



GOOD THINGS TO EAT

Soups

SPICY TOMATO & PINTO BEAN with jalapeno	\$9.00
BLUE SWIMMER CRAB & CORN CHOWDER	\$10.00

Breads

HOMEMADE DIPS with pita wedges	\$9.00
BREAD BOARD	\$6.00

Salads

BABY ARTICHOKE with shaved fennel, pine nuts, parsley and lemon	\$20.00
BEETROOT with ricotta and chevre, caramelized walnuts and watercress	\$19.00
CHILLED SOBA with sugar snap peas, broccoli and shitake, yuzu ginger dressing	\$18.00
WILD RICE with chargrilled zucchini, granny smiths, cranberries, sunflower seeds and mixed herbs	\$19.00
CRAB CAESAR with pine nuts and parmesan	\$22.00
ROAST CHICKEN & AVOCADO CAESAR with a poached egg	\$21.00
CHOPPED GRILLED VEGETABLE SALAD with butternut, eggplant, asparagus, sweet corn, peppers and mesclun	\$21.00
WARM SPINACH SALAD with mozzarella, pancetta and burnt butter dressing	\$23.00

Sandwiches & Tarts

SHRIMP & WATERCRESS TARTINE with lemon and dill aioli	\$19.00
SOFT SCRAMBLED EGGS & HOUSE-CURED SALMON with horseradish creme fraiche on pumpnickel	\$21.00
SCRAMBLED EGGS & SAUSAGES on toast with field mushrooms	\$18.00
SPICED GRILLED LAMB with iman biyaldi, mint and radish on garlic flatbread	\$21.00
FALAFEL WRAP with cumin spiced carrots, tomato, cucumber, coriander and mint	\$18.00
SIGNATURE AVOCADO CAESAR WRAP with vegetable chips	\$18.00
THE PANTRY CLUB honey baked ham, roast chicken, egg, gem lettuce and roma tomatoes	\$19.00
STEAK SANDWICH with wasabi mayonnaise, caramelized onions and rocket	\$20.00
THE MARMALADE BURGER with roast tomato chutney	\$24.00
QUICHE LORRAINE with leek and canadian bacon	\$17.00
FRESHLY BAKED TART OR QUICHE OF THE DAY	

Meat, Fish & Pasta

TAGLIATELLE with slow cooked sausage and three chilli arrabiatta	\$24.00
CRABMEAT LINGUINI with pine nuts, tomatoes and parsley	\$22.00
CAPPELLINI AGLIO OLIO with sakura ebi and white radish	\$19.00
TRUFFLED FIELD MUSHROOM RISOTTO	\$22.00
MISO TOFU with vegetable tempura	\$18.00
ORIENTAL GRILLED KING SALMON with soba and scallions	\$24.00
GREEN PEPPERCORN & GARLIC CHICKEN with crispy basil, kaffir lime rice, frazzled leeks and fried egg	\$20.00
300-DAY GRAIN FED BEEF CHEEK GUINNESS PIE with celeriac puree	\$26.00

Kids

CHICKEN NOODLE SOUP	\$7.00
MINI BURGER with french fries	\$13.00
BABY CROQUE with coleslaw	\$10.00
LINGUINI in tomato sauce	\$10.00
PENNE with broccoli and ham	\$11.00
PEANUT BUTTER & BANANA TOASTIES	\$9.00

Puddings

STICKY DATE & TOFFEE PUDDING with vanilla ice cream	\$12.00
CARAMELIZED PEAR & SALTED CARAMEL BREAD PUDDING	\$12.00
PUMPKIN CREME BRULEE with chocolate banana popsicles	\$12.00
BLUEBERRY RICOTTA FRITTERS with cinnamon cream	\$12.00
APRICOT & BLACKBERRY CRUMBLE with vanilla ice cream	\$12.00
CHOCOLATE NEMESIS	\$14.00

Cakes & Tarts

	Slice	Whole
OLD FASHIONED CHOCOLATE FUDGE CAKE	\$7.80	\$60.00
FLUFFY COCONUT CREAM CAKE	\$7.80	\$60.00
LEMON MERINGUE SPONGE CAKE	\$7.80	\$60.00
CINNAMON SPICED APPLE CAKE with cream cheese frosting	\$7.80	\$60.00
THE MARMALADE CARROT CAKE	\$7.80	\$60.00
SEA SALT CARAMEL CHEESECAKE	\$7.80	\$60.00
CLASSIC BAKED APPLE PIE	\$6.80	\$35.00
BLUEBERRY & ALMOND TART	\$6.80	\$35.00
CHERRY CRUMBLE TART	\$6.80	\$35.00

Cupcakes

CLOUD NINE white coconut cake with cream cheese	\$4.20
LIMONATA tart lemon glazed cake	\$4.20
CHOCOLATE DELUXE the ultimate chocolate cupcake	\$4.20
NUTELLA chocolate cake with nutella frosting	\$4.20
ELVIS chocolate banana cake with peanut butter frosting	\$4.20
WILLIAM chocolate cake with william pear and vanilla with butter cream frosting	\$4.20
BANANARAMA banana walnut cake with caramel cream cheese	\$4.20
GRANNY'S APPLE spiced apple and cinnamon cake with cream cheese	\$4.20
GEISHA buttermilk and pandan cupcake with green tea and coconut frosting	\$4.20
RED VELVET red velvet cake with coconut cream cheese frosting	\$4.20
STRAWBERRIES & CREAM buttermilk cupcake with strawberry icing	\$4.20

Afternoon Tea

(Available from 3pm to 5pm daily; minimum 2 sets per order)

YOUR CHOICE OF GRYPHON TEAS	\$20.00
OR A GLASS OF BILLECART	\$35.00
SALMON CHAMPAGNE	

with a selection of egg and
cress, beef and horseradish and
green land shrimp finger sandwiches

buttermilk scones, strawberry
preserves and clotted cream
and your choice of cupcake

Weekend Brunch

EGGS ANY STYLE with your choice of grilled English sausage or smoked bacon, sauteed mushrooms, roasted tomatoes, home made baked beans and whole wheat toast	\$16.00
EGGS BENEDICT OR EGGS FLORENTINE	\$17.00
LEMON RICOTTA HOTCAKES with honeycomb butter	\$16.00
FRENCH TOAST with caramelized bananas, warm chocolate sauce or maple syrup	\$14.00