

# Breakfast

## GOODNESS BOWL (ALL DAY) 21.

Sautéed seasonal vegetables, spicy chickpeas, roasted tomatoes, almonds, mushrooms, avocado, hummus, topped with haloumi, & a poached egg (VO,GFO)

## BACON & EGGS 14.

Two Smoked bacon rashers, two eggs (poached, fried or scrambled) on toasted Turkish (GFO)

## AVOCADO & FETTA SMASH 18.

Avocado, crumbled fetta, poached eggs, baby spinach on toasted Turkish (GFO)

## EGGS BENEDICT 16.

2 x poached eggs, smoked bacon, baby spinach, and creamy hollandaise sauce on Turkish (GFO)

## PANCAKE STACK 14.

Triple stack of fluffy pancakes topped with seasonal fruits, maple syrup and sweet & creamy yoghurt (GFO)

## OMELETTE & TOAST 16.

- Ham, cheese & tomato (GFO)

- Mushroom, broccoli & cheese (GFO)

## CRUNCHY GRANOLA & CHIA BOWL 12.

Seasonal fruits & coconut yoghurt topped with granola (VO)

**Breakfast is served 8am—11am on Friday—Sunday**

## KIDS BREAKFAST

### BIG BREAKFAST 9.

Smokey bacon, egg & hash brown on Turkish

### MINI PANCAKES 9.

Two fluffy pancakes, vanilla ice-cream & maple syrup

### FRUIT TOAST 6.

2 slices of fruit toast with cinnamon butter, Honey or strawberry jam

### WHOLEMEAL OR WHITE TOAST 6.

Two slices of toast with any spread:

Jam, honey, peanut butter, vegemite or marmalade

## SIDES & ADD ONS

Chips 5 . Garden Salad 5 . Avocado 4 . Haloumi 4 .  
Chipolatas 4 . Bacon 3 . Smoked Salmon 4 .  
Sautéed Mushrooms 3 . Ham . Cheese 2 .  
Roasted Tomato 2 . Hash Brown 2 .  
Pan Seared broccoli 2 . Extra sauces 2 .

**GFO: Gluten Free Option GF: Gluten Free VO: Vegetarian Option**

**When ordering please advise if you have dietary requirements.  
A Surcharge of \$2 per person applies on all NSW public holidays.  
Please place your order at the counter**

## LITE LUNCH

### LAMB KOFTAS \$15.

Three spiced lamb koftas served with a fresh cous-cous salad and home made tzatziki **(GF)**

### BEEF SKEWERS 16.

Three grilled beef skewers with onion, capsicum, cherry tomato and choice of sauce **(GF)**

-Sweet & Sour Sauce

-Seeded Mustard Sauce

### STUFFED POTATO SKINS 14.

Three crispy potato skins stuffed with fresh tomato, onion, avocado salsa, sour cream and melted cheese **(GF)**

### FALAFEL WRAP 15.

Home made falafels, wrapped in Turkish flatbread with onions, tomatoes, cucumber, lettuce and a fresh yoghurt sauce **(GFO, VO)**

## SIDES & ADD ONS

Beer Battered Chips 5. Side Salad 5.

Bread & Butter 3. Pan Seared Broccoli 2.

Avocado 4. Haloumi 4. Smoked Salmon 4.

Ham 2. Cheese 2. Extra Sauces 2.

## KIDS MENU

### Chicken Schnitzel with Chips 9.

House made crumbed chicken breast served with chips

### Ham & cheese toasty 9.

(additional fillings 2.)

### Fish & Chips 9.

Crumbed Hoki fillet served with chips lemon wedge

# Lunch

**Lunch is served 12pm—2pm on Friday, Saturday and Sunday**

## LUNCH

### GREEK SALAD 14.

Fresh garden salad, tomatoes, cucumber, red onion, feta, olives and house made dressing **(VO, GF)**

- Add Lamb 8.

-Add Chicken 6.

### BEEF & BACON BURGER 18.

House made beef pattie, smokey bacon, cheese BBQ sauce, caramelised onion, and beer battered chips

### SOUTHERN FRIED CHICKEN BURGER 16.

Spicy crumbed chicken breast, tomato, red onion, cheese, aioli, and beer battered chips **(GFO)**

### SALMON & SALAD 20.

Grilled salmon fillet served with traditional Greek Salad **(GF)**

### GOODNESS BOWL 21.

Chopped spinach, sautéed green vegetables, spiced chickpeas, roast tomato, mushrooms, avocado, lemon, almonds, hummus, haloumi, poached egg **(GFO, VO)**

## FOOD ALLERGIES:

Please be aware that all care is taken when catering for dietary requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer's requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

# Dinner

## ENTRÉE

### SOUP OF THE DAY 9.

Served with warm dinner roll & butter (GFO)

### CHICKEN TENDER SKEWERS 9.

Two chicken skewers served with rice and choice of Satay or Honey & Soy sauce (GF)

### BRUSCHETTA 9.

Two toasted Turkish slices rubbed with garlic, olive oil and topped with fresh tomato, red onion, basil pesto (GFO)

## SIDES & ADD ONS

Mash 6. Side Salad 6. Chips 6.  
Pan Seared Broccoli 3. Seasonal Veg 6.  
Bread & Butter 2.

Mushroom Sauce Pepper Sauce Gravy

## KIDS DINNER MENU

### CHICKEN SCHNITZEL 14.

Breaded chicken breast fillet served with beer battered chips

### FISH OR CHICKEN NUGGETS 14.

Crumbed Hoki Fillet or crumbed chicken nuggets, and chips

### STEAK & CHIPS 14.

Rump sizzle steak, and beer battered chips or vegetables

**All kids meals come with a dessert:**

**Ice-cream with your choice of  
chocolate, strawberry or caramel topping**

## MAINS

### RACK OF LAMB 38.

Four point, dukkah encrusted lamb served on a bed of creamy mash with pan seared vegetables (GF)

### CHICKEN INVOLTINI 36.

Breast of chicken with camembert cheese and basil pesto, wrapped in prosciutto topped with creamy garlic sauce and served with potato gratin & pan seared vegetables (GF)

### SCOTCH FILLET 36.

250g Scotch fillet, cooked to your liking and served with potato gratin & pan seared seasonal vegetables (GFO)

### RUMP STEAK 26.

250g rump steak cooked to your liking and served with potato gratin & pan seared vegetables (GFO)

### BANGERS & MASH 21.

Local sausages (thick) served on a bed of creamy mash with onion gravy and seasonal vegetables (GF)

### CHICKEN KIEV 21.

Crumbed tender chicken breast stuffed with garlic and herb butter, served with salad and beer battered chips

### GRILLED SALMON 32.

Grilled Salmon fillet topped with lemon caper butter, served with creamy kumara mash & pan seared vegetables (GF)

### MUSHROOM ORECHIETTE 28.

Creamy garlic and mushroom orechiette pasta (VO)

### ROAST VEGETABLE AND QUINOA SALAD 25.

Roasted seasonal vegetables and quinoa with a balsamic vinaigrette dressing (VO)

GFO: Gluten Free Option GF: Gluten Free VO: Vegetarian Option

When ordering please advise if you have any special dietary requirements. 10% surcharge applies on all NSW public holidays.

## FOOD ALLERGIES:

Please be aware that all care is taken when catering for dietary requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer's requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



# Desserts and Drinks

## DESSERTS

### VANILLA BEAN PANNA COTTA 12.

Vanilla Panna cotta topped with whipped cream & mixed berries **(GF)**

### APPLE & RHUBARB CRUMBLE 12.

Home made & served with your choice of cream or ice cream **(GFO)**

### CRÈME BRULEE 12.

Creamy set vanilla custard with a crisp caramelised sugar top, served with cream **(GF)**

### STICKY DATE PUDDING 12.

Served with Butterscotch sauce and ice cream

### CHOCOLATE MOUSSE 12.

Served with whipped cream and seasonal fruit **(GF)**

*\*See also display cabinet for weekly cake specials*

## BEER & CIDER

XXXX	7.5
Victoria Bitter	7.5
Carlton Draught	7.5
Tooheys New	7.5
Pure Blond	7.5
Crown Lager	8.5
Corona	8.5
Great Northern (Heavy)	7.5
Great Northern (Mid)	7.5
Cider	7.5
Spirits	7.5

## WINE LIST

### OUR SWEET WHITES

	Bottle	Glass
Willowglen Moscato	20	5.5
Why Worry Cherry Blossom (Pink Moscato)	35	8.5
Why Worry Fortified Wine	35	8.5

### OUR WHITES

Lorimer Semillon Sauv Blanc	25	6.5
Lorimer Chardonnay	25	6.5
Why Worry Pinot Gris	35	8.5
Why Worry Verdelho	35	8.5
Why Worry Wooded Chardonnay	35	8.5

### OUR REDS

Lorimer Cabernet Merlot	25	6.5
Lorimer Shiraz	25	6.5
Why Worry Merlot	35	8.5
Why Worry Shiraz	35	8.5
Why Worry Pinotage	35	8.5

### SPARKLING CUVÉE available by the bottle only

Jean Pierre Brut (750ml)	20
Why Worry Sparkling Cuvee Brut (750ml)	35