

DIFFICULT ROADS
OFTEN LEAD TO
BEAUTIFUL
DESTINATIONS

PLEASE ORDER AT
THE COUNTER

BREAKFAST
9.00AM -11.30AM

LUNCH
11.30AM -3.30PM

LUNCH

Goats Fetta & Onion Tart
Caramelised red onion
& fetta in pastry with
garden salad. VEG
15.90

Spiced vegetable
Samosas With sweet
chili & Garden Salad VEG
16.50

Salt & Pepper Calamari
aioli & salad GF
17.50

Greek Spanakopita
Cheese & Spinach slice
Greek salad VEG
17.50

Chunky Chips
with tomato sauce
10.50

BREAKFAST

Sri Lankan Scrambled Eggs
with fresh herbs & turmeric
served with tomato's on
toasted Turkish. VEG (GF
Optional)
17.50

Spiced Roast Pumpkin
on sourdough with fresh
spinach, toasted
pepitas, walnuts with a
poached egg
VEG (VE & GF Optional)
17.50

Punched Potato
Smashed & fried potato
with a green pea & kale
mash & perfectly poached
egg. GF, VEG (VE Optional)
17.50

LUNCH

Vegetable Stack, Roasted
red peppers, spinach
mushrooms, quinoa. spicy
red pepper sauce
GF, VE, VEG
19.50

Gallery Beef Burger
Brioche bun, 150gm house
made beef patty
Swiss cheese
pickles, tomato
lettuce, BBQ sauce &
aioli with chunky chips
20.00

Smashed Avocado
with Meredith fetta
on toasted Turkish
VEG (VE, GF Optional)
13.50

BREAKFAST

French Banana Toast
Fusion of two classic's -
served with fresh cream,
maple syrup &
strawberries.
14.50

Smashed Avocado
with Meredith fetta
on toasted Turkish
VEG (VE, GF Optional)
13.50

Bacon & Egg Burger
Brioche bun with fried
egg, bacon & BBQ sauce.
12.00

EXTRAS Avocado, Bacon 3.5
Mushrooms 3.5
Egg 2.0 Sour dough 1.0

CABINET

Freshly Baked Cakes
Prepared by our pastry
chef available in the
display cabinet
POA

Salad of The Day
11.50
ADD CHICKEN \$5.50
Sandwiches & wrap of
the day
FROM 9.50

Devonshire Tea
1 Freshly Baked
Scone with house made
jam & cream regular
tea, coffee or hot choc.
9.50

SEE OUR BLACK BOARD
FOR MORE SPECIALS