

**BREAKFAST**

8AM

Eggs—2 eggs of the following choice served on sourdough toast	11
Poached	
Scrambled	
Fried	
Omelette—	
Fine herb & ricotta cheese	15
Summer vegetables	15
Gypsy ham & manchego	16
Spanish ( <i>saffron potato, chorizo, oven roast tomato, parsley &amp; basil</i> )	17
Alaskan King Crab, sweetcorn & basil	22
Eggs Benedict— choice of gypsy ham, smoked salmon or spinach	17
SLAT— Toasted soy and linseed sourdough with tomato, avocado, feta, basil & chili flakes	16
BLT— ( <i>toasted milk bun, fried egg, tomato chutney, bacon &amp; lettuce</i> )	16
Huevos rancheros—( <i>Baked white beans, chorizo, egg, avocado &amp; lime salsa, tortilla</i> )	16
Buttermilk pancakes, caramelised banana, maple syrup	17
Seasonal fruit salad with yoghurt	14
House baked granola with poached rhubarb & Greek yogurt	13
French toast, warm seasonal fruits, mascarpone	15
Bircher muesli with yogurt, toasted nuts, dried & fresh fruits	12
Banana & walnut bread, sweetened mascarpone	12
Selection of pastries & muffins	4 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— freshly squeezed	9
Orange	Beetroot
Apple	Ruby Grapefruit
Carrot	Watermelon
Pineapple	
<i>Additions— ginger, celery, cucumber, mint</i>	

**SOMETHING LIGHT (ALL DAY)**

Croque madame ( <i>Dijon mustard, gruyere cheese, gypsy ham, poached egg</i> )	17
Devonshire tea ( <i>Two scones, tea or coffee</i> )	18
Finger sandwiches ( <i>Selection of sandwiches, tea or coffee</i> )	21

**COFFEE**

Lavazza	4/5
Vienna coffee / Vienna chocolate	4.5
Iced coffee / Iced chocolate	7

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

**LUNCH**  
**FROM 12PM**

Marinated Olives with hummus & warm sourdough baguette	14
Antipasto plate served with warm ficelle baguette	27
Buffalo mozzarella & heirloom tomato bruschetta with aged balsamic	18
Potato gnocchi with a goats cheese foam, asparagus and baby truss tomato's	22
Tempura zucchini flowers with goats cheese, preserved lemon & olive, tomato & rocket	18
Yamba prawn tortellini, lemongrass broth, apple, tomato & cucumber salsa	26
Risotto of the sea ( <i>clams, prawn, salmon, scallop</i> ) Mediterranean broth	27
Prawn Linguini with crushed chili & garlic, grated tuna bottarga, lemon, basil & dill	26
Baked salmon & grilled vegetable salad with avocado, beetroot & feta, horseradish cream	27
Middle Eastern spiced chicken breast with a warm winter vegetable salad & honey labneh	27
Herb crusted barramundi, caramelised fennel, snow pea salad, mustard and smoked garlic	27
Crisp skin pork belly with apple, silky eggplant & cultivated mushroom salad, miso sauce	27
Slow cooked beef short rib, baked potato puree, watercress and baby radish salad	27
Mandarin glazed duck leg, chilli sautéed Asian greens in a light master stock	28
200g Wagyu burger ( <i>lettuce, tomato, onion &amp; beetroot jam, garlic aioli &amp; gruyere cheese</i> ) fries	26
250g Grain fed scotch fillet, marble score 3+ with fries & café de Paris butter	32
Sides - your choice of mixed leaf salad, fries or green beans with almonds & eschalots	8 each
- Greek salad	10
- Warm sourdough baguette	6
<b>DESSERT</b>	13
Dark chocolate ganache tart with almond praline and raspberry sorbet	
Passionfruit & white chocolate soufflé ( <i>15 minutes</i> )	
Raspberry, pear and apple nut crumble with a bourbon whiskey ice cream	
Spring berries & passionfruit Pavlova vanilla & lemon cream	
Dunbar House Crêpe Suzette with a Crème patisserie filling, orange caramel	
Affogato ( <i>choice of Frangelico, Kahlúa, Amaretto or Baileys</i> )	16
Cheese—selection of 3 ( <i>served with lavosh, warm baguette &amp; fig paste</i> )	21
Handmade Petit fours	12
<b>AFTERNOON TEA</b>	
Afternoon Tea ( <i>house made petit fours, finger sandwiches, scone, tea or coffee</i> )	37
Sparkling Afternoon Tea ( <i>above selection with a glass of Australian Sparkling Wine</i> )	42
Champagne Afternoon Tea ( <i>above selection with a glass of French Champagne</i> )	57

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## WINES BY THE GLASS

Veuve Cliquot	Reims, France	28
NV Chandon	Coldstream, Victoria	14
NV Louis Bouillot	Bourgogne, France	13
2015 Nepenthe Pinot Gris	Adelaide Hills, South Australia	11
2015 Dukes Reisling	Porongurup, Western Australia	11
2014 Totara Sauvignon Blanc	Marlborough, New Zealand	11
2013 Brokenwood Cricket Pitch' SSB	Hunter Valley, New South Wales	10
2013 Botobolar Chardonnay	Mudgee, New South Wales	10
2014 Optimiste Rose	Mudgee, NSW	10
2012 Massale Pinot Noir	Kooyong, Victoria	13
2015 Hugo Shiraz	Mc Laren Vale, SA	11
2012 Hollick Cabernet Sauvignon Merlot	Coonawarra, South Australia	12
2014 Frogmore Creek Iced Riesling <i>Dessert</i>	Cambridge, Tasmania	10

## BEER

<b>LOCAL</b>	<b>9</b>	<b>INTERNATIONAL</b>	<b>10</b>
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 9

Bulmers

## 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

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<b>CHAMPAGNE</b>		<b>BTL</b>
Veuve Cliquot	Reims, France	165
NV Mumm'	Epernay, France	155
<b>SPARKLING</b>		
NV Chandon Brut	Coldstream, Victoria	60
NV Louis Bouillot	Bourgogne, France	59
NV Mountadam Sparkling	Eden Valley, SA	55
<b>WHITE WINE</b>		
2015 Dukes Reisling	Porongurup, Western Australia	51
2013 Domains Shlumberger Reisling	Alsace, France	65
2014 Totara Sauvignon Blanc	Marlborough, New Zealand	48
2014 Greywacke Sauvignon Blanc	Marlborough, New Zealand	60
2013 Hollick Sauvignon Blanc	Coonawarra, South Australia	49
2013 Christian Salmon Pouilly Fume	Sancerre, France	82
2013 Brokenwood Cricket Pitch SSB	Hunter Valley, New South Wales	48
2013 Cullen Mangan SSB	Margaret River, WA	62
2015 Nepenthe Pinot Gris	Adelaide Hills, South Australia	55
2015 Botobolar Chardonnay Low Preservative	Mudgee, New South Wales	42
2012 Edwards Chardonnay	Margaret River, WA	55
2012 William Fevre Petit Chablis	Chablis, France	62
<b>ROSE</b>		
2014 Turkey Flat Rosé	Barossa Valley, South Australia	48
2014 Le Rose Du Vallon Des Basquets	Provence, Fance	64
2015 Optimiste Rose	Mudgee, NSW	49

**RED WINE**

2012 St. Clair Pioneers Block Pinot Noir	Marlborough, New Zealand	72
2012 Massale Pinot Noir	Kooyong, Victoria	68
2014 Two Paddocks Picnic Pinot Noir	Central Otago, New Zealand	70
2012 Heathcote Mail Coach Shiraz	Heathcote, Victoria	72
2010 Rymill Shiraz	Coonawarra, South Australia	57
2013 Hugo Shiraz	McLaren Vale, South Australia	79
2012 Hollick Cabernet Sauvignon Merlot	Coonawarra, South Australia	60
2013 Church Road Reserve Cabernet Merlot	Hawkes Bay, New Zealand	66

**DESSERT WINE**

2014 Frogmore Creek Iced Riesling	Cambridge, Tasmania	42
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**APERITIF**

Pimms	8
Campari	8
Aperol	8

**VODKA**

Absolut	10
Absolut Vanilla	10
Absolut Citron	10

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Bombay Sapphire	10
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**RUM**

Bundaberg UP	10
Bacardi	10
Captain Morgan	10
Malibu	10

**TEQUILA**

José Cuervo	10
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**BOURBON**

Jack Daniels	10
Jim Beam	10

**WHISKEY, SCOTCH & SINGLE MALTS**

Johnnie Walker Black	12
Chivas Regal	10
Jameson 12 year old	10
Glenlivet	12

**BRANDY / COGNAC**

Chatelle Napoleon	10
Courvosier VSOP	15

**LIQUEURS & DIGESTIVES**

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

**ONE FOR THE ROAD 50ML**

Galway Pipe	10
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**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**

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

**NURBONG DARJEELING**

The full bodied bouquet of summer from renowned highland plantations in India.

**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. Only minute quantities of this rarity are harvested every year. A fascinating tea with great richness of flavour, & a fruit & nut character full of elegance.

**YIN LONG**

A rarity from the mountains in the province of Anhui. When harvesting, only the delicate downy shoots are carefully rolled by hand to a small ball & heated in the pan to halt fermentation. A subtle peach flavour with a touch of tartness.

**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.