

# All Day Dining

Monday to Saturday 12pm – late · Sunday 12pm – 4pm

See our blackboard for daily specials

**Soup of the Day** 10 *vg/gf*<sup>°</sup>  
with local sourdough

**Margherita Pizza** 18 *v*  
bocconcini & fresh basil

**Schezuan Salt & Pepper Squid** 15 · 20 *gf/df*  
schezuan & sea salt with fresh chilli,  
herb salad & roast garlic aioli

**Fish & Chips** 20 *df*<sup>°</sup>  
Zierholz house battered boneless fillets,  
New York Fries & original tartare

**Spicy Thai Green Curry** 20 *gf/df*  
poached free range chicken & new potatoes,  
snake beans, steamed rice with fried shallots

**Cowgirl Chilli Bowl** 18 *v/gf/vg*<sup>°</sup>  
spiced black bean mix, corn chips,  
corn & pickled jalapeno chilli salsa,  
sour cream & fresh coriander

**Orecchiette Pasta** 20 *v*<sup>°</sup>/*vg*<sup>°</sup>  
roma tomato, olive, chilli & caper sauce  
topped with anchovy rye crumb & parmesan

**Oven Baked Salmon Fillet** 29 *gf/df*<sup>°</sup>  
crispy skinned served atop a salad of cumin  
roasted cauliflower, quinoa & wild rice,  
heirloom carrots & spiced yoghurt

## Salads

**Sorrell, Spinach, Pumpkin &  
Grilled Chicken Breast Salad** 23 *gf/df*  
toasted almonds, seeds, sprouts,  
plumped raisins, boiled egg  
& a honey flaxseed dressing

**Maple Thyme Roasted Beetroot  
& Puy Lentil Salad** 19 *gf/vg*<sup>°</sup>  
danish feta, pine nuts  
& orange sherry vinegar dressing

**Roquette & Shaved Parmesan** *v*  
verjuice & dijon dressed *side salad* 12

## To Share

**Bits & Pieces** 25  
local olives, Parma ham, aged cheddar,  
cornichons & lavosh

**Pâté** 17  
Tilley's famous salmon & cracked pepper  
pâté, caper berries & local sourdough *gf*<sup>°</sup>

**Falafel Balls** 14  
with minted yoghurt pomegranate *v/vg*

**Kabak** 15  
turkish herbed zucchini puffs with  
sumac minted yoghurt *v*

**Vegetarian Spring rolls** 9  
with dipping sauce *df/vg*

**Prawns** 15  
marinated in garlic & wrapped in  
a crispy pastry

**New York Fries** *sml* 6 · *lrg* 8  
with Tilley's original seasoning  
& roasted garlic aioli *df/gf/vg*<sup>°</sup>

**Sweet Potato Chips** *sml* 8.5 · *lrg* 12.5  
with sweet chilli & sour cream *df/gf/vg*<sup>°</sup>

## Burgers

served on a brioche style bun with fries

**Organic Beef Burger** *gf*<sup>°</sup>  
250g ground beef patty, swiss cheese,  
fried onion rings, Tilley's tomato pickle,  
american mustard, fresh salad

**Jamaican Pulled Jerk Chicken Burger**  
streaky bacon, chipotle chilli aioli,  
rough cut slaw & iceberg lettuce

**Mushroom & Haloumi Burger** *v*  
grilled capsicum, fresh salad  
& smoked tomato relish,  
preserved lemon & green chilli aioli

**Vegan Lentil & Cashew Burger** *vg*  
curried sweet potato, lentil, cashew & kale  
patty with avocado, cucumber, tomato &  
alfalfa sprouts on a vegan ciabatta roll

*v* vegetarian *vg* vegan *df* dairy free *gf* gluten free <sup>°</sup> optional

50¢ service charge on all card transactions · 10% service charge on public holidays

# Breakfast

Weekdays 7.30am – 12pm · Weekends 8am – 12pm

## Start The Day

### **Toast 6.5**

*with* butter, Hanks strawberry jam  
*or* nutella *or* Vegemite *or* peanut butter  
*choice of:*

local sourdough  
QSB (quinoa, soy, linseed)  
handmade dark rye  
gluten free

### **Gluten Free Banana Bread 6.5**

oven warmed & served with butter

### **Fig, Apricot & Pepita Fruit Loaf 9.5**

topped with fresh ricotta & honey

### **Butter Croissant**

warmed with Hanks strawberry jam 6 v  
double smoked ham with gruyere cheese 11

### **Bacon & Egg Roll 12**

fried eggs, streaky bacon  
& tomato sauce in a brioche style bun

**Grain Free Granola 14.5** v/gf/vg°  
with fresh blueberries, greek yoghurt & milk

### **Porridge 14** gf/df/v/vg

ancient grains, with peanut butter,  
banana & maple syrup

## Cooked Breakfast

Our breakfasts are cooked to order, your patience in busy times is appreciated

### **Dark Rye, Salmon, Avocado 19**

dark sourdough rye, Tasmanian smoked  
salmon, fresh avocado, Meredith feta,  
seeds, spanish onion & cress

### **Zucchini, Haloumi, Kale**

#### **& Polenta Fritters 18** df

with blistered vine tomatoes,  
harissa yoghurt & mixed leaf salad

### **Cherry Ricotta Hotcakes 17** v

with cherry orange curd  
& toasted coconut chips

### **Field Mushrooms**

#### **on Toasted Brioche 17** v

with Meredith Goats curd,  
white truffle & microherb salad

### **Tilley's Baked Beans 18** vg°

topped with grilled chorizo, danish feta  
& roasted capsicum with toast

### **Traditional Eggs Benedict**

*with tarragon hollandaise*

#### **Florentine 17** v

#### **Double smoked ham 18**

#### **Tasmanian smoked salmon 19**

### **Tilley's Scrambled Eggs 15** v

three free range eggs scrambled  
& served on quinoa, soy, linseed toast  
with cress salad

### **English Breakfast 21** gf/df

poached eggs with tarragon hollandaise,  
bacon, Cambridge chipolata, hash brown,  
field mushroom & baked beans with toast  
*no changes*

### **Vegetarian Breakfast 20** v/ vg°/gf/df

poached eggs, with tarragon hollandaise,  
grilled zucchini, field mushroom, hash brown,  
spinach & baked beans with toast  
*no changes*

### **Sides** all gf

Cambridge chipolatas · bacon 5.5  
avocado · Tasmanian smoked salmon 6.5  
hash browns · field mushroom · baked beans 5

## BAR SERVICE ONLY

*Please note...* unless meals are paid for as one bill, they will not be served together.

v vegetarian vg vegan df dairy free gf gluten free ° optional

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