

# BREAKFAST

7:30AM - 11:30 AM

**THE CAPTAINS MISTRESS** **\$21.5**

Tasmanian smoked salmon, avocado, poached eggs, dill cream cheese, capers & a toasted bagel

(GFO)

**EGGS BENEDICT** **\$18.5**

Hickory smoked bacon, wilted spinach and poached eggs on a toasted English muffin with Hollandaise sauce.

(GFO)

**SMASHED AVOCADO** **\$18.5**

House smashed avocado on toasted sourdough. Sweet corn salsa, Persian feta and two poached eggs.

(VEG/GFO)

**VANILLA WAFFLES ETON MESS** **\$19.5**

Mixed berry compote, vanilla cream & crushed meringue.

(VEG)

**EGGS AND BACON** **\$16**

Two eggs your way, hickory bacon, grilled tomato on toasted sourdough

(GFO)

# LUNCH

11:30PM - 1:30PM

**OVEN ROASTED SALMON FILLET** **\$32**

Potato rosti, charred asparagus and citrus butter.

(GF)

**CHICKEN SUPREME** **\$28**

Chicken breast stuffed with gruyere cheese and wrapped in prosciutto. Potato gratin, wilted spinach, white wine cream and toasted almonds.

(GF)

**SLOW COOKED LAMB RAGOUT  
IN TOMATO PEARL BARLEY** **\$26**

Spinach, olive and goats' cheese

**WILD MUSHROOM RISOTTO** **\$26**

An assortment of mushrooms, garden peas, fine herbs in Arborio rice. Topped with shaved parmesan cheese.

(VEG)

**GARLIC PRAWN LINGUINE** **\$27**

King prawns and herbs tossed with linguine and white wine cream.