

BREAKFAST

8AM

Eggs—2 eggs of the following choice served on sourdough toast	11
Poached	
Scrambled	
Fried	
Omelette—	
Fine herb & ricotta cheese	15
Winter vegetables	15
Gypsy ham & manchego	16
Spanish (<i>saffron potato, chorizo, oven roast tomato, parsley & basil</i>)	17
Alaskan crab, sweetcorn & basil	22
Eggs Benedict— choice of gypsy ham, smoked salmon or spinach	17
SLAT— Toasted soy and linseed sourdough with tomato, avocado, feta, basil & chili flakes	16
BLT— (<i>toasted milk bun, fried egg, tomato chutney, bacon & lettuce</i>)	16
Huevos rancheros—(<i>Baked white beans, chorizo, egg, avocado & lime salsa, tortilla</i>)	16
Buttermilk pancakes, caramelised banana, maple syrup	17
Seasonal fruit salad with yoghurt	14
House baked granola with poached rhubarb & Greek yogurt	13
French toast, warm seasonal fruits, mascarpone	15
Bircher muesli with yogurt, toasted seeds & nuts, dried & fresh fruits	12
Banana & walnut bread, sweetened mascarpone	12
Selection of pastries & muffins	4 each
Sides— can be added to any dish	4.50 each
Blackforest Bacon	Buttered baby spinach
Roast tomato	Ricotta cheese
House baked “baked beans”	Hash browns
Avocado	Smoked salmon
Beef & thyme sausage	Mushrooms with flat leaf parsley
Juices— freshly squeezed	9
Orange	Beetroot
Apple	Ruby Grapefruit
Carrot	Watermelon
Pineapple	
<i>Additions— ginger, celery, cucumber, mint</i>	

SOMETHING LIGHT (ALL DAY)

Croque madame (<i>Dijon mustard, gruyere cheese, gypsy ham, poached egg</i>)	17
Devonshire tea (<i>Two scones, tea or coffee</i>)	18
Finger sandwiches (<i>Selection of sandwiches, tea or coffee</i>)	21

COFFEE

Lavazza	4
Vienna coffee / Vienna chocolate	4.5
Iced coffee / Iced chocolate	7

LUNCH
FROM 12PM

Marinated Olives with hummus & warm sourdough baguette	14
Antipasto plate served with warm ficelle baguette	27
Buffalo mozzarella & heirloom tomato bruschetta with aged balsamic	18
Potato gnocchi with globe artichoke, baby spinach & roasted hazelnut cream	22
Tempura zucchini flowers with feta, preserved lemon & olive, tomato & rocket	18
Yamba prawn tortellini, lemongrass broth, apple tomato & cucumber salsa	26
Risotto of the sea (<i>clams, prawn, salmon, scallop</i>) Mediterranean broth	27
Prawn Linguini with crushed chilli & garlic, grated tuna bottarga, lemon, basil & dill	26
Baked salmon & grilled vegetables salad with avocado, beetroot & feta, horseradish cream	27
John dory fillet, quinoa, lentil & sprouting shoots salad, green chilli & tomato dressing	29
Chilli, garlic & lime marinated roast chicken with cauliflower & organic black barley	26
Roast pork belly, eggplant, purple wombok & coriander salad	27
Roast Lamb fillet with olive & mushroom crust, kipfler potato & beetroot	27
Grimaud confit duck leg, with creamed leeks, preserved cumquats, vanilla	30
200g Wagyu burger (<i>lettuce, tomato, onion & beetroot jam, garlic aioli & gruyere cheese</i>) fries	26
250g Grain fed scotch fillet, marble score 3+ with fries & café de Paris butter	30
Sides - your choice of mixed leaf salad, fries or green beans with almonds & eschalots	8 each
- Greek salad	10
- Warm sourdough baguette	6
DESSERT	13
Dark Chocolate fondant, rum n' raisin & buttermilk	
Passionfruit & white chocolate soufflé with banana ice cream (<i>15 minutes</i>)	
Whiskey, almond & mandarin Trifle	
Apple, pear and rhubarb crumble, ginger & lime cream	
Vanilla custard filled crêpes, caramel citrus sauce	
Affogato (<i>choice of Frangelico, Kahlúa, Amaretto or Baileys</i>)	16
Cheese—selection of 3 (<i>served with lavosh, warm baguette & fig paste</i>)	18
Handmade Petit fours	10
AFTERNOON TEA	
Afternoon Tea (<i>house made petit fours, finger sandwiches, scone, tea or coffee</i>)	37
Sparkling Afternoon Tea (<i>above selection with a glass of Australian Sparkling Wine</i>)	42
Champagne Afternoon Tea (<i>above selection with a glass of French Champagne</i>)	57

WINES BY THE GLASS

NV Lanson	Reims, France	24
NV Chandon	Coldstream, Victoria	14
NV Louis Bouillot	Bourgogne, France	13
2013 Nepenthe Pinot Gris	Adelaide Hills, South Australia	11
2013 Ashbrook Riesling	Margaret River, Western Australia	11
2014 Totara Sauvignon Blanc	Marlborough, New Zealand	11
2013 Brokenwood Cricket Pitch' SSB	Hunter Valley, New South Wales	10
2013 Botobolar Chardonnay	Mudgee, New South Wales	10
2014 Turkey Flat Rosé	Barossa Valley, South Australia	10
2012 Massale Pinot Noir	Kooyong, Victoria	13
2015 Botolobar Shiraz	Mudgee, New South Wales	11
2012 Hollick Cabernet Sauvignon Merlot	Coonawarra, South Australia	12

2010 Dowie Doole Cane Cut Viognier <i>Dessert</i>	McLaren Vale, South Australia	10
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BEER

LOCAL	9	INTERNATIONAL	10
James Boag's Premium Lager		Peroni	
James Boag's Premium Light		Birra Moretti	
Hahn Super Dry		Stella Artois	
Carlton Draught		Becks	
Coopers Pale Ale		Corona	
James Squire 150 Lashes Pale Ale		Kirin	
Stone & Wood Pacific Ale		Heineken	

CIDER 9

Pipsqueak Apple Cider

SOFT DRINKS

Soft drinks	4
San Pellegrino sparkling mineral water 500mL	4.5
Acqua Panna still mineral water 500mL	4.5
San Pellegrino sparkling mineral water 1L	9
Acqua Panna still mineral water 1L	9
Milkshake—strawberry, vanilla, chocolate, caramel	7

CHAMPAGNE			BTL
NV Lanson	Reims, France		145
NV Mumm'	Epernay, France		155
 SPARKLING			
NV Chandon Brut	Coldstream, Victoria		60
NV Louis Bouillot	Bourgogne, France		59
 WHITE WINE			
2013 Ashbrook Riesling	Margaret River, Western Australia		51
2013 Scotchmans Hill Riesling	Bellarine Peninsula, Victoria		58
2014 Helm Riesling	Canberra Districts, ACT		55
2014 Totara Sauvignon Blanc	Marlborough, New Zealand		48
2013 Staete Landt Sauvignon Blanc	Marlborough, New Zealand		60
2013 Hollick Sauvignon Blanc	Coonawarra, South Australia		49
2013 Christian Salmon Pouilly Fume	Sancerre, France		82
2013 Brokenwood Cricket Pitch SSB	Hunter Valley, New South Wales		48
2013 Cullen Mangan SSB	Margaret River, WA		62
2013 Nepenthe Pinot Gris	Adelaide Hills, South Australia		55
2015 Botobolar Chardonnay Low Preservative	Mudgee, New South Wales		42
2012 Edwards Chardonnay	Margaret River, WA		55
2012 William Fevre Petit Chablis	Chablis, France		62
 ROSE			
2014 Turkey Flat Rosé	Barossa Valley, South Australia		48
2014 La Belle Pierre Pays Du Gard	Beaucaire, France		68
2013 Optimiste Rose'	Mudgee,NSW		54

RED WINE

2011 Charlotte Sounds Pinot Noir	Marlborough, New Zealand	62
2011 St. Clair Pioneers Block Pinot Noir	Marlborough, New Zealand	72
2012 Massale Pinot Noir	Kooyong, Victoria	68
2014 Two Paddocks Picnic Pinot Noir	Central Otago, New Zealand	70
2010 Helm Cabernet Sauvignon	Murrumbateman, ACT	55
2015 Botobolar Shiraz Low Preservative	Mudgee, New South Wales	42
2012 Heathcote Mail Coach Shiraz	Heathcote, Victoria	72
2010 Optimiste Shiraz	Mudgee, NSW	54
2012 Hugo Shiraz	McLaren Vale, South Australia	79
2012 Hollick Cabernet Sauvignon Merlot	Coonawarra, South Australia	60
2007 Church Road Reserve Cabernet Merlot	Hawkes Bay, New Zealand	66

DESSERT WINE

2010 Dowie Doolie Cane Cut Viognier	McLaren Vale, South Australia	42
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APERITIF

Pimms	8
Campari	8
Aperol	8

VODKA

Absolut	10
Absolut Vanilla	10
Absolut Citron	10
Grey Goose	12

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Bombay Sapphire	10
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RUM

Bundaberg UP	10
Bacardi	10
Captain Morgan	10
Malibu	10

TEQUILA

José Cuervo	10
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BOURBON

Jack Daniels	10
Jim Beam	10

WHISKEY, SCOTCH & SINGLE MALTS

Johnnie Walker Black	12
Chivas Regal	10
Jameson 12 year old	10
Glenlivet	12

BRANDY / COGNAC

Chatelle Napoleon	10
Courvosier VSOP	15

LIQUEURS & DIGESTIVES

Frangelico	12
Tia Maria	12
Baileys	12
Kahlúa	12
Galliano Sambuca Vanilla	12
Galliano Sambuca Black	12
Amaretto	12
Chambord	12
Cointreau	12

ONE FOR THE ROAD 50ML

Galway Pipe	10
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ENGLISH BREAKFAST

Carefully chosen selection of best quality high grown Ceylon teas from the better known districts in Sri Lanka. Full bodied rich traditional tea.

IRISH BREAKFAST

Dunbar House blend of black teas selected from the best quality high grown teas from the better known districts in Sri Lanka & Assam. Serve with or without milk.

EARL GREY

Luxurious combination of carefully selected tea perfectly supplemented with the flavour of bergamot fruit. A powerful blend; hearty & aromatic.

NURBONG DARJEELING

The full bodied bouquet of summer from renowned highland plantations in India.

ASSAM BARI

Single estate black tea ideal for those who like their tea as strong as coffee. Serve with or without milk & other additives.

ORANGE PEKOE

A fancy grade of full tea from Dimbula, Sri Lanka where teas are grown in ideal conditions of sparkling sun & crystal clear air. Fine scented with a full, bold flavour.

CHAI

Special Dunbar House blend of exotic spices - cinnamon, cardamom & cloves - with black tea. An invigorating beverage refreshing to the mind & body with a strong pleasing aroma.

VANILLA

Fine pieces of vanilla are added to this delicate tea to offer a subtle sweetness.

FANCY SENCHA

An excellent example of delicately leafed China Sencha. Light green in the cup & slightly tart.

SUPERIOR OOLONG

One of the most exquisite semi-fermented teas from Formosa. Only minute quantities of this rarity are harvested every year. A fascinating tea with great richness of flavour, & a fruit & nut character full of elegance.

YIN LONG

A rarity from the mountains in the province of Anhui. When harvesting, only the delicate downy shoots are carefully rolled by hand to a small ball & heated in the pan to halt fermentation. A subtle peach flavour with a touch of tartness.

JASMINE PEARLS

The leaves of this rare specialty from China are plucked by hand & hand rolled into small balls. Flavoured with fresh picked jasmine flowers, lending its unusual & delicate flowery aroma.

PEPPERMINT

Pure, fresh herbal tea with a cool refreshing & highly characteristic taste. Lifts the spirits.

CHAMOMILE

One of the most popular herbal beverages in the world. Fragrance is sweet, taste is floral.