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

**Banana, blueberry and fig loaf** Matcha ricotta | banana jam \$9.5 (v)

**Lilo chia bowl** Pineapple & coconut chia | buckwheat granola clusters | fresh tropical fruits | raspberry & lime sorbet \$16.5 (v+gf)

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

French toast Brioche | lemon delicious curd | local strawberries | milk cookie crumbs | blueberry jam | pistachio marshmallow \$17.5 (v)

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

**Mr Miyagi** Miso roasted pumpkin | heirloom grain & kale salad | poached eggs | smoked eggplant puree \$18 add Main Ridge halloumi \$5 (v)

**Sweet potato & corn fritters** Avocado puree | Istra bacon | baby spinach salad \$18 add a poached egg \$3 (gf)

**Lilo vegetarian brekkie** Two poached eggs on multigrain toast | grilled broccolini | beetroot borani | potato croquettes \$19.5 (v)

**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

**The C.F.C salad** Cornmeal fried chicken | Roasted sweet potato | quinoa | charred corn | crunchy slaw | smoked jalapeno dressing | queso fresco \$21

**Moorish salad** Spiced chick peas | grilled broccolini | boneo carrots | seeds | currants | beetroot borani \$18 | add Main Ridge goat's feta \$5 (v+gf)

**The Godfather roll** Beef and ricotta meatballs | pepperonata | melted cheddar | turmeric zucchini pickles | fresh basil | aioli \$17.5 | add fries \$3

**Pressed pork shoulder** 12hr pork shoulder | apple & white bean puree | new season asparagus | fried egg | chorizo & French lentil dressing \$21(gf)



## Breakfast | Brunch | Lunch Seven Days 8am – 4pm Kitchen closes 3pm

### **Extras**

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

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

Seasonal mushrooms | potato croquettes | Istra bacon \$4.5

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

French fries aioli \$8

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.

Coffee Supreme	
South Blend (Brazil & Indonesia)	\$4
Chai latte (Spice)	\$4
Hot Chocolate	\$4
Extra Shot/strong	\$.5
Mugs	\$5
Prana Chai (fresh)	\$5
Iced Coffee, Iced Chocolate	\$6
Single Origin Bean Changes regularly Espresso Long Black	\$3 \$4
	·
Pot of Tea English breakfast, Earl Grey, Organic Peppermint, Organic chamomile, Cha	
English breakfast, Earl Grey, Organic	Sencha Green, Organic

## Orange Juice \$6 Cold pressed Carrot, Apple, ginger & lemon \$8.5 Organic Bottled Juice \$4.5 Cloudy Apple, Apple & Guava or Orange

\$5

Milkshakes	
Chocolate, strawberry, banana, vanilla, caramel	\$6.5
Lime Spider –	\$6.5

**Fairtrade Organic Soft Drinks** 

Karma Cola, Lemmy, Gingerella

# Green Smoothie Pineapple, banana, kale, mint & coconut water \$8 Berry Vanilla Smoothie Mixed berries, apple juice, yoghurt & vanilla \$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



\$6
\$8
\$8
\$8
\$9
\$9
\$9
\$7
\$12

**Sparkling Wine**Azahara Pinot Noir Chardonnay (200ml) \$9.5

Azahara Pinot noir Chardonnay (750ml) \$40

White Wine 2016 Totara Sauvignon Blanc (NZ) \$8.5 / \$40

2015 Foxeys Hangout Pinot Gris \$9 / \$45

2012 Junior Jones Chardonnay \$9 / \$45

## Red wine

2015 Balnarring Vineyard Pinot \$9 / \$45

2014 Quealy 'Fionula' Shiraz \$9 / \$45

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

A surcharge of 15% applies on public holidays