

# OPEN M A R K E T

## BREAKFAST From 6.30am to 11am # available until 3pm

BIG BREAKFAST # (*GF)	23.0
two rashers of bacon, two eggs your way, a pork sausage, butter mushrooms, grilled tomato and a hash brown served on sourdough toast	
VEGETARIAN BREAKFAST	23.0
two eggs your way, grilled tomato, mushrooms, avocado, baked beans and a hash brown served on sourdough toast	
BACON AND EGGS # (*GF)	17.0
two rashers of bacon and two eggs your way with grilled tomato served on sourdough toast	
BREAKFAST WRAP # (*GF)	18.0
two rashers of bacon, two fried eggs with cheese and barbecue sauce on a tortilla wrap with a hash brown	
EGGS BENEDICT # (*GF)	17.0
two poached eggs with baby spinach and hollandaise served on sourdough toast	
/crispy bacon # 21.0	
/leg ham 21.0	
/smoked salmon 23.0	
EGGS ON TOAST (*GF)	14.0
three eggs served on sourdough toast, your choice of scrambled, poached or fried	
OMELETTES (*GF)	
/cheese omelette served on sourdough toast 14.0	
/vegetarian omelette 19.0	
mushrooms, caramelised onion, semidried tomato, baby spinach and cheese	
/ham omelette 19.0	
leg ham, semidried tomato and cheese	
GRILLED MUSHROOMS (*GF)	22.0
grilled mushrooms with pesto, parmesan and baby spinach served on sourdough toast	

SAVOURY MINCE	19.0
served with sourdough toast and a poached egg	
LAMBS FRY AND BACON	19.0
in an onion gravy served with toasted sourdough	
AVOCADO BREAKFAST (*GF, V)	15.0
avocado with a balsamic glaze served on sourdough toast	
/add fetta 18.0	
PANCAKES (*GF)	14.0
house made pancakes served with maple syrup. add	
/banana 2.5 /bacon (1) 3.0	
/cream 2.0 /ice cream 3.0	
/fresh fruit 5.0 /mixed berries 3.5	
FRESH FRUIT SALAD (*GF, V)	15.0
seasonal fruit salad. add	
/muesli 2.5 /mixed berries 3.5	
/greek yoghurt 2.5 /coconut yoghurt 3.5	
CROISSANT	
/french served butter and jam 7.0	
/swiss served with swiss cheese and ham 9.0	
RAISIN TOAST (*GF)	6.0
served with butter	

## EXTRAS

/hash brown (1)	2.5
/toast or sourdough (1)	2.5
/gluten free bread (1)	2.5
/grilled tomato (1)	2.0
/mushrooms	4.0
/pork sausage (1)	3.5
/bacon (1)	3.0
/egg, poached or fried (1)	2.0
/egg, scrambled	4.0
/smoked salmon	5.0
/baked beans	3.0

## COFFEE & TEA

	small	med	large
COFFEE	4.0	5.0	6.0
/cappuccino			
/flat white			
/cafe latte			
/long black			
/long macchiato			
/hot mocha			
/chai latte			
/hot chocolate			
vienna			5.0
short black, short macchiato			3.5
affogato			6.0
TEA			
pot of tea for one			4.0
pot of tea for two			7.0
soy, lactose free and almond milk			1.0
decaf, extra coffee shot, coffee syrups			1.0
takeaway available			0.5

## COLD DRINKS

MILKSHAKES	6.0
THICKSHAKES	8.5
ICED	7.0
with ice cream and cream	
/coffee /chocolate /mocha	
CHILLED LATTE	6.0
coffee with milk, ice and vanilla	
FRAPPES	7.5
SMOOTHIES	8.5
soy, lactose free and almond milk	
	3.0

## CAKE CABINET

**A SELECTION OF FRESH, HOUSE BAKED GOODIES AVAILABLE. PLEASE SEE OUR CAKE CABINET FOR AVAILABILITY AND OPTIONS.**

(VG) vegetarian

(V) vegan

(\*V) can be vegan, please ask

(GF) gluten free

(\*GF) can be gluten free, please ask

15% surcharge on australian public holidays



From 11am to 3pm

## SOMETHING LIGHT

BRUSCHETTA (*GF, *V)	14.0
toasted sourdough topped with tomato, onion, garlic, basil, olive oil and parmesan cheese	
NEW ZEALAND OYSTERS	
/ <b>natural</b> chilled oyster served with lemon aioli (GF)	3.5ea
/ <b>kilpatrick</b> oyster served with lemon (GF)	4.0ea
HERVEY BAY SCALLOPS (*GF)	3.5ea
cooked in a mornay sauce with crisp bread crumbs	
GARLIC BREAD	9.0
toasted turkish bread with a garlic butter	
/add <b>cheese</b>	11.5
ARANCINI BALLS	13.0
cheese and bacon risotto balls served with a capsicum coulis and parmesan cheese	
POTATO SKINS	13.0
crisp potato skins filled with savoury mince cheese and topped with sour cream	

## SEAFOOD

AQUAVUE SEAFOOD PLATTER	50.0
a selection of seasonal fresh and cooked seafood served with chips, lemon and tartare	
GRILLED QUEENSLAND BARRAMUNDI (*GF)	30.0
fresh queensland barramundi served with chips and salad topped with lemon butter	
BEER BATTERED FISH	24.0
beer battered fish of the day served with chips, salad, tartare and lemon	
GARLIC PRAWNS (GF)	26.0
local prawns cooked in a garlic sauce served with basmati rice	
SEAFOOD CHOWDER	24.0
housemade seafood chowder made with seasonal seafood served with toasted sourdough	

## FAVOURITES

WRAPS (*GF, *V)	15.0
/ <b>ham and sundried tomato</b>	
/ <b>sweet chilli chicken</b>	
/ <b>chicken and avocado</b>	
/ <b>pulled pork</b>	
MELTS (*GF)	15.0
/ <b>chicken</b> , avocado and tasty cheese	
/ <b>ham</b> , pineapple and tasty cheese	
/ <b>pulled pork</b> , caramelised onion and tasty cheese	
QUICHE LORRAINE	17.0
housemade quiche served with salad	

## SALADS

CHICKEN CAESAR SALAD (*GF)	26.0
chicken breast, cos lettuce, crisp bacon, sourdough croutons and parmesan cheese, tossed in our house made caesar dressing. topped with a poached egg.	
PRAWN, MANGO AND MACADAMIA NUT SALAD (GF)	26.0
garden salad topped with poached australian king prawns, diced mango and honey toasted macadamia nuts drizzled with an orange and mustard dressing	
CALAMARI SALAD (*GF)	25.0
garden salad topped with salt and pepper calamari and lemon aioli	

## PIZZA & PASTA

ROASTED PUMPKIN PIZZA (*GF)	20.0
with baby spinach, fetta and mozzarella topped with honey roasted macadamia nuts on a napoli base	
PULLED PORK PIZZA (*GF)	20.0
with bacon and mozzarella on a hickory BBQ base	

PESTO CHICKEN PIZZA (*GF)	20.0
topped with chicken, camembert and mozzarella on a pesto base	
MIXED SEAFOOD PIZZA (*GF)	25.0
PASTA CARBONARA	24.0
bacon and mushrooms with a garlic cream sauce on a bed of penne pasta	
/ <b>with pulled pork or chicken</b>	28.0

## BURGERS & SANDWICHES

*All burgers and sandwiches served on sourdough with beer battered chips*

BEEF BURGER	19.0
beef patty with lettuce, tomato, bacon and cheese topped with a beetroot relish	
CHICKEN BURGER	19.0
southern fried chicken with lettuce, tomato, bacon and cheese topped with lemon aioli	
FISH BURGER	19.0
beer battered fish with lettuce, tomato, topped with tartare sauce	
VEGETARIAN BURGER (*V)	19.0
falafel patty topped with lettuce, beetroot, tomato and tomato relish	
STEAK SANDWICH (*GF)	20.0
rib fillet steak with caramelised onion, swiss cheese, egg, lettuce, tomato and beetroot	

## CHIPS & SIDES

BEER BATTERED CHIPS	9.0
FATBOY CHIPS	11.0
SWEET POTATO CHIPS	11.0
POTATO WEDGES	11.0
SIDES <i>(with any main meal)</i>	5.0
salad, veggies, mash	
beer battered chips	
sweet potato chips	

## Sunset delights

CHEESE BOARD	18.0
3 cheeses served with water crackers, garlic crisps and dried fruit	
BRUSCHETTA (*GF, *V)	14.0
toasted sourdough topped with tomato, onion, garlic, basil, olive oil and parmesan cheese	
NEW ZEALAND OYSTERS	
/natural chilled oyster served with lemon aioli (GF)	3.5ea
/kilpatrick oyster served with lemon (GF)	4.0ea
HERVEY BAY SCALLOPS (*GF)	3.5ea
cooked in a mornay sauce with crisp bread crumbs	
GARLIC BREAD	9.0
toasted turkish bread with a garlic butter	
/add <b>cheese</b>	11.5
ARANCINI BALLS	13.0
cheese and bacon risotto balls served with a capsicum coulis and parmesan cheese	
POTATO SKINS	13.0
crisp potato skins filled with savoury mince cheese and topped with sour cream	

CRUMBED CAMEMBERT	13.0
served with a canberry sauce	
CALAMARI (*GF)	13.0
salt and szechuan pepper calamari with lemon aioli	

## From the paddock

Served with your choice of chips or mash and salad or veggies unless otherwise specified

RIB FILLET STEAK 250G	31.0
/ with a <b>prawn topper</b>	38.0
CHICKEN SCHNITZEL	22.0
AQUAVUE ULTIMATE PARM	25.0
BRAISED LAMB SHANK	28.0
served on creamy potato mash, with seasonal vegetables and red wine jus	

## From the sea

AQUAVUE SEAFOOD PLATTER	50.0
a selection of seasonal fresh and cooked seafood served with chips, lemon and tartare	
GRILLED QUEENSLAND BARRAMUNDI (*GF)	30.0
fresh queensland barramundi served with your choice of chips or mash and salad or seasonal vegies	

PAN-FRIED TASMANIAN SALMON	30.0
served with your choice of chips or mash and salad of veggies	
BEER BATTERED FISH	24.0
beer battered fish of the day served with chips, salad, tartare and lemon	
GARLIC PRAWNS (*GF)	26.0
local prawns cooked in a garlic sauce served with basmati rice	
SEAFOOD CHOWDER	24.0
housemade seafood chowder made from seasonal seafood served with toasted sourdough	

## Salads

CHICKEN CAESAR SALAD (*GF)	26.0
chicken breast, cos lettuce, crisp bacon, sourdough croutons and parmesan cheese, tossed in our house made caesar dressing. topped with a poached egg.	
PRAWN, MANGO AND MACADAMIA NUT SALAD	26.0
garden salad topped with poached australian king prawns, diced mango and honey toasted macadamia nuts drizzled with an orange and mustard dressing	
CALAMARI SALAD (*GF)	25.0
garden salad topped with salt and pepper calamari and lemon aioli	



## Pizza & pasta

ROASTED PUMPKIN PIZZA (*GF) with baby spinach, fetta and mozzarella topped with honey roasted macadamia nuts on a napoli base	20.0
PULLED PORK PIZZA (*GF) with bacon and mozzarella on a hickory BBQ base	20.0
PESTO CHICKEN PIZZA (*GF) topped with chicken, camembert and mozzarella on a pesto base	20.0
MIXED SEAFOOD PIZZA (*GF)	25.0
PENNE CARBONARA (*GF) bacon and mushrooms with a garlic cream sauce on a bed of penne pasta	24.0
/with <b>pulled pork</b> or <b>chicken</b>	28.0
ROASTED PUMPKIN PASTA (VG) roasted pumpkin, spinach and walnuts, garlic and olive oil on a bed of penne pasta	24.0
/with <b>pulled pork</b> or <b>chicken</b>	28.0

## Burgers & sandwiches

*All burgers and sandwiches served with chips*

BEEF BURGER beef patty with lettuce, tomato, bacon and cheese topped with a beetroot relish	19.0
CHICKEN BURGER southern fried chicken with lettuce, tomato, bacon and cheese topped with lemon aioli	19.0
FISH BURGER beer battered fish with lettuce, tomato, topped with tartare sauce	19.0
VEGETARIAN BURGER (*V) falafel patty topped with lettuce, beetroot, tomato and tomato relish	19.0
STEAK SANDWICH (*GF) rib fillet steak with caramelised onion, swiss cheese, egg, lettuce, tomato and beetroot	20.0

## Chips & sides

BEER BATTERED CHIPS	9.0
FATBOY CHIPS	11.0
SWEET POTATO CHIPS	11.0
POTATO WEDGES	11.0
SIDES (with any main meal) salad, veggies, mash beer battered chips sweet potato chips	5.0

## Desserts

BAILEYS AFFOGATO (GF)	11.0
STRAWBERRY AND CREAM	10.0
CHOCOLATE CAKE (GF)	
STICKY DATE ICE CREAM SANDWICH served with a warm butterscotch sauce	10.0
PAVLOVA served with fresh seasonal fruit, cream and passionfruit pulp	10.0
CHEESECAKE served with cream	10.0
APPLE AND RHUBARB CRUMBLE served with cream	10.0
ICE CREAM SUNDAE FOR ONE served with your choice of topping	10.0