

номе то **THE HUNGRY & THIRSTY**

SINCE 1954

Breakfast

Everyday 8 till 2

| EGGS on TOASTGFO | 10 | |
|-----------------------------------------------------|------------------------|--|
| Eggs Any Style, Toasted Ciabatta, Whip | ped Butter | |
| | | |
| BACON AND EGGS GFO | 14 | |
| Honey Cured Streaky Bacon, Eggs Any S | tyle, Toasted | |
| Ciabatta, Whipped Butter | to and | |
| | 10.0 | |
| EGGS BENEDICT GFO | 18.9 | |
| Poached Eggs, Toasted Ciabatta, Wilted S | spinacn, | |
| Streaky Bacon, Sauce Hollandaise Smoked Salmon | 6 | |
| | 7.5 | |
| Pulled Chipotle Pork | 1.5 | |
| MIXED GRILL GFO | 25.9 | |
| Eggs any style, Streaky Bacon, Grilled To | | |
| Baked Beans, Mushroom, Hash Brown, Toasted Ciabatta | | |
| | | |
| LAMBS FRY & BACON | 21.5 | |
| Thin Sliced, Sauteed Lambs Fry, Bacon, C | aramelized Onion, | |
| Mushroom Sauce, Roast Potato, House Ma | ade Ciabatta | |
| All and a second second | | |
| SHAKSHUKA GFO | 19.5 | |
| Baked Eggs, Fragrant Spiced Baked Beans | s & Tomato, Roasted | |
| Capsicum, Whipped Feta, Toasted Focacc | ia | |
| | 1915 | |
| BAKED FLAT CROISSANT | 19.5 | |
| Baked Flat Croissant, Scrambled Egg, Ric | otta, Prosciutto or | |
| Smoked Salmon, Rocket | | |
| | | |
| AVOCADO TOAST GFO/DF/VGO | 17.5 | |
| Avocado, Citrus, Radish, Rocket, Dukkah, | , Chili, Feta, Toasted | |
| House Made Ciabatta | | |
| Add Bacon | 6 | |
| Add Salmon | 6 | |
| Add Poached Egg | 5 | |
| | | |

| CHIA SEED PUDDINGVGN | 16 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| House Made Pineapple & Chia Seed Puddir | ıg. |
| Vanilla, Maple Syrup, Pineapple Compote, | |
| Berry, Almond Milk | |
| | |
| BIRCHER MUESLI VGNO | 17.5 |
| Apple Juice-Soaked Oats, Shredded Apple, | |
| Berry Compote, Banana, Vanilla Coconut V | |
| Yoghurt | 0 |
| | |
| OMELETTE GFO | 19.9 |
| Your Choice of 3, Bacon, Mushroom, Spina | ch, Tomato |
| Onion, Grated Cheese, Feta | |
| | |
| WAFFLE DADDY | 19.9 |
| | |
| Southern Fried Chicken, Mascarpone, Chili I | inuseu |
| Maple Syrup | |
| Add Bacon | 6 |
| | 0 |
| AV/ Contraction of the second s | 0 |

Crêpes, Blueberry Compote, Lemon Curd, Mascarpone, Maple Syrup

| SIDES | |
|----------------------|--------|
| Eggs (each) | 5 |
| Creamy Mushroom | 5 |
| Kransky Sausage (GF) | 5 |
| Tomato | 4 |
| Toast | 4 |
| Bacon | 6 |
| Fries | 6.5/12 |
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SALADS...

SPICED GARLIC FICELLES House Made Bread, Toasted Cheese & Spiced Garlic Ficelles **BREADS** 'n' DIPS 16 House Made Bread Selection, Dukkah, EVOO, **Flavoured Butter, Hummus**

STARTERS...

| SOUP of the DAYGFO | 17 |
|-----------------------------------------------|----------------|
| Please ask for Todays Choice, Toasted Hou | use Made Bread |
| Whipped Butter | |
| MAC & GRUYERE CHEESE BITES v | 19 |
| House Made Crumbed Macaroni & Gruye | ere Bites, |
| Truffle Aioli, Shaved Parmesan, Rocket, B | alsamic Glaze |
| BRUSCHETTA | 18 |
| House Made Ciabatta, Rocket, Tomato | , Prosciutto, |
| Pesto, Ricotta, Olive | |
| STEAM POT MUSSELS PESC | 23.5 |
| Garlic & White Wine Cream Sauce, Toasted Brea | ad |
| | |

LUNCH MAINS

| STEAK AND CHIPS GFO/DFO | | |
|----------------------------------------------------------------------|---------------------|--|
| | 25.90 | |
| SIRLOIN200grm | | |
| RIBEYE250grm | 28.90 | |
| Prime Aged Scotch Fillet, Cooked To Your Liking, Fries, Garden Salad | | |
| Add Egg | 5 | |
| Mushroom Sauce | 4.5 | |
| FISH AND CHIPS DF | 26.9 | |
| Beer Battered Fresh Market Fish, Fries, Gar | den Salad, Fresh | |
| Lemon | | |
| Add Egg | 5 | |
| PHILLY STEAK SANDWICH | 22 | |
| Aged Beef NZ Beef, House Made Hoagie Roll, Red Pepper & Onion | | |
| Jam, American Chedder, Provolone Cheese, Ch | nipotle Aioli | |
| Add Egg | 5 | |
| Add Fries | 3 | |
| LAMB SHANK GF | 26 | |
| Slow Cooked Lamb Shank, Buttered Mash P | otato, Vegetable | |
| Ratatouille, Romesco Sauce | | |
| SEARED BEEF CARPACCIO GF | 22 | |
| Rare Seared Beef Tenderloin, Basil Pesto | , Rocket, Parmesan, | |
| Balsamic Glaze, Pine Nut, Caper Berry, | | |
| TAGLIATELLE AI FUNGHI vo | 25 | |
| ALL TRUMPING THE STATE | | |
| Button Mushroom, Truffle Cream Sauce, House Made Tagliatelle, | | |
| Grated Parmesan, Fresh Herbs | 6 | |
| Add Smoked Chicken | 7 | |

LAMB GREEK GF 25.5 Seared Lamb Rump, Red Onion, Cucumber, Capsicum, Olive, Mesclun, Cherry Tomato, Minted Yoghurt, Hummus, Pomegranate Balsamic Glaze CAESAR 22.5 Ciabatta Croûtons, Crisp Prosciutto, Shaved Parmesan, Soft Egg, Romaine Lettuce, Anchovy Dressing **Add Smoked Chicken GROWERS** VGN 20.5 Beetroot, Carrot, Feta, Spinach, Lettuce Mix, Maple & Mustard Dressing MARKET FISH CARPACCIOPESC/GF/DF 22.5 Fresh Market Fish, Citrus Seafood Dressing, Crushed Pink Pepper, Radish, Capers TUNA TARTAR PESC/GF/DF 23.5 Line Caught Fresh Diced Tuna, Shallots, Avocado, Roasted Sesame, Mango Salsa, Tapioca Crisp POACHED PEAR SALAD VO/GF 22.5 Red Wine Poached Pear, Mixed Garden Lettuce, Goats Cheese, Walnut, Lemon Maple Vinaigrette Add Lamb 7 5

23

24.5

BURGERS... (Add Fries for 3.00)

GOURMET AMBROSIA BEEF

Dual House Made Beef Patties, American Cheddar, Bacon, Caramelized Onion, Pickle, House Made Burger Sauce, Lettuce, Tomato, Toasted, Burger Bun Add Egg 5

HENNY PENNY

Korean Fried Chicken Fillet, Slaw, Sriracha Aioli, Korean Sauce, Crispy Onion, Toasted Bun

PULLED PORKER

10 Hours Low 'n' Slow Braised Pork Shoulder, Chipotle Aioli, Slaw, Toasted Pretzel Burger Bun,

AMBROSIA KIWI

Ground Beef Pattie, American Cheddar, Bacon, Beetroot, Fried Egg, House Made Burger Sauce, Lettuce, Tomato, Toasted Bun

GROWERS BURGER

Vegetarian Pattie, Avocado, Garden Lettuce, Tomato, Vegan Aioli, Toasted Bun