



BREAKFAST MENU

All eggs served are free range

Variety of toast

Sour-dough, wholemeal or soy linseed served with home-made preserves, honey, ricotta or spreads
\$5.5

Freshly baked pastries

Porridge

With apple, rhubarb & plum compote
\$14

Bircher muesli

With apple, rhubarb compote, greek style yoghurt, cinammon, toasted grains & seeds **\$12**

Leg Ham Toastie

With vine ripened tomato & manchego cheese **\$12**

House Bacon & Egg Roll

House smoked bacon, fried egg, chimichurri on a brioche bun **\$12**

Avocado Toast

On sour-dough toast with a poached egg & baby endive **\$12** add smoked salmon **\$5**

House Potted Yoghurt

Autumn poached fruits & granola **\$15**

Omelette

Sauteed mushroom, rocket, grana padano **\$16**

Haloumi Bruschetta

With fresh tomato on grilled Miche
\$14

Mordeo breakfast

Poached eggs, bacon, chorizo, tomato, avocado & sour dough toast
\$20

Poached free range eggs

Served with freshly roasted tomato & sour dough toast **\$12**

SIDES

Bacon **\$4**, Chorizo **\$4**, Smoked salmon **\$5**, Sautéed spinach **\$4**, Mushrooms **\$4**, Avocado **\$4**

BEVERAGES

Coffee

Single origin Espresso **\$4**, Single origin Long black **\$4.2**, Mocha **\$4.2**, Hot chocolate **\$4.2**, Flat white, Cappuccino, Latte, Macchiato **\$4**,

Teas

English breakfast, Earl Grey, Peppermint, Chamomile flowers **\$4**

Herbal teas

Organic green, Masala chai, liquorice Detox, lemongrass ginger, jasmine pearl **\$4.2**

Drinks

Coke, Coke Zero, Lemonade, Lemon lime & bitters **\$4**
Mineral water continuous pour **\$4.5**

Daily fresh juices \$5



LUNCH MENU

LIGHT & SHARE

Charcuterie & Conservas

Served with olives, pickled chilli grissini & focaccia

Bresaola 80grms \$16

Iberico Cebo Jamon 80grms \$24

Scallops in Garlic sauce \$14

Cutlefish in its ink \$13

Wood Fired Bruschetta

With fresh heirloom tomatoes, stracciatella, basil, vincotta \$16

Hummus

With wood-fired flat bread \$12

Yia Yia's Taramasalata

With wood-fired flat bread \$12

Grilled Cypriot Haloumi

With tomato jam, lemon, sour-dough \$15

Crisp Lamb Riblets

With rosemary salt & yoghurt dressing \$16

Roast Kent Pumpkin

With labneh, caramelised walnuts, pomegranate molasses & a baby herb salad \$24

Roast Chicken salad

With radicchio, witlof, crushed walnuts, apple, grapes & mustard seed dressing \$23

Salt & Fennel Fried Squid

With a green bean salad, aioli & lemon \$26

Chorizo Croquetas

With Manchego, pickled vegetables, watercress & a smoked paprika aioli \$19

PASTA & RICE

Risotto

With steamed mussels, radicchio & saffron \$25

Pumpkin, Ricotta Tortellini

With pumpkin puree, brown butter, pinenut, grana padano \$25

Spaghetti

With zucchini flowers, pomodoro sauce & caciocotta \$25

Hervey bay Prawn linguine

Linguine Pasta with tomato, chilli & white wine \$30

FROM THE GRILL

Eye Fillet Sandwich

With grilled eye fillet, rocket, pear, provolone & onion jam \$21 add fries \$3

Lemon Myrtle Chicken

Char-grilled half chicken on the bone with lemon myrtle, chilli & white polenta \$28

Slow Roasted Lamb Rump

With smoky eggplant puree & Greek salad \$33

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus cattle, roasted in our wood fire oven served with smoked mash potato, pickled vegetable & jus \$36

Red Gum Creek Sirloin

Grass-Fed MSA graded British breed cattle, char-grilled with potato galette, truffle butter & red wine jus \$36

"Market Fish of the Day"

Sourced fresh daily

Mineral water

Continuous pour per person \$4.5

WOOD FIRED PIZZA HAND STRETCHED

Margherita

Tomato, fior di latte mozzarella, basil, olive oil \$22

Funghi & Truffle

Portabello mushroom, tomato, fior di latte mozzarella, pecorino & truffle \$23

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli, chilli tomato, mozzarella, \$24

Eggplant & Ricotta

Eggplant, tomato, basil, ricotta salata, mozzarella \$25

Salame Curata

Cured Salami, mushrooms, tomato, fior di latte mozzarella \$24

Bresaola

Tomato, rocket & grana padano \$24

SIDES

Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Potato Bravas \$12

Broccolini & goats cheese \$14

Fries \$8

Polenta chips, truffle, parmesan \$10

BANQUETS

Trust the Chef

Our signature menu offers a shared dining experience \$40pp

Lunch Banquet

Our set menu for groups of 6 or more people \$35pp

Group bookings and private events

Please ask about our set menus for large group bookings & private events



DINNER MENU

TASTE & SHARE

Charcuterie & Conservas

Served with olives, pickled chilli
grissini & focaccia

Bresaola 80grms \$16

Iberico Cebo Jamon 80grms \$24

Scallops in Garlic sauce \$14

Cutlefish in its ink \$13

Wood Fired Bruschetta

With fresh heirloom tomatos,
stracciatella, basil, vincotta \$16

Yia Yia's Taramasalata

With wood-fired flat bread \$12

Hummus

With wood-fired flat bread \$12

Grilled Cypriot Haloumi

With tomato jam, lemon,
sour-dough \$15

Crisp Lamb Riblets

With rosemary salt & yoghurt
dressing \$16

Salt & Fennel Fried Squid

With aioli & lemon \$16

Chorizo Croquetas

With Manchego, pickled
vegetables, watercress & a
smoked paprika aioli \$19

Roast Kent Pumpkin

With labneh, caramelised walnuts,
pomegranate molasses & a baby
herb salad \$24

MAINS

Risotto

With steamed mussels, radicchio
& saffron \$25

Spaghetti

With zucchini flowers, pomodoro
sauce & cacioricotta \$25

Hervey Bay Prawn Linguine

Linguine Pasta with tomato, chilli
& white wine \$30

Pumpkin, Ricotta Tortellini

With pumpkin puree, brown
butter, pinenut, grana padano \$25

Lemon Myrtle Chicken

Char-grilled half chicken on the
bone with lemon myrtle, chilli &
white polenta \$28

Slow Roasted Lamb Rump

With smoky eggplant puree &
Greek salad \$33

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus
cattle, roasted in our wood fire
oven served with smoked mash
potato, pickled vegetable & jus \$36

Red Gum Creek Sirloin

Grass-Fed MSA graded British
breed cattle, char-grilled with
potato galette, truffle butter & red
wine jus \$36

Market Fish of the Day ^{MP}

Sourced fresh daily

SIDES

Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Potato Bravas \$12

Broccolini & goats cheese \$14

Fries \$8

Polenta chips, truffle, parmesan
\$10

WOOD FIRED PIZZA HAND STRETCHED

Margherita

Tomato, fior di latte mozzarella,
basil, olive oil \$22

Funghi & Truffle

Portabello mushroom, tomato,
fior di latte mozzarella, pecorino &
truffle \$23

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli,
chilli tomato, mozzarella, \$24

Eggplant & Ricotta

Eggplant, tomato, basil, ricotta
salata, mozzarella \$25

Salame Curata

Cured Salami, mushrooms,
tomato, fior di latte mozzarella \$24

Bresaola

Tomato, rocket & grana padano \$24

BANQUETS

Trust the Chef

Our signature menu offers a shared
dining experience \$48pp

Ask About Our Banquet & Set Menus for Groups

Our set menu for groups of 6

Group bookings and private events

Please ask about our set menus
for large group bookings & private
events



SHARE PLATES

Yia Yia's Taramasalata \$12

Marinated olives \$6

Crisp Lamb Riblets

With rosemary salt, yoghurt dressing
\$16

Hummus

With wood-fired flat bread \$12

Polenta Chips

With truffle oil & grana padano \$10

Grilled Cypriot Haloumi

With tomato jam, lemon, sour-dough
\$15

Chorizo Croquetas

With smoked paprika aioli \$11

Salt & Fennel Fried Squid \$16

Chefs Selection Shared board \$30

Charcuterie & Conservas

Served with olives, pickled chilli gris-
sini & focaccia

Bresaola 80grms \$16

Iberico Cebo Jamon 80grms \$24

Scallops in Garlic sauce \$14

Cuttlefish in its ink \$13

WOOD FIRED PIZZA HAND ROLLED

Margherita

Tomato, fior di latte mozzarella, basil,
olive oil \$22

Funghi & Truffe

Portabello mushroom, tomato, fior
di latte mozzarella, pecorino & truffe
\$23

Sausage, Friarielli & Chilli

Pork & fennel sausage, friarielli, chilli
tomato, mozzarella, \$24

Eggplant & Ricotta

Eggplant, tomato, basil, ricotta salata,
mozzarella \$25

Salame Curata

Cured Salami, mushrooms tomato,
fior di latte mozzarella \$24

Bresaola

Tomato, rocket & grana padano \$24

Cheese plate

Selection of cheeses
1 piece \$10 2 piece \$18 3 Piece \$24