

All day breakfast

Toast, sourdough or fruit loaf served with butter and jam	
1 slice 4.5	2 slices 7.5
Superfood bowl	16
with pitaya, goji berries, granola, Inca berries, seasonal fruit and vanilla yoghurt	
Bircher muesli	16
with organic rolled oats, coconut water, almonds, sunflower seeds, goji berries, cranberries, seasonal fruit, granola and yoghurt	
Buttermilk pancakes	17.9
with blueberries, ricotta, candied orange, strawberries, maple and mascapone	
Smashed avo	15.5
with feta, radish and black sesame on dark rye	
Corn and haloumi fritters (GF)	19.5
with bacon, egg, avo and tomato salsa	
Eggs Benedict	19.5
with two poached eggs, crispy prosciutto, avo, rocket and hollandaise on sourdough	
Salmon Florentine	19.5
two poached eggs on rye with smoked salmon, spinach and hollandaise	
Forest mushroom bruschetta	18.9
with smoky cauliflower puree, spinach and truffle oil on sourdough	
Garden cottage eggs	19.5
with sugar snaps, broccolini, diced avo, kale, goat's cheese and two poached eggs on sourdough	
Brekky burger	12
with chorizo, egg, tomato, rocket and Mr B special sauce	
Focaccia	
BLT	12
BLAT	14
Egg, bacon, cheese and Mr B special sauce	12
Toasties	
Ham, cheese and tomato	8
Two free-range eggs your way on sourdough toast	9.5
+ 4.5	bacon / avo feta mash / salmon
+ 4	mushrooms / feta / half avo
+ 3.5	Roma tomato / wilted spinach / hollandaise
+ 3	extra free-range egg
+ 3.5	aioli / gluten-free bread



Lunch from 11.30 a.m.

Semolina salt and pepper calamari	14.5
with young leaf salad and lemon and dill aioli	
Tempura battered flathead	18.5
with tartare sauce, chips and salad	
Mr Burton salad with lamb or chicken	19.5
with feta, tomatoes, cucumber, quinoa, roasted capsicum, pumpkin, olives and minted yoghurt served with flat bread	
* without lamb or chicken	16
Two toasted mini bagels	10
with charred eggplant, zucchini, capsicum, spinach and hommus	
Cheeseburger	13
with tomato, pickles, Mr B special sauce served with chips	
Mr Burton super salad	15.5
with broccoli, green beans, pumpkin, quinoa, kale, grapes and pepitas	
Fries	8
served with tomato sauce	



For the littlies

Fish and chips	10
Nuggets and chips	8
Cheeseburger and chips	10
Cheese and Vegemite toastie	5
Hot cakes with banana, Nutella and maple syrup	7
Scrambled eggs on toast	7
Choconana smoothie	4.5
chocolate, banana, vanilla yoghurt, milk	

Drinks

Coffee	
How you like it - black/white	3.8
Dutch hot chocolate/mocha	4
Babycino with a freckle	2
+ 0.5 Bonsoy	
+1 almond milk	
Frappe - blended with ice and milk	
Coffee	5
Dutch chocolate	5
Organic matcha with honey	7
Calmer Sutra organic and fair trade teas	4.5
Chai brewed freshly with or without milk	
Evermore (breakfast tea)	
Lady Melba (Earl Grey)	
Emerald Bloom (jasmine green)	
Grass Roots (lemongrass, ginger, turmeric)	
Peppermint (peppermint leaves, native lemon myrtle)	
Freshly juiced	7
Orange	
Kick Start - carrot, apple, orange juice, ginger	
Greenie - apple, kiwi, mint, kale, spinach, cucumber	
Milkshakes	6
Chocolate / vanilla	
Super Smoothies	9
Purple Power - acai, banana, blueberries, raspberries and almond milk	
Golden Boy - banana, mango, passionfruit, chia seeds, mesquite, almond milk	
Liquid Brekky - banana, strawberries, organic rolled oats, almond milk, vanilla yoghurt, organic honey	
Softies	
Coke / Diet Coke	3.5
Capi sparkling sodas	4
lemon / blood orange / pink grapefruit	
Capi sparkling water - 700ml	7.5
Pick-me-ups	
Virgin Mary	8
Bloody Mary	12
Mimosa - prosecco and freshly juiced orange	9





Starters

Table with 2 columns: Dish name and Price. Items include Seared scallops (28), Semolina salt and pepper calamari (14.5), Continental sausage (14), and Dip (9).



Sides

Table with 2 columns: Dish name and Price. Items include Brussel sprouts (14), Charred corn (9), Steamed greens (10), Rosemary chats (9), Fries (8), and Leafy green salad (7).

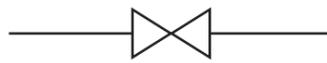


Dinner

From the woodfired chargrill

Table with 2 columns: Dish name and Price. Items include King prawns (28), Chicken skewer (12), Lamb backstrap skewer (12), Haloumi skewer (12), Whole flounder (25), Maple lamb cutlet (14), Sher Rump Wagyu (29), Gippsland Rib-eye (70), and Porterhouse Angus (35).

We recommend all steaks are cooked medium to medium-rare, to caramelize the marbling and enhance the flavour. All steaks are sliced and can be shared and are served with Woolumbi Farm mustards and herb butter.



For the littlies

Table with 2 columns: Dish name and Price. Items include Fish and chips (10), Nuggets and chips (8), and Cheeseburger and chips (10).

Cocktails, Beer, Cider

Table with 2 columns: Drink name and Price. Items include Bloody Mary (12), Aperol Spritz (13), Frosé (10), Espresso Martini (15), and Beers and ciders (8).



Desserts

Table with 2 columns: Dish name and Price. Items include Cream brulee (12), Callebaut dark chocolate fondant (14), and Selection of cheese (15/22).

