SMALL PLATES SOURDOUGH COB

Warm crusty sourdough served w/ your choice of:

- Garlic & herb butter

-Salt flakes, cracked pepper, confit garlic, balsamic & olive oil

-Hummus dip, labneh, hazelnut dukkah & kalamata olives- May contain traces of nuts.

SATAY POPCORN CHICKEN

Golden fried chicken bites, fragrant satay sauce, curried salt sprinkle & a roasted peanut salad- May contain traces of nuts.

ITALIAN CRISPY FRIED SQUID (GF)

Herb, garlic & pepper crust, garlic aioli, rocket, basil oil & lemon

HANDMADE STEAMED BBQ CHICKEN BUN (2)

Sweet & spicy soy dipping sauce, fried rice noodles & black sesame

FLAMED TERIYAKI STEAK SKEWERS (2)

Black Angus rump, sweet teriyaki glaze, pickled ginger, green shallots & roast sesame sauce

CRISPY FISH TACOS (2)

Battered gold band snapper, slaw, mango chulney, pickled fennel & coriander

MUSHROOM TACOS (2, V)

Grilled soy mushrooms, house-smoked tofu, plant based aioli, guacamole, leafy greens, pickled fennel & coriander

CHILLED LOCAL TIGER PRAWNS

w/ classic cocktail sauce, garlic aioli & lemon 22

SIDES

POTATO WEDGES

w/ sweet chilli & sour cream

TEMPURA SNAPPER

2 pieces, w/ tartare sauce

\$14 KIDS MENU

Served w/ chips salad & tomato sauce BATTERED FISH / CRUMBED CALAMARI CHEESEBURGER / CHICKEN NUGGETS

15% SURCHARGE ON ALL PUBLIC HOLIDAYS



ALL DAY MENU / 12:00PM - CLOSE **BETWEEN YOUR BUNS**

All burgers are served w/ steakhouse chips

SMOKEY BEEF BRISKET CHEESEBURGER

Low & slow tender BBQ beef brisket, double cheese, house pickles, black truffle mustard mayo, in a brioche bun 26

ELLIS BURGER

Angus beef patty, bacon, caramelised onion jam, egg, cheese, lettuce, tomato & beetroot

CHICKEN SCHNITZEL & BACON BURGER

Crumbed chicken breast, crispy smokehouse bacon, mango aioli, baby cos & cheese, in a potato bun

REEF FISH BURGER

Battered snapper fillets, lettuce, tomato, red onion & chunky dill tartare

VEGAN CHEESEBURGER (VG)

Char-grilled plant based burger patty, vegan cheese, lettuce, tomato, tomato sauce & mustard in a vegan potato bun 23

THE GREEN STUFF

SUNSHINE BOWL (VG)

Fresh seasonal greens, wok fried edamame, soba noodles, house-smoked tofu, avocado, fermented kraut, roasted pepita, snow-pea sprouts, green shallots, black sesame w/ a roast-sesame dressing

GREEN GODDESS SMOKED SALMON SALAD BOWL

In-house hot smoked Atlantic salmon, fresh greens, Danish fetta, red onion, fried capers, avocado, charred flatbread w/ greed goddess dressing

SOUTHWEST SMOKED CHICKEN RANCH SALAD

Apple wood-smoked chicken breast, crispy baby cos, charred sweet corn, guacamole, sourdough, garlic croutons, red onion & cream ranch dressing

GARDEN SALAD (GF, V)

Mixed leaves, tomatoes, cucumber & red onion w/a house dressing

Salads may contain traces of nuts. Advise staff if you have an allergy

Flame grilled tender pork belly, beer battered onion rings, potato wedges, creamy slaw, black truffle mustard, hickory BBQ sauce & pickles

crumbed chicken breast, steakhouse chips, house salad & lemon 26

CHICKEN PARMIGIANA

Schnitzel topped w/ napoli, ham & mozzarella, steakhouse chips & salad

250gm char-grilled rump steak, cooked to your liking, w/ house gravy, steakhouse chips, confit garlic, smokey herbed salt flakes & house salad

300gm char-grilled scotch fillet steak, cooked to your liking, w/ house gravy, steakhouse chips, confit garlic, smokey herbed salt flakes

Slow roasted pumpkin, corn chips, spiced tomato, beans, mozzarella, sour cream, guacamole & jalapenos (vegan option available w/ plant-based aioli & vegan cheese)

Rubbed & smoked pulled beef brisket, tomato & bean salsa, corn chips, mozzarella, sour cream, guacamole & jalapenos

12" Pizza- please check at the bar for today's special

OVEN-BAKED LOADED CHEESY CHIPS

Cherry wood-smoked chicken breast, crispy bacon, green chilli, guacamole, coriander & sour cream

RANCH DRESSING / TARTARE / GARLIC AIOLI / SRIRACHA TOMATO RELISH / SOUR CREAM / SWEET CHILLI / GUACAMOLE GREEN JALAPENO SRIRACHA / TOMATO SAUCE / BBQ SAUCE

STEAKHOUSE CHIPS w/ aioli & tomato sauce 1∩

SWEET POTATO FRIES

w/ sweet chilli & aioli

14

LARGE PLATES

TWICE COOKED BBQ PORK BELLY

CHICKEN SCHNITZEL

RUMP STEAK

SCOTCH FILLET STEAK

& house salad

43

FISH & CHIPS

Crispy battered snapper w/ steakhouse chips, salad, dill tartare & lemon

VEGE NACHOS (GF, V)

BEEF NACHOS (GF)

DAILY PIZZA

GET A LITTLE SAUCEY

Add a side of SAUCE + \$2

Add a side of HOUSE GRAVY + \$3

15% SURCHARGE ON ALL PUBLIC HOLIDAYS

LOCAL FAVOURITES

EGGS & TOAST

2 Yamagishi eggs (local & free range) cooked your way on toasted sourdough. Poached / Fried / Scrambled

16

THE WORKS

Pork sausage, bacon, grilled mushrooms, roasted tomato, house-baked beans, hash brown & 2 eggs cooked your way on sourdough

30

BENNY ADDICT

Toasted Ciabatta & 2 poached "Happy" eggs, topped w/ hollandaise sauce. W/1 choice of the following: Black forest bacon / Low & slow smoked tender beef brisket / Buttered black truffle mushrooms

23

Add house hot smoked Atlantic salmon +2

BEACH BREAKFAST

House smoked salmon, roast pumpkin, baby spinach, roast tomato, poached eggs, basil pesto, garlic aioli & sourdough bread

28

AVO TOAST (V)

Avocado on crusty sourdough toast w/ hummus, creamy fetta, dukkah, pickled fennel, olive crumbs & poached egg- May contain traces of nuts.

21

BUTTERMILK PANCAKES

W/ whipped vanilla bean & citrus ricotta, blood orange sorbet, mango pearls, honey almond crumble & maple syrup

19

PLANT BASED BIG BREAKFAST

Honey roasted pumpkin, wilted greens, house-baked beans, roast tomato, hash brown, avocado, chickpea hummus, grilled sourdough bread & apple wood-smoked tofu

27

BAR & GRILL

BREAKFAST MENU 7:00am - 11:30am

BREAKFAST BUNS & TOASTIES

ELLIS BREAKKIE BURGER

Low & slow BBQ smoked beef brisket, grilled bacon, hash brown, cheese, fried egg, BBQ sauce & leafy greens in a brioche bun

22

SMOKIN REUBEN

House smoked tender beef brisket, cheese. sauerkraut, jalapeno hot sauce & mayo

20

BACON & EGG ROLL

Black forest bacon, egg, cheese & tomato relish 14

DOUBLE DOWN- double the bacon & double the cheese

18

OL' SKOOL BLT

Black forest bacon, lettuce & tomato w/ aioli in a Ciabatta roll

16

MAGIC MUSHROOM (VG)

Sourdough toastie w/ sauteed soy mushroom, baby spinach, house-smoked tofu, plant based aioli & caramelised onion jam

TOASTED HOMEMADE BANANA BREAD

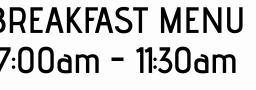
Tropical banana, pineapple & coconut bread w/ star anise & cinnamon infused maple syrup & butter

Eqq Smoked Salmor Avocado Willed Spinach Bacon Mushrooms

Toasted, served w/ maple syrup, cream & vanilla ice cream

Sourdough toast, 1 poached egg & grilled bacon

White bread lightly toasted w/ ham & cheese





FROM THE BAKERY

DAILY MUFFIN SELECTION

Ask a staff member for the flavour of the day

BAKERS RAISIN

Cafe raisin loaf w/ butter & fruit preserve 8

A BIT ON THE SIDE

Want some extra sides added to your breakfast?

	3	Haloumi	4
n	12	Beef Brisket	7.5
	4.5	Hash Browns	3.5
۱	4	Roasted Tomato	4
	5	Sausage	5
	4		

KIDS BREAKFAST

PANCAKE

W/ maple syrup, cream & vanilla ice cream

13 WAFFLE

13

ONESIE

13

TOASTIE

11

SATURDAY SPECIAL

Kids FREE Pancakes!