



Where the heart is. Where the heart is. Where the heart is. Where the heart is.



Breakfast MENU

8AM - 12PM

EGGS ON TOAST (GFO) \$15.5

Fried, poached or scrambled eggs (+\$2) with toasted ciabatta/
multigrain and house made tomato relish

Add: Bacon +\$6/Mushrooms +\$8/Smoked salmon +\$8
GF bread +\$2

ACAI BOWL (GF, VV) \$19.9

House made granola, mixed berries, nuts, banana, coconut
yoghurt & fresh seasonal fruit

EGGS BENEDICT (GFO) \$24.5

Toasted English muffins topped with wilted spinach, soft
poached eggs & hollandaise

Choose Bacon \$24.5/Portobello mushrooms \$26.5/
Smoked salmon \$27.5/ GF bread +\$2

BELGIAN WAFFLES \$24.5

Served with streaky bacon, banana, maple syrup & whipped
cream

AVOCADO SMASH (GFO) \$24.5

Soft poached eggs, smashed avo, crumbled feta, cherry tomatoes,
beetroot hummus & toasted ciabatta

Add Bacon +\$6/Halloumi +\$6
GF bread +\$2

BIG BOY BREAKFAST (GFO) \$28.5

Soft poached eggs, streaky bacon, sausage, hash browns, roasted
tomato, tomato relish & toasted ciabatta/ multigrain

Add: Bacon +\$6/Avo +\$5/Sausage +\$6
GF bread +\$2

VEGGIE BIG BREKKIE (GFO,VG) \$28.5

Soft poached eggs, mushrooms, roasted tomato, avo, beetroot
hummus, hash browns & toasted ciabatta/ multigrain

Add: Halloumi +\$6/GF bread +\$2

Extras: Avo +\$5/Bacon +\$6/Eggs +\$5/

Mushrooms +\$8/ Hollandaise +\$2/

Sausage +\$6/Halloumi +\$6

Chutney +\$2/Smoked salmon +\$8

GF-GLUTEN FREE
GFO-GLUTEN FREE OPTION
DF-DAIRY FREE
VG-VEGETARIAN
VO-VEGAN OPTION
VV-VEGAN



Lunch MENU 10AM - 2:30PM

CLASSIC B.L.T (GFO) \$24

Streaky bacon, lettuce, tomato. Served with fries

Add Avo +\$5/GF bread +\$2

CAESAR SALAD (GF) \$22

Crisp lettuce, crunchy croutons, egg & parmesan, tossed in a creamy caesar dressing.

Add: Bacon +\$6/ Smoked chicken +\$6/ Salmon +\$8

BANG BANG CHICKEN SALAD (GF,DF) \$26

Shredded chicken, cabbage, capsicum, onion, carrot, coriander & peanuts, tossed in Chef's house made dressing

Add: Bacon +\$6/ Salmon +\$8

BURGERS (GFO) \$27

THE BACKYARD BURGER - house made beef pattie, streaky bacon, tomato, mesclun, caramelised onion, pickles & house made burger sauce. Served with fries

KOREAN FRIED CHICKEN BURGER - Korean style chicken breast, kimchi slaw & kewpie mayo. Served with fries

VEGGIE BURGER (VG,VO) - house made veggie pattie, avocado, pickles, mesclun, tomato, caramelised onion & house made burger sauce. Served with fries

GF bun +\$2

SEAFOOD CHOWDER (GFO) \$28

Deliciously creamy - loaded with prawns, squid, fish & mussels. Served with toasted ciabatta

GF bread +\$2

OPEN STEAK SANDWICH (GFO) \$29

Chargrilled marinated beef, garden salad, aioli, onion jam and toasted ciabatta. Served with fries

GF bread +\$2

TEMPURA FISH AND CHIPS (GF) \$29.5

Lightly battered, served with house salad, tartare sauce & fries

ZUCCHINI CORN FRITTERS \$25.5

Served with smashed avocado, sour cream, mesclun, fried egg, tomato and your choice of bacon or grilled halloumi

GF-GLUTEN FREE
GFO-GLUTEN FREE OPTION
DF-DAIRY FREE
VG-VEGETARIAN
VO-VEGAN OPTION
VV-VEGAN



Pizza MENU

10 AM - LATE



MARGHERITA (VG) - Tomato sauce, mozzarella & fresh basil \$24.5

FARMHOUSE (VG) - Tomato sauce, mozzarella, onion & seasonal veg \$26.5

MEAT LOVERS - Tomato sauce, mozzarella, ham, chicken, salami & bacon \$26.5

CREAMY CHICKEN - Creamy sauce, mozzarella, chicken & mushroom \$26.5

HAWAIIAN - Tomato sauce, mozzarella, ham & pineapple \$26.5

PEPPERONI - Tomato sauce, mozzarella & sliced pepperoni \$26.5

GF base \$4



GF-GLUTEN FREE
GFO-GLUTEN FREE OPTION
DF-DAIRY FREE
VG-VEGETARIAN
VO-VEGAN OPTION
VV-VEGAN

Snack MENU

2:30PM - 5PM

CHEESY GARLIC BREAD (GFO) \$12

Oven baked with garlic & herb butter, topped with cheese

GF bread +\$2

STRAIGHT CUT FRIES \$12/CURLY FRIES \$14

Lightly salted & Served with tomato ketchup

JALAPENO POPPERS (V) \$18

Stuffed jalapeños with cheese, breaded and fried

CAULIFLOWER BITES (VV) \$18

Tossed in sweet chilli sauce

KOREAN CHICKEN TENDERS (GF) \$18

Crispy chicken tenders tossed in Korean style sauce

SALT & PEPPER CALAMARI (GF) \$18

Deep fried squid served with wasabi mayonnaise

MUSHROOM POUTINE (GF) \$20

Fries topped with mushroom gravy & cheese curds

MIXED SNACK PLATTER \$48

Chicken tenders, garlic bread, cauliflower bites, jalapeño poppers & greens

CHEESE PLATTER \$48

Assorted cheese, crackers, relish, onion jam, pickled vegetables, fresh fruits, hummus & toasted ciabatta

GF-GLUTEN FREE
GFO-GLUTEN FREE OPTION
DF-DAIRY FREE
VG-VEGETARIAN
VO-VEGAN OPTION
VV-VEGAN



Entree MENU

5PM - 8PM

CHEESY GARLIC BREAD (GFO) \$12

Oven baked with garlic & herb butter, topped with cheese

GF bread +\$2

NZ GREEN-LIPPED STEAMED MUSSELS (GFO,DF) 1/2 DOZ \$16

Vietnamese style with garlic, chilli & coconut cream. Served with toasted ciabatta

GF bread +\$2

CHILLI GARLIC TIGER PRAWNS (GF)\$18

Succulent tiger prawns sautéed in a vibrant blend of chilli, fresh herbs and garlic. Paired with crisp greens and pumpkin kumara puree

SALT & PEPPER CALAMARI (GF) \$18

Crispy, tender calamari served with wasabi mayonnaise

GYOZA (VGO) \$18

Pan fried dumplings filled with a flavourful mix of pork and prawn, served with a zesty red chilli sauce



GF-GLUTEN FREE
GFO-GLUTEN FREE OPTION
DF-DAIRY FREE
VG-VEGETARIAN
VO-VEGAN OPTION
VV-VEGAN

Dinner

MENU

5PM - LATE

MARRY ME CHICKEN (GF) \$37

Juicy chicken breast, served with creamy mushroom sauce, seasonal veg, pickled zucchini & pumpkin kumara mash

VENISON (GF) \$41

Grilled venison, served with pumpkin kumara purée, seasonal vegetables, pickled zucchini & braised cabbage, all drizzled with a rich port wine jus.

BRAISED BEEF CHEEK (GF) \$37

Slow cooked in red wine, served with truffle infused mash & sautéed seasonal veg

SCOTCH FILLET (GF) \$38

200g steak grilled to your liking, served with garden salad & fries. Choose between creamy mushroom sauce or port wine jus

THAI GREEN CURRY (GF,VO) \$24

House made curry sauce with Thai vegetables, served with jasmine rice
with your choice of chicken +\$7/prawns +\$8

TEMPURA FISH & CHIPS (GF) \$29.5

Lightly battered, served with house salad, tartare sauce & fries

SIDES \$8

TRUFFLE INFUSED MASH/ KŪMARA MASH/ SEASONAL SAUTÉED VEGETABLES/ GARDEN SALAD

GF-GLUTEN FREE
GFO-GLUTEN FREE OPTION
DF-DAIRY FREE
VG-VEGETARIAN
VO-VEGAN OPTION
VV-VEGAN



Dinner MENU

5PM - LATE

BANG BANG CHICKEN SALAD (GF,DF) \$26

Shredded chicken, cabbage, capsicum, onion, carrot, coriander & peanuts, tossed in Chef's house made dressing
Add: Bacon+\$6/ Salmon +\$8

CAESAR SALAD (GF) \$22

Crisp lettuce, crunchy croutons, egg & parmesan, tossed in a creamy caesar dressing.
Add: Bacon +\$6/ Smoked chicken +\$6/ Salmon +\$8

BURGERS (GFO) \$27

THE BACKYARD BURGER - house made beef pattie, streaky bacon, tomato, mesclun, caramelised onion, pickles & house made burger sauce. Served with fries

KOREAN FRIED CHICKEN BURGER - Korean style chicken breast, kimchi slaw & kewpie mayo. Served with fries

VEGGIE BURGER (GF,VO) - house made vegan pattie, avocado, mesclun, tomato, caramelised onion & house made burger sauce. Served with fries

GF bun +\$2

GF-GLUTEN FREE
GFO-GLUTEN FREE OPTION
DF-DAIRY FREE
VG-VEGETARIAN
VO-VEGAN OPTION
VV-VEGAN



Dessert MENU

5PM - 8PM

GRANDMAS STICKY DATE PUDDING \$15

Served with butterscotch sauce & vanilla ice cream

SALTED CARAMEL CHEESECAKE (GF) \$15

House made salted caramel, cream cheese, almond crumb with caramel popcorn

PISTACHIO LA DONATELLA \$15

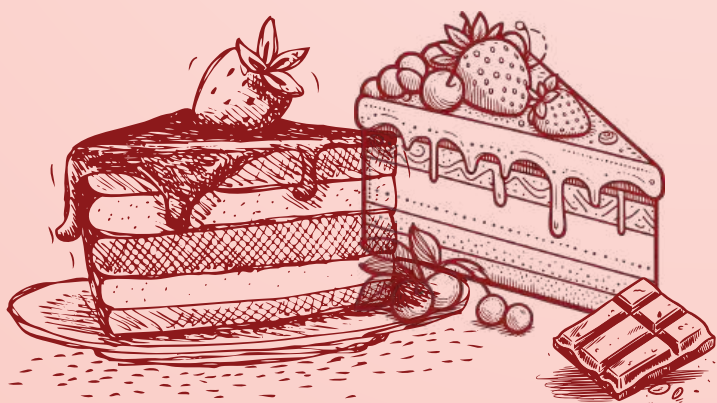
Soft sponge cake with alternating dark and light layers filled with white caramelised chocolate and pistachio cream

SORBET TRIO (GF,DF) \$15

A combined selection of wild berry, mango passion & raspberry strawberry. Garnished with seasonal fruits

ICE CREAM SUNDAE (GFO) \$10

Served with your choice of strawberry, caramel or chocolate sauce



GF-GLUTEN FREE
GFO-GLUTEN FREE OPTION
DF-DAIRY FREE
VG-VEGETARIAN
VO-VEGAN OPTION
VV-VEGAN

