

BRUNCH

SMASHED AVO

toasted ciabatta, blistered cherry tomatoes, feta crumb, poached egg, chilli oil & dukkah (**gfi option**, **v**) — \$20

EGGS ON TOAST

your style served on toasted ciabatta (**gfi option**) — \$10

EGGS BENEDICT

two poached eggs, house made hollandaise, potato rosti, served on toasted ciabatta, with your choice of the following (**gfi option**)

- grilled bacon — \$22
- grilled mushroom — \$22
- cold smoked salmon — \$24

SIDES

grilled bacon — \$6

grilled mushrooms — \$6

eggs (each) — \$3

roasted vine tomato — \$6

potato rosti — \$3

butcher sausage — \$6

toasted ciabatta — \$2

cold smoked salmon — \$8

LOCAL FAVOURITE – EGGS BENEDICT

two poached eggs, house made hollandaise, potato rosti, served on toasted ciabatta, **with grilled bacon (gfi option)** — \$22

487 ESTATE BREAKIE

eggs your style on toasted ciabatta, grilled bacon, butchers sausages, slow roasted vine tomatoes, potato rosti, grilled mushrooms (**gfi option**) — \$25

TOASTED MUESLI

fresh seasonal fruits, berry compote, greek yoghurt & honey (**v**) — \$13

BRIOCHE FRENCH TOAST

honey roasted pecan crumb, espresso mascarpone, maple syrup — \$21.5

PIZZAS (**gfi option**)

CHEESY GARLIC

confit garlic cream cheese, rosemary, mozzarella, basil pesto — \$11

CLASSIC MARGHERITA

cherry tomato, mozzarella, fresh basil (**v**) — \$18

MEATY

marinated beef, bacon, sausage, onion, mozzarella w/ bbq sauce — \$20

VEGO

baby spinach, halloumi, cherry tomato, confit garlic, mozzarella basil pesto (**v**) — \$22

SMOKED CHICKEN

baby spinach, avocado, bacon, onion w aioli — \$22

If you have a special request, talk to your waitress, we will endeavour to meet your requirements.

While we do everything we can to ensure no contamination, please make sure you let us know if you have a food allergy.

v vegetarian **gfi** prepared with gluten free ingredients **gfi option** can prepare with gluten free ingredients

SMALL PLATES

ARANCINI BALLS (3)

spinach & ricotta w/ minted pea puree, buttermilk & feta cream, chilli oil (**gfi**, **v**) — \$16.5

CREAMY PRAWN TOSTADAS (3)

avocado mousse, crispy shallots, pickled onions, fresh chilli, sesame seeds, coriander lime dressing (**gfi**) — \$18

LAMB CARPACCIO

pickled onion, pomegranate balsamic, roasted halloumi, capsicum harissa dressing, dukkah, avocado oil (**gfi**) — \$21

CRISPY CHILLI SQUID

seasoned squid, wasabi mayo, asian soba noodle salad (**gfi option**) — \$18

CHICKEN WINGS

served with sticky sweet chilli, ranch dip, celery (**gfi**) — \$16.5

BABY BACK PORK RIBS

sticky honey & soy bbq sauce, toasted sesame — \$20

TEMPURA CAULIFLOWER

creamy horse radish & onion dip, pickled onions (**gfi**, **v**) — \$16.5

STEAMED MUSSELS

creamy coconut chilli lime broth, toasted ciabatta (**gfi option**) — \$20

FRIED HALLOUMI CHIPS

served w/ harissa dip (**gfi**, **v**) — \$17

FRIES

seasoned w sea salt & truffle oil, garlic aioli (**gfi**, **v**) — \$8.5

CRISPY FISH SLIDERS (3)

battered fish, pickled cucumber, chilli mayo, crispy capers — \$18

SHARING PLATTERS

MEZZE PLATTER

warm smoked cheese sauce, toasted ciabatta, selection of cured meats, hummus & pesto — \$30

CHARCUTERIE PLATTER

toasted ciabatta, warm olives, pickles, crumbled blue cheese, creamy brie, selection of cured meats, warm butchers' sausage, arancini balls — \$42

LOCAL FAVOURITES

CREAMY PRAWN TOSTADAS (3)

avocado mousse, crispy shallots, pickled onions, fresh chilli, sesame seeds, coriander lime dressing (**gfi**) — \$18

STEAMED MUSSELS

creamy coconut chilli lime broth, toasted ciabatta (**gfi option**) — \$20

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