

CRUISERS

· ALFRESCO ·

Breakfast 8.00am - 11.30

Wholegrain, gluten-free or white bread available on request

<u>Eggs on toast</u> - 2 eggs your way on sourdough toast	<u>\$9</u>
<u>Bacon and eggs</u> smokey bacon & 2 eggs your way on sourdough toast	<u>\$11</u>
<u>Sausage and eggs</u> handmade pork sausage & 2 eggs your way on sourdough toast	<u>\$11</u>
<u>Steak and eggs</u> 100g rump steak & 2 eggs your way on sourdough toast	<u>\$15</u>
<u>Steak and chips</u> 200g rump steak cooked your way with chips & hollandaise	<u>\$22</u>
<u>Big breakfast</u> smokey bacon, handmade pork sausage, 2 eggs your way, grilled tomato, hashbrown & baked beans on sourdough toast	<u>\$21</u>
<u>Eggs florentine (v)</u> 2 poached eggs, wilted spinach, hollandaise & sourdough toast	<u>\$13</u>
<u>Eggs benedict</u> - 2 poached eggs, wilted spinach, and hollandaise on sourdough toast with your choice of: *leg ham <i>or</i> bacon *smoked salmon <i>or</i> haloumi	<u>\$16</u> <u>\$18</u>
<u>Mixed grill</u> 100g rump steak, smokey bacon, handmade pork sausage, and 2 eggs your way on sourdough toast	<u>\$19</u>
<u>The Mediterranean</u> seared chorizo, grilled haloumi, 2 poached eggs, fresh tomato & hollandaise on sourdough toast	<u>\$18</u>
<u>Scrambled eggs & hot-smoked salmon</u> fluffy scrambled eggs & smoked salmon on sourdough toast	<u>\$15</u>
<u>Omelette</u> - fluffy cheese & chive omelette on sourdough toast with any 2 fillings (extra fillings \$1 each) bacon / ham / tomato / mushroom / spinach / feta	<u>\$16</u>
<u>Salmon Omelette</u> hot-smoked salmon and chives with sourdough toast	<u>\$18</u>
<u>Raisin toast (2 slice)</u>	<u>\$7</u>

Healthy options

<u>Avo & feta (v)</u> fresh avocado and creamy feta on sourdough toast with 2 poached eggs	<u>\$11</u> <u>\$14</u>
<u>Vegetarian delight (v)</u> 2 eggs your way, grilled tomato, fresh avocado and wilted spinach on sourdough toast	<u>\$16</u>
<u>Bircher muesli (house-made)</u> oats, chia, coconut, cranberries, apple juice, greek yoghurt with seasonal fruit	<u>\$8</u> <u>\$13</u>
<u>Fruit plate</u> fresh seasonal fruit served with natural greek yoghurt	<u>\$13</u>

Pancakes

<u>Blueberry pancakes</u> fat, fluffy blueberry pancakes, maple syrup & ice cream	<u>\$14</u>
<u>The works pancakes</u> fat, fluffy blueberry pancakes with fresh strawberries, sliced bananas, maple syrup & ice cream	<u>\$17</u>
<u>Pancakes with your choice of:</u> *Fresh strawberries, maple syrup & ice cream *Bananas, butterscotch sauce & ice cream *Smokey Bacon & maple syrup *Smokey Bacon, sliced bananas & maple syrup	<u>\$15</u> <u>\$14</u> <u>\$15</u> <u>\$16</u>

Sides - only available with meals

Tomato / Spinach / Baked beans <i>gf</i> / Hashbrown <i>gf</i>	<u>\$3ea</u>
Bacon <i>gf</i> / Pork Sausage <i>gf</i> / Leg Ham <i>gf</i>	<u>\$3ea</u>
Haloumi <i>gf</i> / Chorizo <i>gf</i> / Fresh Avocado	<u>\$4ea</u>
1 Egg / Banana (fresh / grilled) / Feta cheese	<u>\$2ea</u>
Smoked Salmon / Avo & feta / 100g Rump steak	<u>\$6ea</u>

Sorry - no swapsies

(v) - Vegetarian

15% public holiday surcharge

gf - gluten-free

Lunch 11.30am - 3pm

Snacks & entrees

<u>Duck liver pate</u> served with turkish bread (gf available)	<u>\$12</u>
<u>Panko-crumbed calamari</u> with lemon aioli (gf available)	<u>\$14</u>
<u>Mexican bean nachos (serves 2)</u> (gf) (v)	<u>\$18</u>
house-made mexican beans with gooey cheese, sour cream & fresh avocado	
<u>Cheesy garlic bread</u> (serves 2)	<u>\$7</u>

Salads and Light Meals

<u>Poke Bowl</u> (vegan) (gf)	<u>\$18</u>
Fresh avocado, salad, broccolini, pickled ginger, house-made pickles, edamame beans, rice, sesame-nori sprinkle & teriyaki dipping sauce	
add some protein...	
poached chicken breast / grilled tofu / panko-crumbed calamari	<u>\$4 ea</u>
smoked salmon / rare rump steak / prawns	<u>\$6 ea</u>
<u>Lamb Souvlaki</u>	<u>\$24</u>
marinated lamb skewer (150g), greek salad, flat bread & saffron yoghurt	
<u>Chicken & mushroom crepe</u> (gf)	<u>\$21</u>
grilled breast, mushrooms, cream & confit garlic served with salad	
<u>Hot-smoked Salmon omelette</u> served with salad (gf)	<u>\$18</u>

Seafood

<u>Panko-crumbed calamari</u> (gf available)	<u>\$21</u>
with chips, salad & lemon aioli	
<u>Fish & Chips</u> - grilled (gf), crispy-fried (gf), battered or crumbed	<u>\$23</u>
barramundi with chips, salad & tartare (mash & vegies available on request)	
<u>Mixed seafood grill</u> (gf)	<u>\$30</u>
barramundi, calamari, creamy garlic prawns, mash & buttered vegies	
<u>Seafood medley</u> (gf available)	<u>\$30</u>
battered barramundi, panko-crumbed calamari & prawns, chips, salad & tartare	
<u>Prawn crepe</u> (gf)	<u>\$22</u>
bay prawns, cream, confit garlic & baby spinach served with salad	
<u>Garlic prawn risotto</u> (gf)	<u>\$27</u>
seared prawns, confit garlic, cream, white wine, & baby spinach	

Mids and Mains

<u>Southern-fried chicken breast</u> (gf)	<u>\$20</u>
in our own secret recipe coating & served with chipotle mayo, chips & salad	
<u>Surf & turf</u> (gf)	<u>\$26</u>
grilled chicken breast with creamy garlic prawns, mash & buttered vegies	
<u>Crackling Pork belly</u> (gf)	<u>\$25</u>
with apple cider jus, creamy mash and buttered vegies	
<u>Rump steak</u> (gf) 200g or 400g	<u>\$24/\$32</u>
with creamy mash & buttered vegies and your choice of: peppercorn sauce, mushroom sauce or beef jus	
<u>Reef & Beef</u> (gf)	<u>\$30</u>
200g Rump with creamy garlic prawns, mash & buttered vegies	

Bar opens at 10am!

Sparkling

			<u>Glass</u>	<u>Bottle</u>
Henkell Trocken Piccolo 200ml	NV	Germany		<u>\$14</u>
McWilliams Brut Reserve	NV	Australia	<u>\$7</u>	<u>\$28</u>
Swan Bay Prosecco	2018	King Valley		<u>\$49</u>
La Gioiosa Prosecco Piccolo 200ml	NV	Italy		<u>\$15</u>

White Wines

McWilliams Sauvignon Blanc	2018	New South Wales	<u>\$7</u>	<u>\$28</u>
Bolla Pinot Grigio	2018	Italy	<u>\$10</u>	<u>\$40</u>
McWilliams Chardonnay	2018	New South Wales	<u>\$7</u>	<u>\$28</u>
McWilliams Moscato	NV	South-east Aust	<u>\$7</u>	<u>\$28</u>
On the Grapevine Rose	2018	Hanwood NSW	<u>\$9</u>	<u>\$36</u>

Red Wines

Scotchmans Hill Cabernet Sauvignon	2017	South Australia	<u>\$9</u>	<u>\$36</u>
Under and Over Shiraz	2017	Heathcote Victoria		<u>\$36</u>
McWilliams Shiraz	2018	New South Wales	<u>\$7</u>	<u>\$28</u>
Bolla Merlot	2016	Italy		<u>\$32</u>
Scotchman's Hill Pinot Noir	2018	Geelong	<u>\$9</u>	<u>\$36</u>

(available chilled by the glass, or room temp by the bottle)

Beer

Corona	<u>\$8</u>
Stella Artois	<u>\$8</u>
Pure Blond	<u>\$8</u>
Great Northern	<u>\$8</u>
Tooheys Extra Dry	<u>\$7</u>
Mountain Goat on tap	\$8 <u>\$10</u>

Mid-strength

XXXX Gold	<u>\$6</u>
Peroni Leggera	<u>\$7</u>

Light

Coopers Light	<u>\$7</u>
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Sommersby Cider

Apple	<u>\$8</u>
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Vodka Cruisers

*Pineapple or *Raspberry	<u>\$9</u>
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Cocktails

<u>Bloody Mary</u> - Vodka, tomato juice, tabasco, worcestershire, celery, pepper	<u>\$12</u>
<u>Frozen Pina Colada</u> Malibu, white rum, pineapple juice & cream	<u>\$16</u>
<u>Mojito</u> - white rum, muddled lime, fresh mint, sugar syrup, ice & soda	<u>\$12</u>
<u>Passionfruit Mojito</u> - white rum, fresh mint, passionfruit, sugar syrup, ice & soda	<u>\$12</u>
<u>Raspberry Bellini</u> champagne, raspberry & sugar syrup	<u>\$10</u>
<u>Aperol Spritz</u> - Aperol, McWilliams Brut, soda & dry over ice	<u>\$12</u>
<u>Espresso Martini</u> - Frangelico & fresh espresso shaken with ice	<u>\$16</u>
<u>Jungle Fever</u> white rum, fresh tropical juice & passionfruit	<u>\$13</u>
<u>Pink Diamond</u> - Vodka, watermelon juice, raspberry, muddled lime & mint	<u>\$13</u>

A surcharge of 15% applies on public holidays