



RESTAURANT & BAR

ALL DAY BREAKFAST

CREPE & PANCAKE

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| Crepe | 19.5 |
| smoked Salmon, kipfler potato, asparagus, mascapone, orange syrup , mint, lemon curd on a seeded wholewheat crepe. | |
| Apple Crumble Pancakes | 18 |
| pancakes, warm butterscotch sauce, lemon-nutmeg poached apples, vanilia ice -cream, honey-roast almond and cinnamon crumble, apple crisp, candy popcorn (V). | |

WHOLEFOOD

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| Chocolate Hazelnut Quinoa Porridge | 18 |
| warm chocolate quinoa made on almond and coconut milk, toasted hazelnut, coconut, poached berries, banana and chia. (DF, GF, Vegan) | |
| Morrocان Breakfast | 18 |
| fluffy cous cous with fruits, nuts and seeds, toasted coconut, warm spiced fruit compote, yoghurt and a shot of fresh orange juice. (V) (Can be DF/Vegan on request.) | |
| Superfood Boost | 18 |
| natural yoghurt, honey, poached berries, gluten free muesli. Topped with a blend of super-foods; toasted quinoa and coconut, ground nuts, linseed, sesame and chia. Rocket power! (V, GF. Can be DF on request.) | |

ENERGISE

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|--|----|
| Haloumi Sunrise | 19 |
| avocado and grilled haloumi on Milawa rye, with roast tomato, snowpea tendril and house dukkah. (V) | |
| Green | 19 |
| asparagus, avocado, roast tomato, poached egg on Milawa rye with toasted quinoa, lemon and chilli honey. (V, DF) (Can be Vegan on request). | |
| Corn Fritters | 19 |
| Your choice of either: halloumi, smoked salmon, or bacon. With avocado, roast tomato, snowpea tendril and hollandaise. (Can be GF, or DF on request.) | |
| BRICK Brekky | 25 |
| eggs any way you like on Italian sourdough, bacon, gourmet pork & shallot sausage, hash brown, roast tomato, house-made baked beans, spinach, mushroom. (Can be GF, DF, or Vegetarian on request.) | |
| Pork Belly Taco | 27 |
| Pork belly, crackling, scrambled egg, corn salsa, lime, Jack Daniels maple sauce, grilled tortilla. (Can be GF, or DF on request.) | |

BREAKFAST

EGGS

Spanish Eggs	21
slow-roast beans spiced with chorizo, peppers and paprika. Served with double egg, feta, spinach and prosciutto. With your choice of tortilla or Italian white sourdough.	
Eggs Florentine - Poached eggs on Milawa muffin, spinach, house-made hollandaise. (V)	17
Bacon Benedict - Poached eggs on Milawa muffin, bacon, house-made hollandaise.	18
Atlantic - Poached eggs on Milawa muffin, smoked salmon, house-made hollandaise.	19
Deluxe Benedict - Poached eggs on Milawa muffin, pulled pork, bacon, and house-made hollandaise.	22.5
Eggs on Sourdough	11
any way you like: poached, sunny side or scrambled.	16.5
Or; add bacon...	

TOASTS

French Toast	19
traditional French toast, bacon, maple syrup and our house-made cornflake and bourbon ice-cream. Inspired by an artisanal ice-cream maker in San Francisco. (Can be GF on request.)	
Milawa Fruit Toast	10
European style toast, rich with sultanas, served with butter and local jim jam berry preserve. (V)	
Toast & Preserves	10
your choice of; Sourdough, multigrain or rye toast. Served with butter and local jim jam berry preserve, vegemite, or honey. (V. Can be GF on request.)	
Egg & Bacon Toastie	16.5
double egg, double bacon, cheese and chutney on a Milawa muffin.	

ADD TO YOUR BREKKY

House-made hollandaise/ extra egg/ gluten free bread	2.5 ea
Hash brown/ spinach/ grilled tomato/ danish feta/ boston baked beans	3.5 ea
Avocado/ local mushrooms/ haloumi/ pulled pork	4.5 ea
Bacon/ smoked salmon/ pork and shallot sausage/ grilled asparagus	5.5 ea

CHILDREN (SUITABLE FOR UNDER 12)

Toad in the hole Egg Brekky	11
English favourite; toast, egg, sausage, tomato sauce.	
Gluten-free Muesli	10
sliced banana, milk, honey. (GF) (Can be DF on request).	
Bambini Pancake	10
one pancake, vanilla ice cream, maple syrup, and your choice of either; fresh banana or mixed berries (V)	

V = Vegetarian | GF = Gluten Free | DF = Dairy Free

Allergies: Please advise if you have allergies to our garnishes, which often contain parmesan, vinegars, nuts, or pesto's.



RESTAURANT & BAR

LUNCH

SALAD

John Dory Fish & Lentil Salad

grilled John Dory, on french puy lentils, feta, roast beetroot, snow pea tendrils and salsa verde.
(GF. Can be DF on request.)

24

Chicken 65

India's answer to KFC! House-made Indian spiced popcorn chicken, hot-fried and served with a fresh salad of lettuce, tomato, coriander, red onion, cucumber, kipfler potato, papadum and lemon dressing. (GF- may contain traces of gluten.) (Can be DF on request.)

18

Fitness Salad

full of quinoa, lean mean greens such as; edamame beans, peas, broccoli, avocado, choy sum, grapes, fresh herbs, nuts, seeds, lemon curd and citrus dressing. (V) (Can be DF on request)
Or; add smoked salmon, or halloumi...

20

24

MAINS

Farmers Healthy Lunch

grilled chicken breast, avocado salsa and spinach on a mild-spiced lentil, walnut and brown rice patty, sweet potato crisps. (GF) (DF available on request)

19

Beer Battered Cod

with house-made tartare, chips and a seeded garden salad.

23

Lasagne

slow-cook steak and mushroom ragu, arriabbiata sauce, parmesan, seeded garden salad
Or, add side chips...

18

23

Arancini (Risotto Balls)

roast pumpkin, sundried tomato and thyme risotto balls, made in-house, served with arrabiata sauce and garden salad. (V, GF) (DF on request)

18

Smoked Salmon on Quinoa Fritters

full of fresh herbs, spring onions, feta cheese and seeds, served with a cucumber and spinach salad, and a delicious green goddess yoghurt sauce. (GF)

19

Fettucini

local mushroom, spinach, semi sun-dried tomato and roast capsicum in a creamy tomato and garlic sauce, parmesan (V)
Or; add chicken or bacon...

19

23

Pulled Pork Glory

corn fritter with pulled pork, crispy bacon, avocado salsa, pineapple relish and julienne apple.
(Can be GF on request)

19.5

Masoor Daal (Lentils & Rice)

split red lentils, mildly spiced, served with rice, papadum and fresh tomato, onion and coriander salsa, yoghurt. (V, GF) (Can be DF on request)
Or; add your choice of lamb, or grilled chicken...

18

22

LUNCH

Cider Belly 8-hour confit pork belly, crackling, caramelised apple, mash, cider sauce, braised shallots, snowpea tendrils.	27
Moroccan Stew soft Moroccan spices, eggplant, squash, leek, carrot, potatoes, green beans, chickpeas, coriander and mint, served on rice. Side yoghurt. (V, GF,) (DF on request) or; add lamb...	19 23
Risotto Chicken, asparagus, pea, pumpkin, parmesan, semi-dried tomatoes and creamed spinach.	20
Mezze Chef's trio of house-made dips, pita and greek salad, with your choice of either: lamb kibbeh, or vegetarian pumpkin kibbeh (V). Kibbeh is a Lebanese cracked wheat dumpling filled with spiced lamb, or pumpkin. For one person. For two people to share.	19 35
Soup seasonal house-made soup, served with Milawa honey-oat toast. Please ask your Server for today's variety.	From 14

BURGERS (All burgers can be GF or DF on request.)

Moroccan Chicken Burger Moroccan-spiced grilled chicken breast, cos, carrot-coriander-currant slaw, cucumber, tomato, Spanish-onion and tzatziki. Served open on a toasted bun, with fries.	21
Earth Burger a walnut and lentil patty, avocado, grilled haloumi, spinach, tomato, chutney and garlic yoghurt. Served open on a toasted pita, with fries. (V)	21
Greek Lamb Burger house patty, fresh Greek salad, rocket, tzatziki served open on a toasted pita, with fries.	21
Southern Burger house wagyu patty, bacon, cheese, fresh tomato, spanish onion, southern-style sweet pickle sauce, lettuce, served closed on a toasted bun, with fries.	21

SIDES

Bowl of chips, tomato sauce, aoli.	10
Wedges, sour cream and sweet chilli.	14

CHILDREN'S LUNCH MENU AVAILABLE

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