

Tempters

Edamame Beans

Healthy, delicious & fun to pop from their pods (Vegan) 6

Prof's Bread & Dips

Ciabatta with chef's choice of house made dips 10

Prawn Twisters

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

Shoestring Fries

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

Mini Meals

Mini Brekky

Hash brown, egg your style, bacon and toast (DF) 8

Sammy

Toasted or fresh with a choice of ham, cheese, onion, pineapple & tomato 6

Chicken Nuggets

With fries & tom sauce 8

Platter

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

Mini Hot Dogs

With fries & tom sauce 8

Petit Pain (Mini French Toast)

With whipped cream, maple syrup, plus a choice of berries or banana (V)[#] 10

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

The Main Event I

Big Breakfast

Bacon, free range eggs your way, sausage, hash brown, toasted ciabatta, portobello mushroom and smoked tomato 25

Eggs Benny

Poached free-range eggs on chive scones, spinach, hollandaise sauce (V) 18 Add mushroom or bacon or house-smoked salmon[#]

French Toast

Brioche soaked with goodness, mascarpone, maple syrup and your choice of berries or fried banana 18 (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) 18

Recommended wine: Toi Toi Pinot noir

Steak Classique

Steak topped with mushroom sauce, accompanied by smashed baby potato, smoked tomato & wilted spinach (GF) 28

Recommended wine: Mills Reef Res. Cabernet merlot

Smashed Avo

Freshly smashed and seasoned avocado, toasted ciabatta, lemon juice, feta crumble, tomato (V) 17

Add bacon, house-smoked salmon or lemon prawns[#]

Recommended wine: Toi Toi Sauvignon blanc

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The Main Event II

Egyptian Lamb Salad

Cold slices of dukkahed lamb with smoked paprika tomato & chick pea salad and tzatziki (GF) 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

Flavour of the day with salad in mini hamburger buns (3p). Vegan version available 18

Caesar Salad

Classic with candied bacon, cos lettuce, croutons, egg, parmesan shards & anchovy dressing. 18 Add chicken or lemon prawns[#]

Recommended wine: Toi Toi Pinot noir

Super Salad

Bursting with colourful goodness – orange, beetroot, baby spinach, candied nuts, crisped tofu, cranberries, capsicum, red onion, baby watercress. 18 Substitute haloumi for tofu 19

Recommended wine: Astrolabe Sauvignon blanc

#Extras

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

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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

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While we take all care, some allergens may be present