

ALL DAY MENU

Organic toasted Muesli – housemade yoghurt, blueberry compote and seasonal fruit	15.5
Bagel/Five Grain/Sourdough	
– with blueberry compote, whipped cream cheese and vanilla biscuit crumb	10.5
– with smoked paprika hummus, grilled eggplant, tomato and grilled halloumi	16.5
– with smoked salmon, whipped cream cheese, red onion, capers and lemon	18.5
Hotcakes Heaven - coconut milk pancakes served with caramelised pineapple, dark chocolate sauce, house made yoghurt, seasonal fruit and chocolate bark	22.5
– add manuka smoked bacon	6
Free Range Eggs – served any style on organic five grain toast and add your sides	11.5
Three Egg Omelette – free range eggs, spinach, mushrooms, feta, house-made tomato chutney and toasted organic five grain	19.5
– add manuka smoked bacon or chorizo	6
– add smoked salmon	7.5
Eggs Benedict – free range poached eggs, toasted organic bap and hollandaise sauce	
– manuka smoked bacon	20.5
– smoked salmon and baby spinach	22.5
– portobello mushroom and baby spinach	20.5
Croquette Benedict – poached free range egg (1), house-made croquette potato, hollandaise sauce	
– manuka smoked bacon or portobello mushroom	21.5
– smoked salmon	23.5
The Lodge Grill – grilled manuka smoked bacon, sausage, hash brown, portobello, grilled tomato and free range eggs served any style with organic five grain	24.5
The Lodge Vegetarian Grill – vegetarian sausage, grilled tomato, hash brown, grilled eggplant, avocado, baby spinach and free range eggs served any style	24.5
Smashed Avocado – on organic sourdough with free range poached egg, salsa, feta, dukka and balsamic (V)	19.5
Creamy Mixed Mushroom – free range poached egg, grilled tomato and organic sourdough	20.5
Smoked Kahawai Hashcake (GF) – free range poached egg, tomato salsa, chimichurri hollandaise, pickled fennel and petite salad	21
Crispy Calamari Salad – greens and rocket, pickled fennel, roasted onion and capsicum, tomato, pineapple, passion fruit vinaigrette and aioli (GF on request)	22.5
– or market fish or prawn	24.5
Thai Beef Salad (GF) - Lime, sesame, pineapple, roasted hazelnut, tomato, coriander, bean sprouts and rice noodles	22.5



Moroccan Lamb Salad (GF) – baby spinach, quinoa, tomato, feta, roasted seasonal veggies, almonds and tzatziki sauce	22.5
Grilled Halloumi and Quinoa Salad (GF/V) – baby spinach, roasted seasonal vegetables, quinoa, cranberries, roasted almonds and tzatziki sauce – add grilled free range chicken	21.5 7.5
Vietnamese Pancake (GF/DF/V) – coconut and turmeric base served with minced pork and shiitake mushroom, pickled carrot, bean sprout, lemony chillies fish sauce	22.5
Creamy Chicken and Bacon Fettuccine – free range chicken, manuka smoked bacon, baby spinach, mushrooms, in a creamy garlic white wine sauce	24.5
Tokyo Fish and Chips – panko crumbed Fish of The Day with chunky chips served with wasabi aioli and petite salad	24.5
Chimichurri Chicken Open Sandwich – free range chicken, roasted peach chutney, brie, hazelnut salad, toasted with butter organic sourdough and chips.	22.5
Crispy Chicken Burger – free range chicken fillet, chipotle aioli, gherkins, tomato, red onion and chips	22.5
Lamb Burger – tzatziki, beetroot, feta, capsicum jam, japanese milk bun and chips	22.5

BEVERAGES

COFFEE

	sml	med	bwl
espresso	4		
long black (double shot)	4	4	
macchiato	4		
piccolo latte	4		
flat white	4.5	5.5	6.5
cappuccino	4.5	5.5	6.5
latte	4.5	5.5	6.5
hot chocolate	4.5	5.5	6.5
mocha	5	5.5	6.5
hakanoa: spicy chai or sweet chai	5	5.5	7
extra shot	0.8		
decaf, soy milk, almond milk, coconut milk, oat milk, syrup or honey	1		

TEA

A selection of Harney & Sons' Teas – Earl Grey, English Breakfast, Raspberry, Peppermint, Citron Green and Pomegranate	4.8
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COLD PRESSED JUICES & SMOOTHIES

orange juice, apple juice, pineapple juice	6	berry antioxidant smoothie	7
		grapefruit	7

full drinks menu for beer, wine, and cold beverages available.

