linseed sourdough / tomato / avocado / feta / basil	16
BLAT— Bacon / lettuce / avocado / tomato / fried egg / capsicum relish / toasted milk bun	16
Berberie spiced pumpkin / grilled sourdough / field mushrooms / poached egg / ricotta	17
Buttermilk & blueberry pancakes / caramelized banana / honey butter / maple syrup	17
Sides— can be added to any dish	5 each
Bacon	Buttered spinach
Avocado	Mushrooms
Hash browns	Smoked salmon
Fresh tomato	
Juices— freshly squeezed	8
Orange / apple / carrot / pineapple / watermelon <i>(Additions—ginger / celery / lime)</i>	

*\*\* 10% surcharge applies on public holiday*





## TEA TIME

Devonshire tea* – two scones, tea or coffee	20
Finger sandwiches* – selection of sandwiches, tea or coffee	22
Morning tea* – house made petit fours, finger sandwiches, tea or coffee <i>(served until 12pm)</i>	32
High tea Afternoon tea*	
- Traditional afternoon tea <i>(house made petit fours, finger sandwiches, scone, tea or coffee)</i>	44
- Sparkling afternoon tea <i>(above selection with a glass of Australian sparkling wine)</i>	48
- Champagne afternoon tea <i>(above selection with a piccolo of French champagne)</i>	58

## CAKE

Dessert of the day	14
- <i>served with tea or coffee</i>	17
Chef's cake of the day	14
- <i>served with tea or coffee</i>	17
Hand made petit fours*	14
- <i>served with tea or coffee</i>	18



\* *gluten free option available*

\*\* *10% surcharge applies on public holiday*

*A 10% Public Holiday surcharge applies for the Easter long weekend*



## LUNCH

Caramelised onion tart / zucchini / vine ripened tomato / basil & mozzarella	19
Tempura zucchini flowers / goats cheese & green olive / braised tomato	20
Potato gnocchi / mushroom / berbere spiced pumpkin / spinach / parmesan cream	23
Grilled Spring vegetable / avocado / preserved beetroot / feta & horseradish	22
- Grilled Chicken Breast or Roast Salmon fillet	28.5
Crisp skin duck leg / white beans / garlic chorizo & tomato	28
Prawn linguini / crushed chilli & garlic / baby spinach / lemon, basil & dill	28
Humpty doo barramundi / Thai style salad / coriander & chilli dressing / wasabi mayo	28
Wagyu beef burger— tomato / pickles / gruyere cheese / sweet onion / fries	23
Grilled sirloin steak — café de Paris butter / green beans / fries	28

## SANDWICHES

OPEN	23
Smoked salmon—Dill cream cheese / cucumber / fennel / green apple / mustard dressing	
Chicken— cherry tomato / baby spinach / avocado / bacon / tahini dressing	
Steak— grilled sirloin / caramelised onion / capsicum relish / horseradish cream / rocket	
Vegetarian— grilled seasonal vegetables / Greek feta / basil pesto / hummus	20
Bruschetta— buffalo mozzarella / heirloom tomato / basil leaves / aged balsamic	20
Chicken & pork terrine / sourdough / piccalilli / shaved cabbage	18
Croque-Madame— gypsy ham / gruyere cheese / French mustard / fried egg	18
CLOSED	
Roast pumpkin / ricotta / sundried tomato / pesto / bitter leaf / chili flakes	20
Gypsy Ham / gruyere cheese / baby spinach / aioli / romesco paste	22
The Palace Banh mi— pork belly / chicken parfait / pickled cucumber salad / chili sauce	22

SIDE DISHES	7
Mixed leaf salad	
Shoestring fries	

*\*\* 10% surcharge applies on public holiday*



## WINE & BEER

### CHAMPAGNE

Vollereaux Picollo (200ml)—Epernay Mame, France		32
NV Mumm—Epernay Mame, France		155

### SPARKLING WINE

NV Louis Bouillot Nuits St George France	13	59
NV Cool Woods Sparkling, SA		51

### WHITE

Totara Sauvignon Blanc, NZ	10	50
Cool Woods Pinot Gris, SE Aust	10	49
MC Phersons Chardonnay, SA	10	49

### ROSE

Coteaux D'aix en Provence, France	11	55
-----------------------------------	----	----

### RED

Totara Pinot Noir , NZ	10	48
Hollick Tannery Cabernet Merlot, Coonawara. SA	11	55
Endless Shiraz Heathcoate, VIC	9	44

### BEER

James Boags Lager		10
Corona		10
Stella Artois		10
James Squire 150 Lashes Pale Ale		10
Magners Cider		10
James Boags Premium Light		9



#### TEA & COFFEE

Elements by Lavazza Coffee	4.5 / 5.5
Cappuccino, Flat White, Latte, Mocha, Long Black, Piccolo, Macchiato, Espresso	
Hot Chocolate	4.5 / 5.5
Tea selection	7

#### SOFT DRINKS

San Pellegrino sparkling mineral water 500mL / 1L	5 / 10
Acqua Panna still mineral water 500mL / 1L	5 / 10
Soft drinks—coke, diet coke, lemonade, lemon lime & bitters	5

#### COLD DRINKS

Freshly squeezed juice	8
Orange, Apple, carrot, pineapple, watermelon ( <i>Additions—ginger, celery or lime</i> )	
Milkshakes—Strawberry / Chocolate / Vanilla / Caramel	7
Smoothies—Banana Chai / Mixed Berries / Mango Pineapple	8
Iced Coffee / Iced Chocolate	7

#### HOUSE MADE SUMMER DELIGHTS

Old-fashioned Black Tea Lemonade	8
Fruitilicious Tisane Iced Tea	7
Refreshing Watermelon Frosty	8



*\*\* 10% surcharge applies on public holiday*