



Casual Dining

— Available from 7am —

Coffee and Tea Selections

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| Espresso, Short/Long Macchiato, Flat White, Cappuccino, Long Black, Latte | \$4 |
| Double Shot | add \$1 |
| Mug | add \$1 |
| English Breakfast, Earl Grey, Mint, Green, Chamomile, Forest Fruit | \$4 |
| Hot Chocolate | \$4 |
| Chai Lattes | \$4 |
| Over Ice Latte | \$4.50 |

Morning & Afternoon Tea

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| Sliced seasonal fruit plate, honey yoghurt | \$12 |
| Traditional English scones, strawberry preserve, cream | \$8 |
| Fresh baked muffin | \$4 |
| Warm banana & walnut bread, honey butter | \$5 |

— Available from 11am —

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| Sandwiches (<i>Served with chips and aioli</i>) | \$9.50 |
| Roast beef, horseradish cream | |
| Smoked salmon, avocado | |
| Ham, cheese, tomato | |
| Turkey breast, cranberry sauce | |
| Australian brie, cucumber <i>v</i> | |

Sweets

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| Lemon curd tart, mascarpone cream | \$8.50 |
| Chocolate brownie, vanilla bean ice cream, raspberry purée | \$9.50 |
| Orange & almond cake, chantilly cream <i>gf</i> | \$9.50 |
| Flourless chocolate cake, vanilla ice cream | \$9.50 |

Snacks

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| Salt & pepper calamari , lemon, aioli | \$12 |
| Duck spring rolls , soy sauce | \$12 |
| Potato wedges , sweet chilli, sour cream | \$8 |
| Shoe string chips , garlic aioli | \$6 |

Lunch & Dinner Selections

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| Soup of the day , with fresh baked crusty roll | \$9 |
| Gourmet Salad <i>gf, v</i> | \$12 |
| A mixture of winter lettuce, Spanish onion, roast capsicum, cherry tomato, cucumber, lemon honey vinaigrette | |
| <i>Add chicken, S&P calamari or halloumi cheese \$4</i> | |
| Cob Salad | \$17 |
| Grilled chicken, avocado, boiled egg, Spanish onion, grated cheese, capsicum, ranch dressing | |
| United Service Club Sandwich (<i>Served with chips, salad</i>) | \$16 |
| Turkey, bacon, fried egg, tomato, lettuce, mayonnaise | |
| Smoked Salmon Baguette (<i>Served with chips, salad</i>) | \$16 |
| Avocado, tomato, cream cheese, baby spinach | |
| Vindaloo Chicken Wrap (<i>Served with chips, salad</i>) | \$17 |
| Marinated chicken breast, sautéed pineapple, curried onion, tzatziki | |
| Beef Dip (<i>Served with chips, salad</i>) | \$17 |
| Shaved roast beef, Swiss cheese, caramelised onion, sautéed mushroom, brioche bun, red wine jus | |
| Chef's Curry of the Day | \$17 |
| Jasmine scented rice and toasted poppadom | |
| Battered Barramundi (<i>Served with chips, salad, aioli</i>) | \$19 |
| Jacob's Ladder | \$19 |
| Braised beef short rib in a chipotle bbq sauce, creamy coleslaw, sweet potato wedges, aioli | |
| Lamb Shank | \$19 |
| Braised lamb shank, garlic mashed potato, broccolini, red wine reduction | |

Cheese Menu

Ashgrove Cheddar (*Meander Valley, Tasmania*)

This artisan cloth matured cheddar is matured for a minimum of 15 months using traditional techniques. Cheese made in this way usually has a distinctive crumbly structure and this cheese is no exception. It is slightly dry and flaky with a nutty, salty and somewhat spicy flavour profile.

Onetik Bleuette (*Aquitaine, France*)

Onetik is the largest dairy cooperative in the Basque region. This natural-rind blue was originally created to keep the dairy busy when the ewe's milk was in short supply, but it quickly became so popular that it is now produced most of the year. The smooth, semi hard texture is laced with a web of blue mould which adds a mild salty blue kick to the lingering sweet goaty flavor.

Will Studd Selected Le Dauphin (*Rhône-Alpes, France*)

Made from rich cow's milk collected from the beautiful green mountain pastures surrounding the Rhône Valley, it was specially created for Will using a combination of modern techniques and a careful selection of traditional surface moulds. This white mould cheese is exceptionally soft, silky and creamy.

Cypress Grove Midnight Moon (*California, USA*)

Made in Holland exclusively for Cypress Grove, Midnight Moon is nutty and brown buttery up front with a long caramel finish. Aged six months or more, this blushing, ivory colour cheese is dense and smooth with a slight crunch of protein crystals that form naturally with aging.

Will Studd Le Conquérant Grand Camembert (*Normandy, France*)

Hand made for Will in the Pays d'Auge region of Normandy, its secret lies in the use of specially selected cultures, moulds and yeasts and, of course, rich Normandy milk. This cheese is a close cousin of Camembert de Normandie. Its strong aromatic hints of wet straw, brassica and apples are a reminder of why this authentic cheese has become a proud symbol of French cheese-making skills.

Cypress Grove Lamb Chopper (*California, USA*)

Made in Holland exclusively for Cypress Grove, Lamb Chopper is typical of a tome in shape and size and has a soft pliable pâté to the touch. The curds are lightly cooked which creates a molten mouth feel. The interior is pale straw colour and remains so even as it matures. The flavor is sweet and buttery at four months but develops into quite a complex range of caramels and nutty undertones.

Single Cheese selection \$16 Two Cheese selection \$20 Three Cheese selection \$24