

CHERRY RIPE GRANOLA 

\$25.00

House-made granola, cherry ripple coconut yoghurt, cocoa nibs, toasted coconut, chocolate paper. Contains nuts

FRENCH TOAST

\$24.00

Caramelised brioche toast, salted caramel sauce, whipped vanilla cream.

CHOOSE YOUR BREAD:

- Toasted Sourdough \$ 3.50
- Gluten Free \$ 3.50
- Multigrain \$ 3.00
- Rasin Toast \$ 5.00

EGGS YOUR WAY

\$15.00

Two poached, scrambled or fried eggs, Select your choice of bread. Add your sides.

BREAKY ROLL

\$15.00

Sesame brioche bun, provolone cheese, bacon, fried egg, relish.

SMASHED AVOCADO (V)

\$26.00

Toast, local avocado, goat's cheese, poached eggs, house dukkah (contains seeds / nuts).

SMOKED SALMON 

\$26.00

House hash brown, poached eggs, horseradish cream cheese, pickled red onion, soft herbs, rocket, parmesan.

MUSHROOMS (V)

\$26.00

Local sautéed mushrooms, toasted sourdough, goat's cheese truffle mousse, poached eggs.

PORK BELLY BENEDICT

\$27.00

Sesame bagel, seared pork belly, poached eggs, pickled onion, house hollandaise, pork chicharon.

GREEN SHAKSHUKA (GFR)

\$28.00


Spiced local baby spinach, cavolo nero, avocado cream, baked eggs, Wagner's Italian sausage, toasted sourdough.

Upgrades


BACON	\$6.00
SMOKED SALMON	\$6.00
HOUSE MADE HASHBROWNS	\$5.00
SAUTEED GREENS	\$5.00
LOCAL MUSHROOMS	\$5.00
AVOCADO	\$4.50
WAGNERS ITALIAN SAUSAGE	\$5.50
EGG	\$3.00
HOUSE MADE HOLLANDAISE	\$3.50
HOUSE MADE JAM	\$3.00
SPREADS: VEGEMITE, PEANUT BUTTER, HONEY	\$2.00

GFR - Gluten Free on Request

GF - Gluten Free

 - Pescatarian

DF - Dairy free

 - Vegan on Request

V - Vegetarian

Please advise staff of any allergies or dietary requirements

All Day Lunch

BOWL OF HOUSE FRIES

\$10.00

Fries house seasoning and truffle aioli and parmesan cheese

SAUSAGE ROLL

\$16.00

Pork and caramelised apple thyme and local leaves

WAGYU BURGER

\$30.00

Wagner's wagyu beef patty, sesame brioche, American cheddar, lettuce, house pickles, mustard, truffle mayo, fries.

FRIED CALAMARI (GF)

\$28.00

Deep-fried Sichuan pepper calamari rings, yuzu aioli, local leaves, charred lemon.

CAESAR SALAD

\$32.00

Local cos lettuce, cured and shaved egg yolk, bacon, croutons, white anchovy aioli, crispy chicken.

PARMI & SNITZ

\$30.00

House herb-crumbed chicken, peppercorn sauce, simple salad, and chips.

Upgrade to Parmigiano -tomato concassé, buffalo mozzarella, **+\$6.00**

CHAR SIU PORK BELLY

\$34.00

Sticky caramelised char siu pork belly bow buns, pickled carrot and red cabbage slaw, spring onion, coriander, betel leaf, lime.

FISH 'N' CHIPS

\$29.00

Beer-battered barramundi, chips, house tartare, charred lemon, local leaf salad, vinegar powder.

WINTER GNOCCHI

\$32.00

Classic potato gnocchi, rich oxtail ragu, aged Parmesan, basil oil.

Toasties

COLLETTA - CHICKEN

\$18.00

Coated in grana padano, garlic, parsley breadcrumbs, slices of provolone cheese, rocket, truffle aioli.

ITALY

\$18.00

Mild spicy sausage, provolone cheese, roasted sweet peppers, rocket.

BRT

\$15.00

Bacon, rocket, tomato on panini

SMOKED SALMON SESAME BAGEL

\$18.00

Sesame seed bagel, pickled red onion, capers, rocket, horseradish cream cheese.

Patisserie

HAM AND PROVOLONE (CHEESE) CROISSANT

\$15.00

ALMOND CROISSANT

\$14.00

MURRAY RIVER SALTED CHOCOLATE BROWNIE, CHOCOLATE MOUSSE

\$11.00

WHITE CHOCOLATE AND RASPBERRY MUFFINS

\$8.50

Coffee & Tea

	CUP / MUG
Cappuccino	\$6 / \$7
Flat White	
Latte	
Long Black	
Mocha	
Hot Chocolate	
White Chocolate	
Spiced Chai	
Vanilla Chai	
Espresso	\$6.00
Macchiato	
Piccolo	
Chamomile Tea	\$6.00
Early Grey Tea	
English Breakfast Tea	
Green Tea	
Peppermint Tea	
Babychino	\$3.00
Puppachino	
Milk Alternatives	\$1.00
Almond / Oat / Soy / Lactose Free	
Syrups	\$1.00
Vanilla / Caramel / Hazelnut	
All Beverages Takeaway	+\$0.50

Cold Drinks

Coke / Coke No Sugar / Coke Vanilla / Sprite /	Can \$5
Fanta / Ginger Beer / Sprite Lemon /	Bottle \$6.00
Lemon Lime Bitters / Raspberry Fanta	
Kerri Orange Juice	\$5.50
Mojo Apple Juice	
Pop Top	\$4.00

Iced Drinks

Iced Long Black / Iced Latte	\$7.00
All the below served with cream and ice cream	
Iced Coffee / Chocolate / Mocha / Chai	\$8.00

Smoothies

Mango Sunrise	\$11.00
Mango, mango sorbet, orange juice, passionfruit, and pineapple	
Banana Blitz	
Banana, Honey, Cinnamon, Salted Carmel Ice Cream	

Milkshakes

Chocolate / Strawberry / Vanilla	\$6.50
Banana / Caramel / Coffee / Lime / Mint	
Upgrade to Large +\$2.50	
Add Malt \$0.50	

Supershakes

Cookie & Cream	\$9.50
Oreo cookies crushed with vanilla ice cream, chocolate and vanilla syrup, topped with cream	
Kit Kat Kreation	
Kit Kat crushed with vanilla ice cream, caramel and chocolate syrup, topped with cream	

Cocktails

Margarita (Shaken / Frozen)	\$20.00
Tequila, Triple Sec, Lime and lemon juice, sugar syrup	
Espresso Martini	
Coffee, kahlua, vodka, sugar syrup	
Mojito	
White rum, lime juice, sugar syrup, soda, fresh mint leaves	

Mocktails

Fruity Frizzy	\$10.00
Apple juice, orange juice, pineapple juice, soda, raspberry	
Apple Mojito	
Apple juice, lime juice, fresh mint leaves, soda	

Wine List

	GLASS / BOTTLE
Gill Estate Rivah Wines	\$12.00 / \$35.00
Sauvignon Blanc / Rose / Pinot Grigio	
Trentham Estate Wines	\$14.00 / \$38.00
Pinot Gris / Prosecco / Chardonnay / Moscato	
Sangiovese Rose / Frizzante / Merlot / Shiraz	
Two Thirds Sauvignon Blanc / Vermentino Pino Grigio	

Beer

Asahi / Carlton Draught / Carlton Dry /	\$8.50
Coopers Pale Ale / Great Northern /	
Heineken / VB / Corona / Cascade Light	

Spirits

Aperol / Bacardi / Baileys / Bundaberg Rum	\$12.00
Canadian Club Chambord / Cointreau	
Frangelico / Gin / Jack Daniels / Jameson	
Jim Bean / Johnny Walker / Kahlua / Malibu	
Midori / Vodka / Tequila	