

THE CART.

DINE IN or TAKEAWAY

SERVING DAILY

BREAKFAST 7AM - 11AM

LUNCH & DINNER 11AM - 9:30PM

15% SERVICE FEE APPLIES ON PUBLIC HOLIDAYS
NOT AN ACCOR PLUS PARTICIPATING VENUE

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

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BREAKFAST 7am - 11am

BREAKY BRIOCHE BURGER	16
Bacon, fried egg, potato rosti, American cheese, tomato and Purslane relish	
BIG BREAKFAST	18
2 eggs cooked your way, potato rosti, parmesan tomato, grilled mushrooms and wilted spinach, sourdough and hollandaise sauce	
EGGS BENNY	18
Poached Eggs, baby spinach, asparagus, potato rosti, blistered tomatoes, hollandaise sauce	
<i>ADD: Bacon \$6, Avocado \$5, Smoked Salmon \$8</i>	
HAM & EGGS BAGEL	16
Toasted bagel topped with cream cheese, lettuce, grilled ham, fried eggs and sriracha aioli	
CHOC CHIP PANCAKES	16
Choc chip pancakes, strawberries, banana, maple syrup, vanilla ice cream	
COCONUT YOGHURT GRANOLA GFP DFP 🥥	16
House made granola, Davidson Plum coconut yoghurt, summer fruits	
BRUNCH PLATTER	26
Salami, brie, marinated mushrooms, grilled zucchini, semi dried tomato, boiled egg, Bush Ghanoush, fresh baked croissant	


V Vegetarian | VG Vegan | DFP Prepared Dairy Free
GFP Prepared Gluten Free | Spicy 🌶️ | Nuts 🥜

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SOMETHING SHARED

GARLIC CHEESE BREAD V	12
Pizza bread topped with garlic and herb butter and mozzarella cheese	
BBQ CHICKEN WINGS DFP	18
Fried chicken wings tossed in Baby Rays Brown Sugar and Hickory BBQ Sauce	
VEGETABLE SPRING ROLL V DFP	18
Golden fried vegetable spring rolls on seaweed salad served with a side of finger lime ponzu	
LOADED CURLY FRIES	15
Golden fried curly fries topped with cheese sauce, bacon crumble, chunky salsa and shallots	
BANG BANG PRAWN (INT) DFP 🌶️	22
Crispy fried prawns drizzled with bang bang sauce on meadow salad	
SOUTHERN FRIED CHICKEN TENDERS 🥔	18
Fried southern style chicken tenders served with a side of fries and ranch dressing	

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FAVOURITES

- FISH & CHIPS (INT) DFP** 25
Battered fried fish served with fries, lemon and garlic aioli
- PASTA NAPOLITANA GFA** 25
Pappardelle tossed with Napolitana sauce and sauteed cherry tomatoes with parmesan cheese and fresh herbs
- CHICKEN PARMIGIANA** 🥄 28
Golden fried chicken schnitzel topped with gypsy ham and napoli sauce and mozzarella cheese served with fries & salad
- CHICKEN ALFREDO** 28
Chicken, spinach and alfredo sauce tossed through pappardelle topped with parmesan cheese
- PHILLY CHEESESTEAK SANDWICH** 25
Fresh baked baguette topped with aioli, iceberg, steak, grilled onions, peppers and provolone cheese



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BURGERS

- BEEF BURGER** 25
Brioche bun topped with burger sauce, iceberg, sliced tomato, pickles, wagyu beef patty, sliced cheese
- BEETROOT & QUINOA BURGER** 25
Brioche bun topped with aioli, lettuce, tomato, beetroot and quinoa patty, haloumi and tomato relish
- SOUTHERN FRIED CHICKEN BURGER** 25
Sesame brioche bun topped with siracha aioli, iceberg, sliced tomato, southern fried chicken tenders

All served with a side of fries and aioli
Upgrade your fries to loaded curly fries +\$4

SALADS


- CAESAR SALAD** 19
Baby cos and mixed leaves tossed with shaved parmesan, bacon, garlic croutons & Caesar dressing
- SWEET POTATO & CHICKPEA SALAD GFP V** 17
Roasted sweet potato and chickpeas tossed with mixed leaves roasted peppers, balsamic onion & fetta
- MEADOW SALAD GFP DFP VG** 12
Mixed leaves tossed with julienne vegetables, heirloom tomato, cucumbers, baby corn spears & lemon dressing
- Add roasted chicken \$6. Add garlic prawns (Int) \$9*



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PIZZAS 12"

- CAJUN BEEF BRISKET** 🥄 24
Cajun spiced brisket, grilled onions and peppers, mozzarella topped with guacamole
- CHICKEN & MUSHROOM** 🥄 24
Roasted chicken pieces, sliced button mushrooms, mozzarella drizzled with garlic sauce
- HAM & PINEAPPLE** 24
Gypsy ham, pineapple and mozzarella
- MARGHERITA V** 24
Cherry tomatoes, bocconcini, mozzarella and fried basil



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DESSERTS

- SALTED CHOCOLATE CARAMEL TART**  16
Chocolate tart shell filled with salted caramel covered in chocolate ganache served with chocolate crumble, vanilla bean ice cream, caramel sauce and choc coated wafer pearls
- PASSIONFRUIT CHEESCAKE** 16
Shortbread crumble, passionfruit cheesecake mousse, vanilla cream and meringue shards
- TAMBORINE MOUNTAIN GELATO CO. GFP** 10
2 scoops of local artisan gelato from our daily selection
- THE GREEN CHEESE BOARD** 32
Trio of Australian cheeses, dried fruits and crackers

THE CART.



Beer On Tap	
XXXX Gold	8.5
Byron Bay Lager	10.5
Stone & Wood Pacific Ale	12
Beer Bottle	
Heineken Zero	7
Hahn Premium Light	8
XXXX Summer	9.5
Hahn Super Dry	9
Hahn Gluten Free	8
Little Creatures Rogers Amber Ale	10
James Squire One Fifty Lashes Pale Ale	10
Heineken	11
White Rabbit Dark Ale	13
Beer Can	
Precinct Sessions Ale	12
Guinness	13
Toohey's New	10
Voodoo Hazy IPA	14
Yeah Nah (0%)	8
Cider & Ginger Beer	
James Squire Orchard Crush Apple	11
Rekorderlig Strawberry & Lime 500ml	19
5 Seeds Cloudy Apple	10
James Squire Ginger Beer	12

	(150ml) Glass	Bottle
Sparkling		
VIVO Brut, Riverina, NSW	10	35
Bandini Prosecco, Veneto, ITALY	12	49
White		
VIVO Sauvignon Blanc, Riverina, NSW	10	35
Bloom Sauvignon Blanc, Marlborough, NZ	13	50
Atlas Watervale Riesling, Clare Valley, SA	14	55
Mojo Moscato, SA	11	45
Petaluma Pinot Gris, Adelaide Hills, SA	12	50
Provenance Chardonnay (SA)	12	55
Rosé		
AIX Rose, Provence, FRANCE	14	65
Provenance Moscato (SA)	15	55
Red		
VIVO Cabernet Sauvignon, Heathcote, NSW	10	35
Bruno Shiraz, Barossa Valley, SA	14	60
Rob Dolan Pinot Noir, Yarra Valley, VIC	15	60
Katnook Merlot, Coonawarra, SA	11	45
Re-write the Rules Pinot Noir, VIC	11	45
Premium Wine		
Mollydooker Shiraz, McLaren Vale, SA		80
Giant Steps Pinot Noir, Yarra Valley, VIC		90
Grant Burge Cabernet Sauvignon, Barossa Valley, SA		100
Veuve Clicquot Champagne, FRANCE		120
Pre-Mixed Spirits		15
Jim Beam & Coke		
Smirnoff Seltzer Lime		
Bundaberg Rum & Coke		
Gordons Gin & Tonic		
Billsons Vodka Fruit Tangle		
Coastal Hard Coco Water - Pineapple		
Coastal Hard Coco Water - Watermelon		
Bundaburg Campfire		12

STANDARD SPIRITS AVAILABLE

15% surcharge on public holidays

CLASSIC COCKTAILS

18

Aperol Spritz	
Aperol, Prosecco, soda	
Old Fashioned	
Makers Mark, bitters, sugar	
Espresso Martini	
Vodka, Kahlua, espresso	
Mojito	
White rum, lime, mint, soda	
Pornstar Martini	
Vanilla vodka, passionfruit, lime	
Frozen Strawberry Daiquiri	
White rum & strawberry liquor	
Margarita	19
Tequila and your choice of chilli, passionfruit OR blue coconut	

SIGNATURE COCKTAILS

20

Watermelon Cooler	
Vodka, watermelon liquor, lemonade	
Tropicana	
White rum, passionfruit, lime	
Aperol Sour	
Gin, Aperol, lemon	
Blue Sapphires	
Gin, Alize, blue curacao, tonic	
Golden Rush	
Bourbon, Chartreuse, honey	
Billabong Blue	
White rum, Malibu, lime	

MOCKTAILS

12

Nojito	
Mint, lime, soda	
Berrylicious	
Apple & mixed berry	
Peach Melba Punch	
Peach, pineapple, lemonade	