

# BREAKFAST MENU

8.30 am - 11.40 am



## MAIN

<b>EGGS ON TOAST (GFR, v)</b> Your choice of 2 poached, scrambled or fried eggs served on thick cut toast	13.50
<b>DOCKSIDE PARFAIT (DFR, V)</b> Vanilla bean yogurt topped with toasted muesli and mixed berries • Vegan yogurt +\$3.00	14.00
<b>WHIPPED RIVERBED (GFR)</b> A zesty whipped ricotta, smoked salmon, red onion, asparagus, poached egg and dill, served on thick cut toast • Add feta +\$2.00	19.00
<b>MURRAY BURRITO</b> Gourmet sausage, scrambled eggs, fresh salsa and cheese wrapped tightly in a burrito and lightly toasted served with a hashbrown • Add avocado + \$5.00	19.00
<b>DOCKSIDE SAVORY SENSATION</b> Oven baked meatballs in tomato sugo, 2 poached eggs and crumbled feta served with thick cut toast	25.00
<b>CHILLI EGG SCRAMBLE (GFR, v)</b> Chilli scrambled eggs with a dukkah crumb, chilli flakes and tomato medley served on thick cut toast	20.00
<b>EGGS BENEDICT CROISSANT (GFR)</b> Two poached eggs on a croissant with wilted spinach, hollandaise sauce and your choice of: • Ham • Bacon • Salmon +\$6.00	22.00
<b>ALL SEASONS BIG BREAKFAST (GFR)</b> Your choice of 2 poached, scrambled or fried eggs, bacon, homemade baked beans, mushroom, grilled tomato, mississippi sausages and a hashbrown served on thick cut toast	28.00

## Upgrades

EGG (X1)	3.00
SPINACH	3.00
HOLLANDAISE	2.50
BAKED BEANS	3.50
GRILLED CHERRY TOMATOES	5.00
HASHBROWN	4.50
SAUTEED MUSHROOMS	4.50
HALF AVOCADO	5.00
SALMON	6.00
CAFE SAUSAGE	5.00
BACON (X2)	6.00

## ALL DAY BREAKFAST

<b>TOAST WITH PRESERVES (2PC)(GFR, v)</b> Thick cut toast served with your choice of honey, strawberry jam, peanut butter or vegemite	10.00
<b>RAISIN TOAST (2PC)</b> Thick cut raisin toast served with your choice of cinnamon butter or plain butter	11.00
<b>HAM, CHEESE &amp; TOMATO CROISSANT</b> • Add hash brown +\$4.50	12.50
<b>BACON &amp; EGG ROLL</b> Crispy bacon, fried egg, house made relish in a toasted milk bun • Add hash brown +\$4.50	15.00
<b>BELGIAN WAFFLES</b> Warm Belgian waffles, topped with mixed berries, vanilla bean ice cream and maple syrup, dusted with icing sugar	17.00
<b>FARM FRESH FRITTATA (GFR, DF, v)</b> Warm Zucchini Frittata served with tomato bush relish on the side	17.00

## SWEET

<b>BISCUITS</b> • Florentine (GF) • Smartie cookie (GFR) • Yoyo	3.50
<b>HOUSE MADE SCONE</b> House made scone served with jam and cream	6.50
<b>HOUSE MADE MUFFIN</b> Please see our staff for the flavour of the day	7.00
<b>ICE CREAM</b> 3 scoops of ice cream, choose a flavour below • Rainbow • Vanilla	7.00
<b>AFFOGATO</b> Vanilla ice cream & espresso	8.00
<b>LIQUEUR AFFOGATO</b> Vanilla ice cream & espresso served with your choice of Baileys, Cointreau, Frangelico, Kahlua	16.00
<b>BANANA BREAD</b> Fluffy banana bread lightly toasted and served with butter. One piece	8.00

PLEASE SEE OUR CAKE FRIDGE FOR OUR VARIETY OF CAKES & SLICES

DFR - Dairy Free on Request  
GF - Gluten Free  
GFR - Gluten Free on Request  
V - Vegetarian  
VGR - Vegetarian on Request  
V - Vegan on Request

Please advise staff of any allergies or dietary requirements

# LUNCH MENU

11.45 am - 2 pm



## TO SHARE

<b>GARLIC BREAD (2PC)(GFR, v)</b>	7.00
<b>GARLIC BREAD (4PC)(GFR, v)</b>	12.00
• Add cheese +\$2.00	
<b>BOWL OF CHIPS (GF)</b>	12.00
Served with a side of house made aioli	
<b>BREAD &amp; DUKKHA (GFR, v)</b>	14.50
Lightly toasted bread with housemade dukkha, balsamic and olive oil dip.	
<b>CRUMBED CAMEMBERT</b>	18.00
Goey crumbed Camembert served with a side of cranberry preserves	
<b>WEDGES</b>	12.50
Served with sour cream and sweet chilli sauce	
• Add cheese +\$2.00	
<b>ANTIPASTO PLATTER (GFR)</b>	40.00
Cured meats, 2 cheeses, marinated veggies served with cashews and bread	
• Add olives +\$3.00	

<b>CHICKEN BLT BURGER</b>	22.00
Chicken breast schnitzel, crispy bacon, lettuce, tomato, nestled in a toasted brioche bun, served with crispy fries	
<b>CHICKEN SCHNITZEL</b>	25.00
Golden fried chicken schnitzel served with garden salad, chips and gravy	
• Parmi topping +\$3.00	
<b>THE BRIDGE</b>	24.00
Tender pieces of brisket in a homemade BBQ sauce with lettuce, pickled slaw and aioli served with crispy fries	
<b>MARINA BARRAMUNDI</b>	28.00
Your choice of barramundi served with Greek salad, chips and tartare sauce	
• Grilled	
• House made Beer Battered	
<b>SWIMMING CHOOK</b>	22.00
Chicken and vegetable pie served with a garden salad	
• Add Chips +\$3.50	
• Add 1 Pc of Garlic bread +\$3.50	
<b>THE STROGANOFF</b>	22.00
Beef and mushroom in a rich creamy sauce in a pie served with a garden salad	
• Add Chips +\$3.50	
• Add 1 Pc of Garlic bread +\$3.50	

ADD \$2 FOR AIOLI, GRAVY, SWEET CHILLI AIOLI, VEGAN

## AIOLI

DFR - Dairy Free on Request    GF - Gluten Free  
DF - Dairy free    GFR - Gluten Free on Request  
V - Vegetarian    VGR - Vegetarian on Request  
🌱 - Vegan on Request

Please advise staff of any allergies or dietary requirements

## SMALL BITES

<b>TOASTED SANDWICHES (GFR)</b>	12.00
- Ham, cheese and tomato	
- Ham, cheese and tomato chutney	
- Salami, cheese and sundried tomatoes	13.00
- Grilled Zucchini, sundried tomatoes, eggplant, rocket, pesto and aioli	
- Chicken, cheese, avocado and aioli	13.50
• Add avocado +\$1.50	
• Add bacon +\$2.00	
• Add chips +\$3.00	
<b>SOUP OF THE DAY</b>	10.00
Weekly Specials served with your choice of plain toast or garlic bread (+\$2.50)	
<b>BRUSCHETTA (2PC)(GFR, v)</b>	14.00
<b>BRUSCHETTA (4PC)(GFR, v)</b>	18.00
With tomato, red onion, fresh herbs, drizzled with balsamic glaze	
• Add feta +\$2.00	

## MAINS

<b>ROLLING ON THE RIVER</b>	16.00
Homemade sausage roll served with a spoonful of relish and a garden salad (contains beef and pork)	
<b>LAMB SHANK GNOCCHI (DF)</b>	26.00
Potato gnocchi, spinach, cherry tomatoes with pulled lamb shank tossed through a warm hearty ragu topped with pine nuts	
<b>CARBONARA (v)</b>	24.00
Pappardelle pasta tossed with bacon, mushrooms and spring onion in a creamy garlic sauce	
• Add Chicken \$4.00	
• Add Avocado \$3.00	
• Add Spinach \$3.00	
<b>PUMPKIN PATCH SALAD (v, GF, DFR)</b>	22.00
Grilled pumpkin and halloumi resting on a bed of gourmet lettuce mix, tomatoes, cucumber, pumpkin seeds, red onion tossed in a house-made aioli with a drizzle of balsamic glaze	
<b>THREE LITTLE PIGS (GF, DF)</b>	22.00
Roasted pork belly bites resting on a bed of spinach and lettuce mix, sliced pear pieces and candied walnuts tossed through a house made honey mustard dressing	
<b>OMEGA BOOST (VGR)</b>	24.00
Grilled Salmon resting on a quinoa, baby spinach bean mix and roasted pumpkin all tossed together with a balsamic dressing served with a lemon wedge	
• Add Halloumi \$5.00	
• No Salmon -\$5.00	

PLEASE SEE BACK PAGE FOR DESSERT OPTIONS

## COFFEE & TEA BAR

	CUP	MUG
CAPPUCCINO	5.00	6.00
FLAT WHITE		
HOT CHOCOLATE		
WHITE HOT CHOCOLATE		
LATTE		
MOCHA		
LONG BLACK		
SPICE CHAI		
VANILLA CHAI		
ESPRESSO	5.00	
MACCHIATO		
PICCOLO		
SHORT BLACK		
CHAMOMILE TEA	5.00	
EARL GREY TEA		
ENGLISH BREAKFAST TEA		
GREEN TEA		
PEPPERMINT TEA		
BABYCHINO	2.50	
PUPPACHINO 🐾		

## ICED DRINKS

ICED LONG BLACK	5.50
ICED LATTE	6.00
ICED SPICED CHAI	7.50
• With cream and ice cream	
ICED VANILLA CHAI	7.50
• With cream and ice cream	
ICED COFFEE	7.50
• With cream and ice cream	
ICED CHOCOLATE	7.50
• With cream and ice cream	
ICED MOCHA	7.50
• With cream and ice cream	

## MILK ALTERNATIVES SYRUPS 0.50

ALMOND MILK	VANILLA
LACTOSE FREE	CARAMEL
OAT MILK	HAZELNUT
SOY MILK	

## MILKSHAKES

	MED	LRG
BANANA	6.50	8.50
CARAMEL		
CHERRY RIPE		
CHOCOLATE		
COFFEE		
STRAWBERRY		
VANILLA		

## SPIDER

Your choice of soft drink with vanilla ice cream	7.50
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## SUPER SHAKES

COOKIES & CREAM	9.00
FERRARO	
MINT SLICE HEAVEN	
MALTESER MAYHEM	
All served with cream	

## COLD DRINKS

	CAN	GLASS	BOTTLE
COKE	4.00	5.00	5.50
COKE NO SUGAR	4.00	5.00	5.50
COKE VANILLA	-	-	5.50
FANTA	4.00	-	-
GINGER BEER	-	5.00	-
LEMON LIME & BITTERS	-	5.00	-
• +\$0.50 House made			
SODA WATER	-	5.00	-
SPRITE	4.00	5.00	-
SPRITE LEMON	4.00	-	-
RASPBERRY FANTA	-	-	5.50
MOJO ORANGE JUICE			5.00
MOJO TROPICAL JUICE			5.00
POP TOP			4.00

## SMOOTHIES

MANGO SUNRISE (DF)	10.50
Mango, mango sorbet, orange juice, passionfruit, pineapple	
MIXED BERRY DELIGHT (DFR)	
Banana, ice cream, milk, mixed berries, oats, yogurt	

## COCKTAILS

<b>WHISKEY SOUR</b>	18.00
Lemon juice, Whiskey, egg white, orange wedge	
<b>ESPRESSO MARTINI</b>	
Coffee, kahlua, vodka, sugar syrup	
<b>FRENCH MARTINI</b>	
Chambord, pineapple juice, vodka	
<b>MARGARITA</b>	
Tequila, Triple sec, Lime juice, lemon juice, sugar syrup	
<b>MOJITO</b>	
White rum, lime juice, sugar syrup, soda, fresh mint leaves	
<b>MIMOSA</b>	
Orange juice and prosecco	
<b>OLD FASHIONED</b>	
Angostura bitters, scotch, sugar syrup, soda	
<b>BLOODY MARY</b>	
Lemon juice, Worcestershire sauce, vodka, tomato juice, celery salt, cracked pepper	

## MOCKTAILS

<b>FRUITY FIZZY</b>	10.00
Apple juice, orange juice, pineapple juice, soda, raspberry	
<b>APPLE MOJITO</b>	
Apple juice, lime juice, fresh mint leaves, soda	

## COCKTAIL JUGS

<b>MOSCATO SANGRIA</b>	34.00
Lime, mint, moscato, soda water, strawberries	
<b>FRIZZANTE SANGRIA</b>	
Cinnamon quill, frizzante maestri, ginger beer, lemon, orange	
<b>PROSECCO SPRITZ</b>	
Bacardi, pineapple juice, pineapple pieces, prosecco, sugar syrup	

## SPIRITS

<b>APEROL</b>	<b>JACK DANIELS</b>	12.00
<b>BACARDI</b>	<b>JAMESON</b>	
<b>BAILEYS</b>	<b>JIM BEAM</b>	
<b>BUNDABERG RUM</b>	<b>JOHNNY WALKER</b>	
<b>CANADIAN CLUB</b>	<b>KAHLUA</b>	
<b>CHAMBORD</b>	<b>MALIBU</b>	
<b>COINTREAU</b>	<b>MIDORI</b>	
<b>FRANGELICO</b>	<b>VODKA</b>	
<b>GIN</b>	<b>TEQUILA</b>	

## BEER

<b>ASAHI</b>	<b>GREAT NORTHERN</b>	8.50
<b>CARLTON DRAUGHT</b>	<b>HEINEKEN</b>	
<b>CARLTON DRY</b>	<b>VB</b>	
<b>COOPERS PALE ALE</b>		
<b>CORONA</b>	<b>CASCADE LIGHT</b>	7.00

## WINE

### WHITE

#### PROSECCO

Lively, persistent bubbles, attractive green pear plus tropical fruit aromas and flavours

#### TWO THIRDS SEMILLION SAUVIGNON BLANC

Fresh and lively with green colour, citrus and tropical aromas; captivating, crisp and refreshing

#### SAUVIGNON BLANC

Aromatic notes of citrus blossom and gooseberry; the palate is long, crisp and refreshing with lime zest and tropical fruits

#### PINOT GRIGIO

Characters of lemon zest, green apple skin and fresh nashi pear. A delicious crisp wine to enjoy chilled on a hot day

#### PINOT GRIS

Floral aromas of rosehip and green apple; flavours of ripe nashi pear with splendid length and flawless balance. Finishes with a hint of sweetness

#### CHARDONNAY

Tropical fruits and stone fruit complementing the soft, spicy oak. A medium bodied palate with good balance of fruit flavours and subtle oak

### RED

#### SANGIOVESE ROSE

Notes of ripe strawberry and hints of spicy, savoury cherry. The palate has delicious, sweet, bright berry flavours with soft, crunchy acidity

#### PINOT NOIR

Cherry red with plum and spice aromas, berry fruit flavours with subtle French oak and a soft silky finish. An excellent choice with our antipasto plater.

#### MERLOT

Flavours of sweet plum and spice with subtle savoury French oak. A medium to full bodied wine with velvety tannins, long and soft with a silky smooth finish.

#### SHIRAZ

On the palate concentrated dark fruit flavours are complimented by subtle oak characters of mocha and spice. Excellent match with our Lamb Shank Gnocchi

### SWEET

#### MOSCATO

Light and sweet on the palate with juicy tropical fruit flavours, this Moscato is bottled with a light spritz which makes for a very refreshing style

#### FRIZZANTE MAESTRI

Showing vivid red and purple colour with fresh lifted cherry and spice, there is excellent balance of sweetness and zest

GLASS 10.00

BOTTLE 30.00

ALL WINES FROM LOCAL WINERY TRENTHAM

ESTATE