

BREAKFAST

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| Eggs—2 eggs of the following choice served on sourdough toast | 14.5 |
| Poached | |
| Scrambled | |
| Fried | |
| Omelette— (egg white only option available) | |
| Fine herb & ricotta cheese | 18 |
| Spring vegetables | 20 |
| Gypsy ham & manchego | 20 |
| Spanish (saffron potato, chorizo, oven roast tomato, parsley & basil) | 22 |
| Eggs Benedict— choice of gypsy ham, smoked salmon or spinach | 20 |
| SLAT— Toasted soy and linseed sourdough with tomato, avocado, feta, basil & chili flakes | 20 |
| BLAT— (toasted milk bun, avocado, fried egg, house made BBQ chutney, bacon & lettuce) | 22 |
| Huevos rancheros—(black eye beans, chorizo, egg, avocado, lime salsa, tortilla) | 22 |
| Buttermilk pancakes, caramelised banana, maple syrup | 20 |
| Seasonal fruit salad with coconut yogurt | 17 |
| House baked granola with poached fruits & Greek yogurt | 15.5 |
| French toast, warm seasonal fruits, mascarpone | 20 |
| Breakfast bowl— Gravlax, poached egg, avocado, miso buckwheat, kale, chili and trout roe | 26 |
| Banana bread, sweetened mascarpone, caramalised banana | 16.5 |
| Bircher Muesli, Greek yogurt, fresh & dried fruits | 17 |
| Sour cream & mixed berry muffin | 5.5 each |
| Sides— can be added to any dish | 4.50 each |
| Blackforest Bacon | Buttered baby spinach |
| Roast tomato | Ricotta cheese |
| House baked “baked beans” | Hash browns |
| Avocado | Smoked salmon |
| Beef & thyme sausage | Mushrooms with flat leaf parsley |
| Juices— | Orange, apple, pineapple, watermelon |
| | <i>With additions of; Carrot, ginger or mint</i> |
| | 9 |
| SOMETHING LIGHT (All Day) | |
| Croque madame (Dijon mustard, gruyere cheese, gypsy ham, poached egg) | 22 |
| Devonshire tea (Two scones, tea or coffee) | 20 |
| Finger sandwiches (Selection of sandwiches, tea or coffee) | 23 |
| Coffee | |
| Lavazza | 4.50/5.50 |
| Vienna coffee / Vienna chocolate | 5 |
| Iced coffee / Iced chocolate | 8 |

**Please note a 10% surcharge will apply on public holidays.*

LUNCH

From 12pm

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| Marinated Olives with hummus & warm sourdough baguette | 14.5 |
| Antipasto plate served with warm ficelle baguette | 27.5 |
| Bruschetta with buffalo mozzarella, heirloom tomato & aged balsamic | 22 |
| Potato gnocchi with baby truss tomatoes, cauliflower, spinach, almonds & muscatels | 25.5 |
| Tempura zucchini flowers with goats cheese, preserved lemon & olive, tomato & rocket | 23.5 |
| GIN and lime cured trout with house made Scandinavian crisp bread, dill and mustard sauce | 25 |
| Crisp skin pork belly with a fig, fennel & baby turnip salad, white anchovy dressing | 25.5 |
| Risotto of the sea (clams, prawn, salmon,) Mediterranean broth | 32 |
| Prawn linguini with crushed chili & garlic, baby spinach, lemon, basil & dill | 30 |
| Baked salmon & grilled vegetable salad with avocado, beetroot, feta & horseradish cream | 32 |
| Middle Eastern spiced chicken breast with a black barley & petit vegetable salad, honey labneh | 30 |
| Pan fried Dory fillet with surf clams, ham hock broth of artichoke, white bean & basil | 32 |
| Spice crusted lamb rack, buckwheat tabbouleh & Greek feta, roasted capsicum sauce | 35 |
| Asian style roasted duck leg with smoky eggplant, salad of nashi pear and Korean chili chips | 32 |
| 160g Wagyu burger (lettuce, tomato, house made BBQ chutney, garlic aioli & gruyere cheese) fries | 27.5 |
| 250g Grain fed Cape Grim Beef sirloin with fries, Café de Paris butter or béarnaise sauce | 35 |
| Sides - your choice of mixed leaf salad, fries or green beans with almonds & eschallots | 8 each |
| - Greek salad | 10 |
| - Warm sourdough baguette | 8 |

DESSERT

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| Dark chocolate ganache tart with almond praline and raspberry sorbet | 15 |
| Coconut panna cotta with Malibu and pineapple | |
| En Papillote of summer fruits, with rosemary & whiskey flavours | |
| Seasonal fruit & passionfruit Pavlova vanilla & lemon cream | |
| Dunbar House Crêpe Suzette with a Crème patisserie filling, orange caramel | |
| Affogato (choice of Frangelico, Kahlúa, Amaretto or Baileys) | 18 |
| Handmade Petit fours | 15 |

AFTERNOON TEA

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| Afternoon Tea (<i>house made petit fours, finger sandwiches, scone, tea or coffee</i>) | 45 |
| Sparkling Afternoon Tea (<i>above selection with a glass of Australian Sparkling Wine</i>) | 55 |
| Champagne Afternoon Tea (<i>above selection with a glass of French Champagne</i>) | 65 |

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WINES BY THE GLASS

| | | |
|------------------------------------|--------------------------------|----|
| NV Chandon | Coldstream, Victoria | 14 |
| NV Louis Bouillot | Bourgogne, France | 13 |
| 2015 Brokenwood Pinot Gris | Beechworth, VIC | 11 |
| 2015 Dukes Riesling | Porongurup, Western Australia | 11 |
| 2016 Totara Sauvignon Blanc | Marlborough, New Zealand | 11 |
| 2016 Brokenwood Cricket Pitch' SSB | Hunter Valley, New South Wales | 10 |
| 2014 Tarrawarra Chardonnay | Yarra Valley, VIC | 10 |
| 2015 Optimiste Rose | Mudgee, New South Wales | 10 |
| 2015 Massale Pinot Noir | Kooyong, Victoria | 13 |
| 2013 Hugo Shiraz | McLaren Vale, South Australia | 11 |
| 2013 Skillogee Cabernet | Clare Valley, SA | 12 |

DESSERT

| | | |
|-----------------------------------|---------------------|----|
| 2014 Frogmore Creek Iced Riesling | Cambridge, Tasmania | 10 |
|-----------------------------------|---------------------|----|

BEER

| | | | |
|----------------------------------|---|---------------|----|
| LOCAL | 9 | INTERNATIONAL | 10 |
| James Boag's Premium Lager | | Peroni | |
| James Boag's Premium Light | | Stella Artois | |
| Hahn Super Dry | | Becks | |
| James Squire 150 Lashes Pale Ale | | Corona | |
| Stone & Wood Pacific Ale | | Kirin | |

CIDER

Magners

SOFT DRINKS

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| Soft drinks | 4 |
| San Pellegrino sparkling mineral water 500mL | 4.5 |
| Acqua Panna still mineral water 500mL | 4.5 |
| San Pellegrino sparkling mineral water 1L | 9 |
| Acqua Panna still mineral water 1L | 9 |
| Milkshake—strawberry, vanilla, chocolate, caramel | 7 |

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|-------------------------------------|-----------------------------------|-----|
| CHAMPAGNE | | Btl |
| Veuve Cliquot | Reims, France | 165 |
| NV Mumm' | Epernay, France | 155 |
| SPARKLING | | |
| NV Chandon Brut | Coldstream, Victoria | 60 |
| NV Louis Bouillot | Bourgogne, France | 59 |
| WHITE WINE | | |
| 2015 Dukes Reisling | Porongurup, Western Australia | 51 |
| 2013 Domains Schlumberger Reisling | Alsace, France | 65 |
| 2016 Totara Sauvignon Blanc | Marlborough, New Zealand | 48 |
| 2015 Greywacke Sauvignon Blanc | Marlborough, New Zealand | 60 |
| 2015 Hollick Sauvignon Blanc | Coonawarra, South Australia | 49 |
| 2016 Brokenwood Cricket Pitch SSB | Hunter Valley, New South Wales | 48 |
| 2014 Cullen Mangan SSB | Margaret River, Western Australia | 62 |
| 2015 Brokenwood Pinot Gris | Bechworth, VIC | 55 |
| 2014 Tarrawarra Chardonnay | Yarra Valley, Vic | 49 |
| 2015 Edwards Chardonnay | Margaret River, Western Australia | 55 |
| 2015 William Fevre Petit Chablis | Chablis, France | 62 |
| ROSE | | |
| 2014 Le Rose Du Vallon Des Basquets | Provence, France | 64 |
| 2015 Optimiste Rose | Mudgee, New South Wales | 49 |

RED WINE

| | | |
|--|-------------------------------|----|
| 2012 St. Clair Pioneers Block 5 Pinot Noir | Marlborough, New Zealand | 72 |
| 2015 Massale Pinot Noir | Kooyong, Victoria | 68 |
| 2015 Two Paddocks Picnic Pinot Noir | Central Otago, New Zealand | 70 |
| 2012 Heathcote Mail Coach Shiraz | Heathcote, Victoria | 72 |
| 2013 Bleasdale Generations Shiraz | Langhorne Creek, SA | 65 |
| 2013 Hugo Shiraz | McLaren Vale, South Australia | 62 |
| 2014 Brokenwood Shiraz | Hunter Valley, NSW | 85 |
| 2013 Skillogalee Cabernet | Clare Valley, SA | 60 |

DESSERT WINE

| | | |
|-----------------------------------|---------------------|----|
| 2014 Frogmore Creek Iced Riesling | Cambridge, Tasmania | 42 |
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APERITIF

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| Pimms | 8 |
| Campari | 8 |
| Aperol | 8 |

WHISKEY, SCOTCH &
SINGLE MALTS

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|--------------------------|----|
| Johnnie Walker Black | 12 |
| Chivas Regal 12 year old | 10 |
| Jameson | 10 |
| Talisker Whisky | 15 |

VODKA

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| Absolut | 10 |
| Absolut Vanilla | 10 |
| Grey Goose | 15 |

BRANDY/COGNAC

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| Chatelle Napoleon | 10 |
| Courvosier VSOP | 15 |

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| Bombay Sapphire | 10 |
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LIQUEURS & DIGESTIVES

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| Frangelico | 12 |
| Tia Maria | 12 |
| Baileys | 12 |
| Kahlúa | 12 |
| Amaretto | 12 |
| Chambord | 12 |

TEQUILA

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| José Cuervo | 10 |
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ONE FOR THE ROAD 50mL

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| Galway Pipe | 10 |
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BOURBON

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| Jack Daniels | 10 |
| Jim Beam | 10 |

ENGLISH BREAKFAST

Carefully chosen selection of best quality high grown Ceylon teas from the better known districts in Sri Lanka. Full bodied rich traditional tea.

IRISH BREAKFAST

Dunbar House blend of black teas selected from the best quality high grown teas from the better known districts in Sri Lanka & Assam. Serve with or without milk.

EARL GREY

A Luxurious combination of carefully selected tea perfectly supplemented with the flavour of bergamot fruit. A powerful blend; hearty & aromatic.

ASSAM BARI

Single estate black tea ideal for those who like their tea as strong as coffee. Serve with or without milk & other additives.

ORANGE PEKOE

A fancy grade of full tea from Dimbula, Sri Lanka where teas are grown in ideal conditions of sparkling sun & crystal clear air. Fine scented with a full, bold flavour.

CHAI

Special Dunbar House blend of exotic spices - cinnamon, cardamom & cloves - with black tea. An invigorating beverage refreshing to the mind & body with a strong pleasing aroma.

VANILLA

Fine pieces of vanilla are added to this delicate tea to offer a subtle sweetness.

FANCY SENCHA

An excellent example of delicately leafed China Sencha. Light green in the cup & slightly tart.

SUPERIOR OOLONG

One of the most exquisite semi-fermented teas from Formosa. A fascinating tea with great richness of flavour, & a fruit & nut character full of elegance.

JASMINE PEARLS

The leaves of this rare specialty from China are plucked by hand & hand rolled into small balls. Flavoured with fresh picked jasmine flowers, lending its unusual & delicate flowery aroma.

PEPPERMINT

Pure, fresh herbal tea with a cool refreshing & highly characteristic taste. Lifts the spirits.

CHAMOMILE

One of the most popular herbal beverages in the world. Fragrance is sweet, taste is floral.

HERBS AND GINGER

One of Ronnefeldt's wellness teas. An invigorating blend of lemon verbena, lemongrass, fennel and ginger.

EQUILIBRIUM

Part of the wellness collection, this tea has magical herbs such as rooibos, chamomile flowers and fennel seeds with its taste of honey it lends a feeling of well-being.