

Tempters

Prawn Cocktail

Classic with large prawns, house-made Thousand Island dressing, tomatoes and iceberg lettuce (GF, DF) 13

Prof's Bread & Accompaniments

Toasted ciabatta, Bellefield cultured butters, house-made dukkah, Whangape olive oil & balsamic vinegar (V, DF) 12

Prawn Twisters

Served with house-made aioli and our signature chilli jam 12

Shoestring Fries

Served with house-made aioli and tom sauce (DF, V) 6/8

Mini Meals

Mini Brekky

Hash brown, egg your style, bacon and toast (DF) 12

Sammy

Toasted or fresh wholegrain bread with a choice of ham, cheese, onion, pineapple or tomato
\$6 +50c per filling

Chicken Nuggets or Mini Hot Dogs

With fries & tom sauce 8

Platter

Fruit, raisins, ham & cheese finger sandwich, juice box 8.5

Bruschetta

Fresh tomato, feta, pine nuts on Prof's bread (V) 14

Most dishes GF, DF & vegan available (with surcharge).
While we take all care, some allergens may be present

The Main Event 1

Big Breakfast

Bacon, *free range* eggs your way, gourmet sausage, hash brown, toasted ciabatta, Portobello mushroom and grilled tomato 26

Eggs Benny

Poached *free-range* eggs on English muffin splits, spinach, hollandaise sauce (V) 19 Add mushroom or bacon or house-smoked salmon[#]

French Toast

Brioche soaked with goodness, cream, maple syrup and your choice of berries or fried banana 19 (V) Add bacon[#]

Portobello Stack

Portobello mushroom atop of our house-made potato rosti, spinach, grilled tomato, drizzled with house-made cashew nut hollandaise (Vegan, GF) 19

Recommended wine: Toi Toi Pinot noir

Thai Beef salad

Thin strips of rare beef, crispy noodles, tomatoes, mesclun, red onion, fresh coriander in a fragrant Thai dressing (DF) 22

Recommended wine: Mills Reef Res. Cabernet merlot

Tortilla

Soft tortillas, smokey bourbon beans, charred corn, cheese, tomato, capsicum, lettuce and Prof's hot sauce 3p(V) 18

Add pulled pork[#]

Recommended beer: Good George IPA

Most dishes GF, DF & vegan available (with surcharge).
While we take all care, some allergens may be present

The Main Event II

Open Beef Sandwich

Succulent beef strips with smoky balsamic jelly, tomato and salad on a ciabatta bun with smoke salted fries (DF) 25

Recommended wine: Toi Toi Pinot noir

Prof's Pappardelle

Mushrooms augmented with chicken and bacon in a creamy sauce and wide ribbons of pappardelle pasta 22

Recommended wine: Toi Toi Chardonnay

Sliders of the day

Chef's choice in mini hamburger buns (3p). Vegan version available 18

Cajun Fish

Pan-fried fish coated with Prof's Cajun spice mix accompanied by lemon caper potatoes and chef's salad (GF) 22

Recommended : Astrolabe Sauvignon blanc

Super Salad

Bursting with colourful goodness – orange, beetroot, baby spinach, toasted nuts, crisped tofu, cranberries, capsicum, red onion, baby watercress, black raspberry vinaigrette. 18 Substitute haloumi for tofu (Vegan) 19

Recommended wine: Astrolabe Sauvignon blanc

#Extras

Bacon 4, Prawns 5, House-smoked salmon 5, Portobello mushroom 2, Chicken 4, Pulled Pork 4, Banana 2, Berries 2, Fried tom 2
Sauces 50c – chilli jam, chutney, tom. sauce. aioli

Most dishes GF, DF & vegan available (with surcharge).
While we take all care, some allergens may be present

After-thoughts

Try our ever-changing home-grown cabinet food with ice cream, cream or yoghurt or try the following naughty but delicious delights (all spirits single shot unless asked for otherwise)

Affogato

Ice cream and double shot of coffee 7 - with liqueur of choice 12

Ice Cream of the Day

Ask our wait staff the current flavour of our creamy house-made ice cream 7

- with matching liqueur shot 12

Irish Coffee

Jameson's whiskey, double shot coffee, whipped cream 12

Liqueur Coffee

Double shot coffee, liqueur of your choice, whipped cream 12

S'mores Hot Chocolate

Hot chocolate with whipped cream and toasted marshmallows 7
Add Grand Marnier for a jaffa boost 12

Most dishes GF, DF & vegan available (with surcharge).
While we take all care, some allergens may be present