

BREAKFAST

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
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

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

15

Dark chocolate ganache tart with almond praline and raspberry sorbet	
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

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

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

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

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
-----------------------------------	---------------------	----

APERITIF

Pimms	8
Campari	8
Aperol	8

WHISKEY, SCOTCH & SINGLE MALTS

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

VODKA

Absolut	10
Absolut Vanilla	10
Grey Goose	15

BRANDY/COGNAC

Chatelle Napoleon	10
Courvosier VSOP	15

GIN

Bombay Sapphire	10
-----------------	----

LIQUEURS & DIGESTIVES

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

TEQUILA

José Cuervo	10
-------------	----

ONE FOR THE ROAD 50mL

Galway Pipe	10
-------------	----

BOURBON

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.