

breakfast

Early birds menu - till 11.30am

good morning!

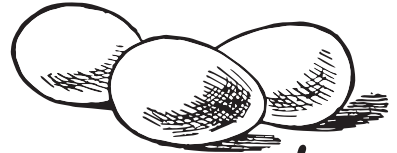
If you've over-indulged a little and had a few delicious Hunter Valley wines too many last night, we speak from experience and can recommend the next few items on our menu to help kick-start your day.

clear the head

Hot-shot Virgin Mary 6
Tomato juice, with worcester sauce, a little Tabasco, salt & pepper

Bloody Mary 8
Add a shot of Absolut Vodka

Berocca drinks 5⁵⁰
Orange, tropical or original berry



*We use only
free-range eggs*

feast your taste buds and line your stomach

Goats Cheese Omelette 19
served with cherry tomatoes, basil and Binnorie goats feta and toasted sourdough.

Two Fat Blokes' Breakfast 24
our trademark Mentges butchery cheese & chilli Kransky, black forest bacon, roasted tomatoes, mushrooms, poached eggs and tomato relish and thick white toast

Buttermilk pancakes 19
with blueberry compote, cinnamon syrup and whipped butter

A \$2.50 Surcharge Per Person Applies on Sundays and Public Holidays



Roasted Mushrooms 20
and Binnorie feta cheese, toasted ciabatta topped with smashed avocado and tomatoes

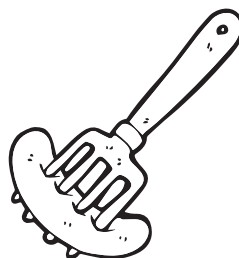
Eggs Benedict 19
toasted English muffin topped with baby spinach, poached eggs topped with a Hollandaise sauce
Black forest ham 19
Smoked Salmon 22

Bacon & Eggs 21
Black forest bacon and 2 eggs served your way, roasted tomato and thick white toast.

Corn Fritter Stack 22
with smoked salmon, baby spinach, Binnorie feta, roasted cherry tomatoes and caramelised balsamic vinegar

sides

Avocado salsa	5
Roast mushrooms	4 ⁵⁰
Roast tomatoes	4 ⁵⁰
2 eggs your way	5
Mentges chilli cheese Kransky	5
Black forest bacon	5 ⁵⁰
Thick white toast or toasted sourdough	2 ⁵⁰



The bacon and sausages are low fat, full of flavour, sourced locally from the famous German butcher - "Mentges meat" in Taree.

lunch

breads

Warm Ciabatta loaf with a trio of dips. Hommus, Spicy Capsicum and mustard rouille 14

Homemade corn bread served with a coriander and sweet chilli butter 12

*Love your meal
with a matched wine...*



light options

Baby Spinach & Roasted Pumpkin Salad 19
spanish onions, roasted pepita seeds and cracked pepper and lime Labna

wine match de Juliis chardonnay

Sauerkraut Kransky Baguette 17
a crusty baguette filled with sauerkraut, cheese and chilli Kransky black forest bacon and cheese

wine match de Juliis merlot

Chicken Liver Pate 22
served with cornichons, onion jam and toasted bread

wine match de Juliis chardonnay

Seared Beef Salad 24
baby leaf Mesclun salad with cherry tomatoes, cucumber, Spanish onion, pan-seared rump and cashews and a seeded mustard vinaigrette

wine match de Juliis shiraz

Veal, Pork & Ham Terrine 20
with pistachio nuts, pickled vegetables and ciabatta bread

wine match de Juliis merlot

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lunch

something more substantial

Twice Cooked Duck Breast 34

served on a bed of cauliflower puree, roasted thyme Dutch carrots and home-made peach chutney

wine match de Juliis merlot

Prawn Orecchiette 30

pan-friend king prawns with garlic, chilli, onion, baby capers and parsley with a lemon butter sauce finished with Parmesan shavings

wine match de Juliis Verdelho

German Sausage Feast 28

a trio of Mentges butchery weisswurst, cheese & a cheese and chilli Kransky, served on a stack of potato and sauerkraut, German mustard and tomato relish

wine match de Juliis tempranillo

Mediterranean Chicken 30

a chicken breast filled with pesto cheddar, semi-dry tomato served with roasted eggplant, zucchini, capsicum compote and a balsamic glaze

wine match de Juliis chardonnay

Risotto 26

with spicy chorizo sausage, green peas, burned sage, onion, topped with Binnorie Goats Feta

wine match de Juliis tempranillo

Fish of the Day market price

ask your wait staff for today's fresh choice

wine match de Juliis Semillon

Pulled BBQ Pork Sliders 24

toasted brioche roll with apple slaw tomato chutney and served with beer-battered fries

wine match de Juliis rose

Grilled Angus Sirloin 36

with Café de Paris, truffle butter, potato cake and broccolini

wine match de Juliis Steven shiraz

lunch

tasting boards

a selection of small entrée size dishes from the menu
matched with outstanding De Juliis wines

White wine tasting plate 34

- Mediterranean Chicken served with De Juliis Verdelho (75 ml)
- Prawn Orecchiette served with De Juliis Semillon (75 ml)
- Hunter Belle Triple cream brie
served with lavosh crackers served with De Juliis Chardonnay (75 ml)

Red wine tasting Plate 38

- Veal, pork & ham terrine served with De Juliis Tempranillo (75 ml)
- Twice cooked duck breast served with De Juliis Rose (75 ml)
- 36-month aged King Island Vintage cheddar,
served with lavosh served with De Juliis Shiraz (75ml)

Beer Tasting Plate 34

- Pork slider served with Hunter Beer Company Kolsch (250 ml)
- German sausage feast served with Hunter Beer Company Witbier (250 ml)
- Hunter Belle Murrays Ale cheddar
served with Bacco leaves served with Hunter Beer Company Pale Ale (250 ml)

sides

- rocket, onion & parmesan salad 8
- garden salad 13
- with Hunterbelle cheddarbelle
- chips with aioli 7
- broccolini with almond butter 8

children's menu

- Chicken nuggets 10
- Fish and chips 10
- Spaghetti bolognese 10

*ask or staff about todays
home-made desert choices*



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