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 | tropical fruits | raspberry & lime sorbet \$16.5 (LG + 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 | lemon delicious curd | local strawberries | milk cookie crumbs | blueberry jam | pistachio marshmallow \$18.5 (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 \$18.5 add Main Ridge halloumi \$5 (v)

Sweet potato & corn fritters Avocado puree | Istra bacon | baby spinach salad \$18.5 add a poached egg \$3 (LG)

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 \$18.5 | add Main Ridge goat's feta \$5 (LG + V)

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(LG)



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

LG = low gluten V = vegetarian

Sorry we do not allow changes to any of the dishes. The chefs can cater for genuine food intolerances & allergies only.

Coffee Supreme South Blend (Brazil & Indonesia) Chai latte (Spice) Hot Chocolate Extra Shot/strong Mugs Prana Chai (fresh) Iced Coffee, Iced Chocolate	\$4 \$4 \$4 \$.5 \$5 \$5 \$6			
Five Star Day Blend Seasonal coffee blend Espresso Long Black	\$3.5 \$4			
Pot of Tea \$4.5 English breakfast, Earl Grey, Organic Sencha Green, Organic Peppermint, Organic chamomile, Chai, Ginger Zing				
Fresh Juice Orange Juice		\$6		
Cold pressed Juice (see blackboard	for flavour)	\$8.5		
Organic Bottled Juice Cloudy Apple, Apple & Guava or Oran	ge	\$4.5		
Fairtrade Organic Soft Drinks Karma Cola, Lemmy, Gingerella		\$5		
Milkshakes Chocolate, strawberry, banana, vanilla, caramel \$6.5 Lime Spider – \$6.5				
Green Smoothie - Pineapple, banana, kale, mint & cocor Berry Vanilla Smoothie -		\$8		

Children Meals

Banana Smoothie -

Seasonal Fresh Fruit & Yoghurt \$8

Mixed berries, apple juice, yoghurt & vanilla

Banana, yoghurt, ice cream, honey & milk

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	&	Cid	der
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Coopers Premium Light	\$6
Coopers Pale Ale	\$8
Peroni, Italy	\$8
Corona	\$8
Morn Pen Brewery Pale Ale	\$9
Dirty Granny Apple Cider	\$9
Virgin Mary	\$7
Bloody Mary	\$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

2016 Panorama Chardonnay \$9 / \$45

Rosé

\$7

\$7

2016 Foxey Hangout \$9 / \$45

Red wine

2012 Junior Jones Pinot \$9 / \$45

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

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