



Breakfast menu – all day

- Elsie's soldiers breakfast – enjoy eggs (your way), bacon, mushroom, Lonsdale tomato, award winning Belmont Finest Meat and Poultry lamb & rosemary sausage with chunky sourdough. **\$22.00** GFO
- Bungalow poached eggs with beetroot chutney, smashed avocado, Drysdale goats cheese and dukkha. **\$16.50** GFO
- Breakfast wrap with bacon, scrambled egg, spinach, tomato and avocado. **\$16.50**
- Herbed portabella mushroom w/ garlic and thyme, Drysdale goats curd on sourdough. **\$16.50** GFO
- Sweet corn fritters with chorizo, avocado and rocket. **\$15.50** GF
- Breakfast doughnuts with orange and cinnamon glaze, citrus segments, fresh berries and mascarpone. **\$16.50** GF/VO
- Peach and strawberry granola – macadamia, coconut and almond granola with natural yoghurt. **\$13.50** VO
- Belgian waffles w/ toasted coconut and almond, maple syrup, mascarpone and fresh berries. **\$15.50** VO
- Rustic fruit, sourdough or seed toast with butter, local jam, honey or peanut butter. **\$ 6.50** GFO/VO

Lunch from 11am – 3pm

- Chef's local Portarlington mussels of the day. **\$16.50** GFO
- Moroccan chicken breast with roasted capsicum, pearl cous cous, raisins, feta, spring onion and hummus. **\$22.50**
- Steak sandwich w/ red onion jam, tomato, lettuce, aioli on sourdough served with wedges. **\$18.50** GFO
- Crispy skinned salmon with shaved fennel and pear, rocket, crispy capers and lemon dill cream. **\$22.50**. GF
- Bungalow pork spare ribs smothered in house-made sauce with apple slaw. **\$29.00** GF
- Tempura battered zucchini flowers filled with ricotta and semi-dried tomato served with a charred corn salsa. **\$17.50** GF
- Grilled halloumi, salad greens, shaved carrot and fennel, roasted capsicum, pearl barley and lemon dressing. **\$16.50** GFO/VO
- Seared beef salad w/ mixed cabbage, carrot, coriander, crispy rice noodles and coconut lime dressing. **\$17.50** GF/VO



To share

- Broccoli Moroccan popcorn with aioli. **\$9.00** GF/V
- Rosemary polenta chips with parmesan and aioli. **\$10.50** GF
- Garlic bread – panini topped with garlic butter **\$10.50**
- Marinated field mushroom bruschetta, Drysdale goats curd, rocket and balsamic on sourdough. **\$12.50** GFO
- Halloumi fries - dusted halloumi, lemon and spicy mayo. **\$12.50** GF
- Arancini - semi dried tomato risotto balls with salad leaves and aioli. **\$12.50**
- Salmon croquettes - smoked salmon, potato, chive and lime aioli. **\$12.50**
- Wedges with sweet chilli sour cream. **\$9.00** VO
- Crispy sweet potatoes with spicy mayo. **\$9.50** GF/VO
- Crunchy chips with aioli. **\$9.00** GF/VO
- Trio of dips – Chef’s dip selection, marinated Camilo olives with toasted sourdough. **\$19.00** GFO/V
- Grazing platter - cured meats, cheese, pickled baby cucumber with sourdough. **\$28.00**
Add dips **\$3.00 ea** GFO
- Seafood platter - smoked salmon, mussels, pickled baby calamari, torpedo prawns, avocado puree and lime aioli. **\$36.00** GFO

For the little ones

- Eggs on toast their way with bacon. **\$10.00** GFO
- Kids brekkie doughnut with chocolate sauce and ice-cream. **\$12.00** GF
- Waffle with maple syrup and berries. **\$10.00**
- Garlic bread - toasted sourdough topped with melted garlic butter. **\$4.00** GFO
- Grilled chicken tenders with chunky chips and salad. **\$12.00** GFO
- Battered fish fillet with chunky chips and salad. **\$12.00**
- Toast – fruit, sourdough or seed with butter, local honey, jam, Darryl’s peanut butter. **\$ 4.00** GFO/V
- Kids Zooper Dooper ice blocks **\$1**

Social Sweets to share

- Apple pie bites with dipping cream, custard, caramel and crumble. **\$10.00**

Please view our display cabinet for more sweet options. Share platters also available to takeaway.