Sourdough toast

White, multigrain or fruit | whipped butter | strawberry jam | vegemite | peninsula honey | marmalade \$7

Health nut granola

Gluten free granola | local strawberries | kiwi fruit | orange blossom yoghurt | pistachio & matcha milk \$14.5 (v+gf)

Very vanilla porridge

Semolina porridge | poached quince | banana | cumquat & lime syrup | sesame crisp \$14.5 (v)

B.L.T

Istra bacon | cos lettuce | local tomatoes | apple relish | house mayo | Noisette bun \$14 | add a fried egg \$3

French toast

Brioche | baked pink lady apple | pecan & date stuffing | pumpkin pie mascarpone | chai custard \$17.5 (v)

Smashed avocado

Multigrain toast | Main Ridge goats feta | pumpkin jam | breakfast radishes \$17.5 add a poached egg \$3 (v)

Cauliflower cheese

Sautéed seasonal mushrooms | Hawkes Farm kipfler potatoes | bacon lardons | poached egg | crispy leeks \$18.5 (gf)

Tuscan baked beans

Ham hock baked beans | Tuscan kale | fried polenta | poached egg & parmesan cheese \$18 (gf)

Corn fritters

Tomato & baby spinach salad | avocado puree | Istra bacon \$18 add a poached egg \$3 (gf)

Lilo brekkie Two poached eggs on toasted sourdough | potato croquettes | Istra bacon | peperonata \$19.5

Eggs from happy chooks

Poached | fried | scrambled | Boiled | toasted white or multigrain sourdough \$10.5 | scrambled \$2 extra

Persian chicken

Spiced pulled chicken | broad bean hummus | saffron braised fennel | fried egg | toasted Turkish bread \$19

Winter harvest salad

French lentils | broccoli | green beans | honey roasted parsnip | Main Ridge haloumi cheese \$18 | add a poached egg \$3 (v+gf)

Fried chicken burger

Crispy commeal chicken | crunchy slaw | charred corn | chipotle bbq sauce | fresh lime \$17.5 | add fries \$3

Freekeh & brussels

Braised freekeh | fried brussel sprouts | chilli | lemon | toasted almonds | crispy beets | Main Ridge goats curd \$18.5 | add smoked salmon \$4 (v)

Lilo steak sanga

Grilled Gippsland porterhouse | grilled cos lettuce | roasted tomatoes | onion jam | celeriac remoulade | parmesan crisp \$21 | add fries \$3



Breakfast | Brunch | Lunch

Seven Days 8am – 4pm

Kitchen closes 3pm

Extras

House chili sauce | tomato relish | gluten free bread \$1

Sautéed spinach & kale | peperonata | extra egg \$3

Seasonal mushrooms | potato croquettes | Istra bacon \$4

Avocado smash | smoked salmon | Istra chorizo | Main Ridge goats feta or haloumi \$5

French fries aioli \$8

V = vegetarian gf = gluten free

We do not allow changes to the menu to suit individual tastes, however the chefs can cater for genuine food intolerances & allergies.

A surcharge of 15% applies on public holidays.

Wait times for quality meals may vary between 20 – 40 minutes. Thanks for your understanding.

Extra Shot/strong Mugs Prana Chai (fresh)	\$4 \$4 \$.5 \$5 \$5 \$6	
Single Origin Bean Changes regularly Espresso Long Black		\$3 \$4
Pot of Byron Bay Tea English breakfast, Earl Grey, Organic Send Peppermint, Organic chamomile, Chai, Gir		
Fresh Juice Orange Juice		\$6
Cold pressed Carrot, Apple, ginger & lem	on	\$8
Organic Bottled Juice Cloudy Apple, Apple & Guava or Orange		\$4
Fairtrade Organic Soft Drinks Karma Cola, Lemmy, Gingerella Bitter lemon, Blood Orange		\$5 \$4.5
Milkshakes Chocolate, strawberry, banana, vanilla, car Lime Spider –	ramel	\$6.5 \$6.5
Green Smoothie - Pineapple, banana, kale, mint & coconut w	vater	\$8
Berry Vanilla Smoothie - Mixed berries, apple juice, yoghurt & vanill	а	\$7
Banana Smoothie - Banana, yoghurt, ice cream, honey & milk		\$7

Children Meals

Seasonal Fresh Fruit & Yoghurt \$8 Pancakes with fresh strawberries, ice cream & maple syrup \$10 Kids French toast with baked apple \$10 Kids Corn Fritters – bacon, fresh tomato \$10 (add poached egg + \$3) Scrambled eggs on toast / Boiled Egg Happy Face toast soldiers \$9 Toastie Ham & Cheese \$7.5 Little chicken burger with fries \$10



Beer & Cider

Morn Pen Brewery Pale Ale\$9Morn Pen Brown Ale\$9Mr Little Apple Cider (Morn Pen)\$9Virgin Mary\$7) 7
3 • 7	
Bloody Mary \$1	12

Sparkling Wine

Organic

Azahara Pinot Noir Chardonnay (200ml) \$9.5

Azahara Pinot noir Chardonnay (750ml) \$35

White Wine

2016 Stumpy Gulley Sauvignon Blanc \$8.5 / \$40

2015 Foxeys Hangout Pinot Gris \$9 / \$40

2012 Junior Jones Chardonnay \$8.5 / \$40

Red wine

2015 Balnarring Vineyard Pinot \$9 / \$40

2014 Quealy 'Fionula' Shiraz \$8.5 / \$40

Please consider all our wines by the glass are a 150ml pour

A surcharge of 15% applies on public holidays