

BREAKFAST

8.30am to 11.30am

SIMPLY EGGS & BACON \$ 22

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

EGGS BENEDICT \$ 24

Two poached free range eggs on toasted sourdough, wilted spinach, hollandaise sauce (add bacon + \$4)

GRANOLA BOWL \$ 19

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

SMASHED CHICKPEA \$ 27

Two poached eggs, chickpea mash, truffle oil and our house made dukkah on sourdough toast GFO, VEG

FARMERS BREKKIE \$ 32

Preston Ridge sausage, poached eggs, bacon, mushroom, spinach, roast tomato, pickles on toasted sourdough bread, GFO, DFO

MUSHROOM BRUSCHETTA \$ 29

Toasted sourdough, house-made, pesto, pan fried mushrooms, crumbled feta, poached eggs, dukkah & truffle oil (add bacon + \$4)

GLUTEN FREE OPTIONS AVAILABLE

Please notify us if you have any food allergies
Weekend surcharge 10%

LUNCH MENU

11.30am to 3pm & late Friday

SOUP OF THE DAY

See our special board

SMASHED CHICKPEA \$ 27

Two poached eggs, chickpea mash, truffle oil and our house made dukkah on sourdough toast GFO, VEG

CHICKEN BURGER \$ 29

Grilled chicken breast, aioli, apple and fennel slaw, salad greens in a toasted black brioche bun with side of chips

POUTINE (LOADED FRIES) \$ 22

Slow cooked beef brisket and cheese on hot chips

CAULIFLOWER FRITTERS \$ 28

Mixed grains and cauliflower fritters with herb infused yoghurt sauce and a fresh garden salad GF, VEG (add poached eggs \$2, bacon \$4, grilled chicken \$4)

CHICKEN & PESTO GALETTE \$ 29

French savoury crepe with spinach and basil pesto, mozzarella, cherry tomatoes, roasted capsicum, red onion, Kalamata olives, chicken

CREPE A LA FRAISE \$ 21

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

SIDES

CHIPS BOWL \$ 12

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

JUG OF GRAVY \$ 4

SALAD BOWL \$ 13

with fresh veggies, olives, feta, pickles and apple vinegar dressing (add chicken + \$4)

HOT DRINKS



BLACK COFFEES \$ 5

Espresso or long black

TEAS (IN POT) \$ 6

English breakfast, Earl Grey, Peppermint, Lemongrass & ginger, Spring green

PRANCHAIR \$ 7.5

WHITE COFFEES \$ 6

Flat white, Cappuccino, Latte,

Macchiato, Mocha - Non dairy

milk + \$1

OTHER HOT DRINKS \$ 6.5

Spice chai, Vanilla chai, Espresso chai latte, Hot chocolate, Turmeric latte

BABYCINO \$ 4

PIZZA



SIMPLISSIMO \$ 21

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

FUNGO \$ 28

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

MARGHERITA \$ 25

Tomato base, mozzarella, oregano

CRUDO \$ 28

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

CHICKEN & MUSHROOM \$ 29

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

TROPICAL \$ 27

Tomato base, mozzarella, local ham, pineapple

CALABRESE \$ 29

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

PRESTON RIDGE \$ 32

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

GARLIC & PRAWN \$ 35

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

GREEK LAMB \$ 31

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

CHICKEN PESTO \$ 29

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

VEGETARIANA \$ 28

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

AMERICANO BIG BREKKIE \$ 33

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

CAPPRICIOSA \$ 29

An Italian favourite. Local ham, mushrooms, Kalamata olives, artichokes, chili flakes & mozzarella

Our delicious pizzas are freshly made to order in our wood fired oven.

Ingredients are sourced from our chefs garden and local producers.

DESSERT PIZZA

OUR GARDEN \$ 20

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

RASPBERRY APPLE CRUMBLE \$ 20

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

PEARS & BERRY \$ 20

Mixed berry jam, local pears, roasted almonds

GLUTEN FREE OPTION AVAILABLE \$4.5

Extra veggies \$3

Extra meat \$5

Takeaway available \$2 off, eating off the property only