

<u>DINE IN AND TAKEAWAY MENU – PLEASE ORDER AT THE FRONT COUNTER</u>

<u>All Day Breakfast</u>

Big Country Breakfast - Poached, fried or cheesy scrambled eggs, on 3 pieces of toast with bacon, sausages, mushrooms & grilled tomato	G	26	
Free Range Eggs - Poached, fried or cheesy scrambled eggs:			
on 2 pieces of toast on 2 pieces of toast with bacon	G G	15.5 20.5	
Vegetarian - Poached eggs served with roast tomato, feta cheese, Spanish onions,	G	20.5	
avocado, spinach and balsamic vinegar on a toasted Turkish roll	U		
Eggs Benedict - Short cut bacon Or		22	
Tasmanian smoked salmon Or		25	
Shaved ham Or Vegetarian		22	
<u>Salads/Meals</u>			
Caesar Salad - Plain	\mathbf{G}	20	
Add Chicken Schnitzel, smoked salmon or corned beef - extra	\mathbf{G}	6	
Pumpkin and Fetta Salad	\mathbf{G}	22	
Soup of the Day ask which soup is available, served with hot toasted roll	\mathbf{G}	16	
Baked Potatoes in Jackets Cheese, Bacon and Chives Or Pumpkin, Fetta and Chives	G	18	
- all with sour cream	O	10	
Savory Mince on Toast	G	22	
Gourmet Burgers			
Drovers Beef beef pattie, swiss cheese, caramelised onions, beetroot chutney, aioli, lettuce & tomato			
Spicy Chicken Schnitzel tomato salsa, jalapenos, grated cheese, sour cream,			
lettuce on a garlic buttered roll Chicken Schnitzel with sliced tomato, onion, avocado, lettuce, Creamy Garlic Sauce		21	
Vegan homemade vegetable pattie, lettuce and tomato with eggplant relish on a toasted Turkish roll			
BLAT Bacon, lettuce, avocado & tomato & salad dressing	G	19	
Roast Beef and Gravy – on a toasted Turkish Roll	Ğ	20	
Country Ploughman's Platter for 2 (G)			
A selection of ham & corned beef, three gourmet cheeses, salad, homemade antipasto	G	50	
& preserves served with chunky bread. ~ with 2 glasses of house wine	G	65	
Light Options	Ü	99	
Nana's Famous Scones – Strawberry jam & chantilly cream and two scones		10	
Banana Bread		10	
		10	
Wiggly, piggly, curly tail Fries – either with Tomato Or BBQ sauce Or Aioli Or Sweet Chilli and Sour Cream Or creamy Garlic Sauce Or Gravy		11 13	
G – GLUTEN FREE V – VEGAN ALL PRESERVES ARE HOMEMADE	1		
EXTRAS:			
EATRAS.			
Sauces - Tomato, BBQ, Sweet Chilli, Hot Chilli		1 3	
Sauces - Aioli, Tomato Relish, Gravy, Creamy Garlic			
Add - Eggs, Advocado, Cheese, Hash Brown			

Add - Bacon, Salmon, Chicken, Corned Beef

Cold Drinks

Hot Drinks

Cold Pressed Juice		<u>Coffee</u>	
Orange – nothing else	9	Cappuccino Small	4.5
Served in a collectable recyclable bottle		Flat White Medium Latte Large	5·5 6.5
·		Long Black	0.5
Water		Chai Latte	
Still Water – Bottle 600 ml Bottle Large	5 8	Short Black Macchiato	3.8
Sparkling Mineral Water	O	Plunger Coffee	4 6
Small	5	Piccolo Latte	4
Large	8	Vienna Coffee Flavours	6
<u>Iced Tea</u> – Fuse 500ml – Lemon or Peach	6	Caramel, Vanilla, Hazelnut	1
Milk Bar		Real Hot Chocolate	
MIIK Dui		Milk or Dark	7.5
Iced Chocolate, Mocha or Coffee	9	Hot Mocha - medium Hot Chocolate	7 5∙5
Iced Latte	6	Lactose, Soy, Almond Milk and Oat	J.J 1.1
Milkshake Caramel, Chocolate, Mocha,		Extra Shot	0.5
Strawberry or Vanilla	7	Om 11 1	
Thickshakes		Tea – served in a plunger Black Tea - Earl Grey,	_
Caramel, Vanilla, Chocolate,	Complete to	English Breakfast	5
Mocha, Strawberry	9	Organic Green Tea - Traditional Green,	
Soda Pop		Lemongrass & Ginger,	_
Bunderberg		Moroccan Mint Organic Herbal Blend Tea	6.5
Lemonade, Ginger Beer Lemon Lime & Bitters	6.5	organic fierbar blend fea	
Home Made Fruit Punch	6.5 6.5	Rooibos, Spicy Chai, French Earl Grey	6.5
Pink Sparkling Grapefruit	6.5	Devis 1 Devis	
Soft Drinks Coke, Zero, Sprite	6	Door / Crivita	
Fanta, Creaming Soda, Lemon Squash or Pasito	5	Beer/Spirits	
Tubito	J	Light	7.5
\\/		James Boag Premium Light	
Wine		Low Carb	7∙5
FOOD	LIKE	Hahn Super Dry	
Sparkling		Mid Strength	9.5
Tambulaine Blanc de Blanc	40	Ironbark Summer Ale	<i>7</i> •0
Tulloch Sparkling Verscato	40	Sydney Lager	
Whites			
· · · · · · · · · · · · · · · · · · ·		<u>Full Strength</u>	9.5
Littles Wines Semillon	42	Ironbark American Pale Ale	
Tambulaine Sauvignon Blanc	42	Corona Extra	
Tulloch Vineyard Selection	42	James Squire Ale	
Verdelho Rose - Tamburlaine	40	Peroni Nastro Azuro	
n 1	- 7∼	Ginger Beer - Matso's	10 =
Reds			10.5
Scarborough Pinot Noir	50	Spirits	10.5
Tulloch Cabernet Sauvignon	42	Jim Beam White & Cola Canadian Club & Dry	
Tyrrells Hunter Valley Shiraz	48	Bunderberg Rum & Cola	
House White Glass House Red Glass	9.5	Vodka Lime & Soda	
House New Olass	10.5		
# Alcoholic Beverages available from 12:00pm Friday – S	aturdav.	Cider	10.5
and from 10:00am Sunday		Hunter Valley Tilse's Apple Sydney Brewery Agave and Ginger	
Public Holidays – from 12.00pm We hold a Restaurant Licence – all alcohol must be served v	with food.	Rekorderlig Strawberry & Lime	