BREAKFAST MENU

8.30am to 12pm



SIMPLY EGGS & BACON

\$ 19

Poached free range eggs on toast with bacon and side of beetroot chutney

EGGS BENEDICT Bacon \$24 Salmon \$32

Two poached free range eggs on toasted sourdough, wilted spinach, Hollandaise sauce, grilled bacon or smoked salmon

GALETTE OF THE DAY see our specials board

A galette is a french savoury crepe made from local organic buckwheat flour, folded over fresh savoury ingredients

GRANOLA BOWL \$18

Tasmanian vanilla yoghurt, raspberry coulis, seasonal fruits, house-made nuts & seeds granola

FARMERS KETO BREAKFAST

\$33

Poached free range eggs with bacon, Preston Ridge sausage, tomato, spinach, mushroom, red sauerkraut, avocado, halloumi, pickles and side of beetroot chutney

MUSHROOM BRUSCHETTA

\$26

Toasted sourdough, housemade pesto, pan fried mushroom, crumbled feta, poached eggs, dukkah & truffle oil (add bacon + \$4)

CREPE "La fraise"

\$ 19

Freshly made Gluten free crepe stuffed with strawberry jam and served with cream, berry coulis & toasted almond flakes

SEE OUR PIZZA SELECTION OVERLEAF

GLUTEN FREE OPTION AVAILABLE
Please notify us if you have any food allergies
Weekend Surcharge 7% Sat & 10% Sunday

PLEASE USE QR CODE TO ORDER OR ORDER AT THE COUNTER

MENU

Kitchen closes at 3pm



LENTIL CHILLI \$29

With corn chips, diced cucumbers, tomato, peanuts, sour cream & avocado GF.DF.Veg

GALETTE OF THE DAY see our specials board

A Galette is a French style savoury crepe made from local organic buckwheat flour, folded over a savoury filling

THAI BEEF SALAD

Marinated Angus beef, mesclun salad, cherry tomatoes, red onion, cucumber, coriander, mint

OVEN ROASTED FISH OF THE DAY

\$32

With chips, side salad, tartare sauce

GRILLED PORTERHOUSE

\$41

230g of Tasmanian Angus beef, grilled then topped with house-made garlic butter served with our potato wedges, broccolini and baby carrot.

LOADED FRIES - POUTINE

\$15

Chips loaded with wood fired, slow cooked beef topped with cheese and herbs

SOUP OF THE DAY

See our specials board served with toasted sourdough

\$14

\$8

SEE OUR PIZZA SELECTION OVERLEAF

SIDES

(only available with a main)

CHIPS BOWL \$9

with garden herbs salt and tomato sauce (house-made or factory)

with fresh veggies, olives, feta, pickles

and apple cider vinegar dressing

SALAD BOWL

JUG OF GRAVY \$3.50

add chicken: \$4 smoked salmon \$ 5

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FEEL FREE TO ORDER VIA THE QR CODE ON YOUR TABLE

PIZZA MENU



Our delicious pizzas are freshly made to order in our wood fired oven. Ingredients are sourced from our chefs garden and local producers

SIMPLISSIMO \$19

An Italian version of garlic bread. Crushed garlic, olive oil, mozzarella, rosemary & chilli flakes

FUNGO \$26

Simplissimo base, mozzarella, mushrooms, topped with rocket, shaved parmesan and truffle oil

MARGHERITA \$21

Tomato base, mozzarella & oregano

CRUDO \$26

Tomato base, mozzarella, oregano, topped with shaved parmesan, prosciutto and fresh basil

CHICKEN & MUSHROOM

Simplissimo base, mozzarella, chicken, mushroom, bacon topped with rocket

TROPICAL \$24

Tomato base, mozzarella, local ham, pineapple

BASS STRAIT \$34

Tasmanian smoked salmon, red onion, cherry tomatoes, local feta, capers, mozzarella, drizzled with lemon & dill sauce, fresh rocket

CALABRESE \$27

Tomato base, mozzarella, hot salami, capsicum, olives, cherry tomato

PRESTON RIDGE \$30

Tomato base, mozzarella, PR free range pork mince infused with fennel, sausage, bacon, red onion, capsicum, cherry tomatoes and chilli flakes

GARLIC & PRAWN \$34

Simplissimo base, mozzarella, Australian prawns, red onion, cherry tomatoes, topped with fresh rocket and herb infused yoghurt sauce

VEGAN \$27

Simplissimo oil base, vegan cheese, red onion, roasted eggplant, artichokes, cherry tomato,

Weekend Surcharge 7% Sat & 10% Sunday

GREEK LAMB

\$30

Tomato base, mozzarella, cherry tomatoes, olives, local feta, red onion, Tasmanian lamb, topped with herb infused yoghurt sauce & fresh basil

CHICKEN PESTO

\$26

Spinach and basil pesto, mozzarella, cherry tomatoes, roasted capsicum, red onion, kalamata olives, chicken, topped with fresh rocket and parmesan

VEGETARIANA

\$27

\$24

Tomato base, mozzarella, roasted eggplant, kalamata olives, cherry tomatoes, bocconcini, roasted capsicum, pickled cauliflower, oregano, topped with fresh rocket

AMERICANO BIG BREKKIE

\$31

Our version of a generously topped American pizza, egg & bacon, red onion, mushrooms, tomatoes, rocket, chorizo and mozzarella

CAPPRICIOSA

\$28

An Italian favourite. local local ham, mushrooms, kalamata olives, artichokes, chilli flakes & mozzarella

DESSERT PIZZA

OUR GARDEN

\$18

Mixed berry jam, Tasmanian walnuts, berry, drizzled with local honey, chocolate and ice cream

RASPBERRY APPLE CRUMBLE

\$18

Our zesty raspberry jam with Tasmanian green apples, oats and hazelnut crumble, drizzled with berry sauce and served with ice cream

PEARS & BERRY

\$18

Mixed berry jam, local pears, roasted almond flakes, drizzled with chocolate and served with ice cream

ALL AVAILABLE GLUTEN FREE \$ 4.5

Extra veggie \$2

Extra meat \$3

Takeaway available \$2 off. For eating off the property only.



DRINK MENU

——— RED ———		——— WHITE ———	
Musselroe Bay Pinot Noir	§12 / \$ 45	Broad Acres Sauv Blanc	\$12 /\$45
Johnny Q Cabernet	9/\$34	Milton Reserve Pinot Gris	\$12 /\$45
Picnic Block Grenache	\$12/\$45	Frieda's Old Vine Semillon	\$11 /\$42*
Gumpara old vine Shiraz	12/\$45*	Milton Riesling	\$12/\$45
Gumpara The Bakehouse	\$11/45*	Prickly Mo Chardonnay	\$12/\$45
Mader Reserve Shiraz (bottle only)	\$67*		
Pig & Pooch - Moscato SPIRITS — Pre-mixed	\$12/\$48 \$12/\$45	——————————————————————————————————————	\$55 \$55 \$9.5
Canadian Club & Dry	\$10* \$10*	Castlemaine xxxx Gold	\$8*
Black Douglas & Cola Rum & Cola	\$10" \$10*	Boags Draught	\$8
Jack Daniels & Cola	\$10* \$10*	Boags Premium light	\$8
	\$10 \$14*	Boags Premium	\$9.5
Gin & Tonic (house mix) Jim Beam & Cola	\$14 \$10*	Wizard Smith	\$9.5
Jili Bealli & Cola	φισ	Buttons Brewing PA	\$9.5
CIDERS		Buttons Brewing IPA	\$9.5
HARD GINGER BEE	R	James Squire PA	\$9.5*
Spreyton Pear Cider	\$9.5	Communion Pal Ale	\$10.5
Spreyton Ginger Beer Hard	\$9.5	Communion Normal Beer	\$10.5
Next Door Cider light & refreshing	\$9.5	Communion Oat Stout	\$10.5
		Corona	\$9.5*
Drinks with asterix (*) are unfortunately		Cascade Stout	\$8.5
unavailable for takeaway due to		Zero Beer Great Northern	\$8*
Tasmania's licensing laws that allow on sell all drinks in house but Tasmanian drinks only for takeaway. We apologise for this restriction.		Gluten Free Beer	\$10.5*



DRINK MENU

—— HOT DRINKS ——	_ — COLD DRINKS —
Black coffees \$5 Espresso or long black Teas (in pot) \$5.5 English breakfast, Earl Grey, Peppermint, Lemongrass & ginger, Spring green, Berries of the forest.	Iced coffees or chocolate \$8 Berry smoothies \$9 Milk shakes \$7 strawberry, raspberry, caramel, vanilla, chocolate Bottled water \$3.5 Spiders cola, lemonade, lime, raspberry, strawberry \$7 Pop Tops apple / black currant juice \$4
White coffees \$5.5 (Mug, Non-dairy milk: +\$0.50) Flat white, Cappuccino, Latte, Macchiato, Mocha	Orange juice \$6 Henrys Ginger Beer \$9 Pixies Reviver \$9 Apple, banana, raspberry leaf, spinach & lemon juice Fresh Juice of the Day \$8.5
Other Hot drinks \$6 (Mug, Non-dairy milk : (Oat, Lactose Free, Soy, almond) extra 50c Spice chai, vanilla chai, Espresso Chai Latte, Hot chocolate, Turmeric latte	Hartz - Lemonade, Sparkling, Lime, Cola, Raspberry & Lemon Lime bitters \$5 Sugar-free Coke \$4.5

Weekend Surcharge 7% Saturday & 10% Sunday applies to all food and drinks