



BREAKFAST

TOAST

8

Sourdough, rye or gluten free served with butter, jam, peanut butter, honey or vegemite.

BLUEBERRY HOTCAKE

18

Maple bacon, banana, berries, vanilla ice cream and caramel sauce.

SWEET LOAF

8

Please ask our friendly staff for the flavours of our delicious sweet loaf

BAREREL BENEDICT

19

Sweet potato & haloumi latke, spinach, pulled beef, avocado, poached eggs and hollandaise sauce.

Add Smoked Salmon 5 Add Hash Brown 4

BACON & EGGS (GFA)

16.50

Toast of your choice, bacon, eggs your way and roast tomato.

Add Leek & Cheddar Hash Brown 4

TRUFFLE MUSHROOMS

18

Sautéed forest mushrooms, chives, shallots, Persian fetta, poached eggs and truffle oil.

Add Bacon 4 Add Smoked Salmon 5

BREAKFAST BURGER (GFA)

13

Bacon, egg, cheese, spinach and tomato on a brioche bun with smoky barbeque aioli.

Add Haloumi 3 Add Avocado 3

FORAGERS OMELETTE

18

Charred asparagus, broccolini, basil pesto, spinach and fetta on sourdough.

Add Haloumi 4 Add Bacon 4

BREAKFAST VEGER (GFA)

13

Grilled mushroom, egg, cheese, spinach and tomato on brioche bun with smokey barbeque aioli

Add Avocado 3 Add Haloumi 3

CHILLI & CHORIZO SHAKSHUKA

18

Eggs baked in a spicy tomato, red pepper and caramelised onion, chorizo sauce with toasted sourdough.

BREAKFAST BURRITO

18

Bacon, scrambled eggs, guacamole, spinach and slow roasted tomato.

Add Chorizo 4 Add Haloumi 4

CHAR GRILLED ASPARAGUS

18

Leek and cheddar has brown, char grilled asparagus, spinach, poached eggs and hollandaise sauce.

Add Bacon Or Chorizo 4 Add Smoked Salmon 5

GRANOLA

14

House baked with maple syrup, rolled oats, almonds, cashews, sunflower seeds, pepitas, dried cranberries, fresh berries and natural yoghurt.

AVOCADO BRUSHCETTA (GFA)

17

Rye, guacamole, roasted capsicum, charred corn, Persian fetta, pedro ximenex droppe syrup.

Add Eggs 4

•MAKE YOUR OWN/EXTRAS•

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15% surcharge on public holidays

mushrooms \$5 – roasted tomatos \$4 – leek & cheddar hash brown \$5 – toast \$5 – haloumi \$5 – fetta
cheese \$3 – hollandaise \$3 – maple bacon/bacon \$5 – eggs (2) \$4 – guacamole/avocado \$5 – smoked
salmon \$5

*(GFA) gluten free available – please inform staff if needed

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MEALS & SWEETS

MEALS

BRASS BARREL PARMY 19

Crumbed chicken schnitzel topped with napoli sauce, melted cheese, fried and salad.

Add bacon 2

MARKET FISH MP

Please see chalk board above kitchen or ask friendly staff for details.

FALAFEL SALAD (GFA) (VA) 18

Fried Arabic flat bread, falafel balls, mixed leaves, tomato, fetta, olives, cucumber, radish, herbs and sumac tahini.

BUTCHES BOARD MP

Please see chalk board above kitchen or ask friendly staff for details.

PULLED LAMB SALAD (GFA) 19

12hr slow roasted lamb shoulder, green leaves, herbs, cucumber, roasted peppers, fetta, tomato, salad onion and tzatziki.

SWEETS

CHOCOLATE & COCONUT 13

BROWNIE

Perfectly baked with vanilla ice cream, raspberry coulis, fresh berries and macadamia.

FISH AND CHIPS 19

Beer battered barramundi, dressed lettuce & cucumber, chips, grilled lemon and tartare sauce.

STICKY DATE PUDDING 13

Soft and delicate served with butterscotch sauce, toasted walnut, strawberries and ice cream.

GNOCCHI 18

Roasted pumpkin, creamy pesto sauce, herbs and parmesan cheese.

Add grilled chicken 5

CHEESE & CRACKER BOARD 18

Vintage cheddar , brie, blue vein, crisp bread, berries, quince paste and cracker.

*(GFA) gluten free available / (VA) vegan available – please inform staff if needed

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SNACKS & BURGERS

SNACKS

BARRA STRIPS 14

Cajun crumbed strips of barramundi with lemon and aioli.

SALT & PEPPER CALAMARI 14

Flash fried calamari with lemon pepper and herbed mayo.

CHICKEN WINGS 13

Hickory barbeque with blue cheese sauce or hot buffalo with blue cheese.

SEASONAL GREENS 8

Market fresh greens sautéed in garlic herb butter.

TANDOORI CHICKEN SKEWERS 12

House marinated & char grilled with mint yoghurt.

BRISKET TACOS 15

Beef brisket tacos with red cabbage slaw and smoky barbeque sauce.

FRIES 7

Crunchy fries with aioli.

SWEET POTATO WEDGES 9.5

Perfectly fried wedges with house-made smoky sauce.

BURGERS

CHICKEN BURGER (GFA) 16

Grilled chicken, bacon, avocado, swiss cheese, lettuce, tomato and herbed aioli.

Add chips 3

BEEF BURGER 16

Beef patty, house made dill pickles, lettuce, red jack cheese, bacon and smoky barbeque sauce.

Add chips 3

BREAKFAST BURGER (GFA) 13

Bacon, egg, cheese, spinach and tomato on a brioche bun with smoky barbeque aioli.

Add chips 3

VEGETARIAN BURGER (GFA) 16

Falafel patty, mixed leaves, tomato, red peppers, swiss cheese and herbed aioli.

Add chips 3

PULLED LAMB BURGER 16

Slow cooked lamb shoulder, coleslaw and smoky barbeque sauce.

Add chips 3

After something a little different? Turn over the page

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