

Breakfast

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

Start The Day

Toast 7

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

Brasserie Bread sourdough
seeded quinoa and soy loaf
dark rye from Three Mills
or gluten free

Gluten Free Banana Bread 6.5
oven warmed & served with butter

Fig, Apricot & Pepita Fruit Loaf 12
topped with fresh ricotta, fruit & honey

Butter Croissant from Three Mills
served warm with Hanks strawberry jam 8.2 v
double smoked ham with Gruyere cheese 12

Bacon & Egg Roll 12.5
2 fried free-range eggs, streaky bacon
& tomato sauce on a brioche style bun
“The Big B”—add our handmade sausage + 4

‘The Muesli Bar’ Grain Free Granola
coconut, pecans, pepitas & sesame seeds,
served with fresh blueberries,
greek yoghurt & full cream milk 13 v/gf
with BonSoy + 2 vg

Smoothie Bowl 15 gf/df/v/vg
mango, strawberry & banana with toasted
seeds, coconut, chia and fresh fruit

Cooked Breakfast

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

Dark Rye, Avocado & Tomato 15 v
fresh avocado, vine cherry tomatoes, seeds,
Meredith feta & spanish onion
—add smoked salmon + 4

**Zucchini, Corn, Kale
& Polenta Fritters** 18 v
with chilli labneh, beetroot,
tahini, dukkah & cress

Lemon & Ricotta Hotcakes 17 v
with a citrus & kaffir curd

Belgian Waffles 17 v
slow cooked cinnamon brandy & apples
served with a vanilla bean ice cream
& pecan toffee

**Panko Crumbed Haloumi &
Grilled Field Mushroom** 17 v
with basil & capsicum relish on
Brasserie Bread sourdough toast

Tilley’s Smokey Baked Beans 18 v
oven baked with chorizo, cheese
& wilted spinach, served with a fried egg
with Brasserie Bread sourdough toast

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

Traditional Eggs Benedict

with tarragon hollandaise

Florentine 17 v

Double smoked ham 18

Tasmanian smoked salmon 19

Chilli & Feta Scrambled Eggs 15 v/gf °
scrambled free range eggs on Brasserie Bread
sourdough toast with crumbed feta,
flaked chilli & Alto extra virgin olive oil

English Breakfast 22 gf °/df °
two poached free range eggs with bacon,
Cambridge chipolata, hash browns,
field mushroom, baked beans & toast
no changes

Vegetarian Breakfast 20 v/vg °/gf °/df °
two poached free range eggs, with grilled
zucchini, field mushroom, hash browns,
spinach, baked beans & toast
no changes

Sides all gf

tarragon hollandaise 1 · poached free range egg 2.5
hash browns · avocado & sprouts 5
baked beans · field mushroom 5
Cambridge chipolatas · bacon 5.5
Tasmanian smoked salmon 6.5

BAR SERVICE ONLY

All Day Dining

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

See our blackboard for daily specials

Soup of the Day 10 *vg/gf°*
with Brasserie Bread sourdough

Devine Pizza 18
bocconcini, prosciutto & fresh basil

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

Fish & Chips 20 *df°*
Zierholz beer battered boneless fillets,
seasoned fries & original tartare

Spicy Thai Green Curry 22 *gf/df*
poached chicken breast, new potatoes,
snake beans, steamed rice & fried shallots

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

Orecchiette Pasta 20 *v°/vg°*
tomato sugo, kalamata olives, chilli & caper
sauce, topped with an anchovy rye crumb
& parmesan

Candied & Smoked Salmon Fillet 29 *gf/df*
oven baked, with steamed jasmine rice
& a white kimchi & carrot slaw

Salads

**Roasted Pumpkin, Sorrel
& Kale Power Bowl** 19 *gf/df*
toasted almonds, seeds, sprouts,
plumped raisins, boiled egg
& a honey flaxseed dressing
—add roasted chicken breast + 3

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

Roquette & Shaved Parmesan *v*
verjuice & dijon dressed *side salad* 9

To Share

Cheese Plate 25
a selection of local & imported cheeses
with lavosh, muscatels

Pâté 17
Tilley's famous salmon & cracked
pepper pâté, caper berries
& Brasserie Bread sourdough
—swap to gluten free bread + 2

Falafel Balls 14
with beetroot tahini, yoghurt
& pomegranate *vg°*

Kabak 15
Turkish herbed zucchini puffs with
sumac yoghurt *v*

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

Prawns 15
marinated in garlic & wrapped in
a crispy pastry

Fries *sml* 6 · *lrg* 9
with Tilley's original seasoning
& roasted garlic aioli *df/gf/v/vg°*

Sweet Potato Chips *sml* 8.9 · *lrg* 12.9
with sweet chilli & sour cream *df/gf/v/vg°*

Burgers

served on a brioche style bun with fries

Organic Beef Burger *gf°*
2 ground beef patties, pickles, jack cheese,
streaky bacon, caramelised onion & smokey
mayonnaise with fresh tomato & lettuce

Jamaican Pulled Jerk Chicken Burger
salad onion, chipotle chilli aioli,
rough cut slaw, corn jalepeno salsa,
avocado & iceberg lettuce

**Field Mushroom &
Crispy Panko Fried Haloumi Burger** *v*
grilled capsicum, lettuce
& smoked tomato relish,
preserved lemon & green chilli aioli

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