



### LET'S CHAT

Garlic bread	6
Warm turkish bread w evo & balsamic reduction	6
House marinated olives	6
Potato croquettes w housemade kasundi	8
Wedges w condiments	9
Mezze board housemade dips, lavosh, house marinated olives & pickles	18
Mediterranean antipasto board chef selection of housemade delicacies	30
Seafood antipasto board chef selection of cold & hot seafood items	36

### SMALLER THINGS

Wild mushroom arancini w truffle aioli & sticky balsamic	15
Crumbed calamari w tartare sauce, rocket, capers & red onion	18
Spring bay mussels in a sauce of chilli, garlic, saffron, tomato, spanish onion, white wine & fresh herbs	18
Meatballs in a rich sugo w housemade grissini	18
Hervey bay scallops in the half shell, cauliflower puree & macadamia dukkah crumble	20
Freshly shucked oysters natural or kilpatrick	1/2doz 20 doz 34

### HI CARB

Veggie gnocchi capsicum, eggplant, zucchini in a romesco sauce	20
Chorizo & mussel risotto w baby peas, tomato, caramelised leek, saffron & fresh herbs	22
Gnocchi ragu in a rich beef sauce w red wine & fresh thyme	24
Pappardelle duck ragu wild mushrooms, herbs in a tomato sugo	26
Linguine marinara prawns, calamari, mussels, fish pieces, tomatoes, garlic, chilli, fresh herbs & olive oil	26
Swimmer crab risotto green peas, spring onion, coriander, a hint of chilli & coconut cream	28

### USUAL SUSPECTS

Wild mushroom burger field mushrooms, haloumi cheese, squashed arancini w roquette, chilli jam, garlic aioli served in a beetroot bun	20
Chicken parmigiana w wedges & a green salad	22
Soft shell crab burger paprika tempura battered soft shell crab w Asian slaw, squid ink bun w paprika aioli	22
Chicken risotto roasted pumpkin, pine nuts, sage & baby kale	22
Fish n chips stone & wood battered fish fillets w homemade condiments	26
Lamb shanks braised in a rosemary tomato sugo w creamy garlic mash potato	26

Cautionary note: Please be aware that shanks contain a very fine cartilage bone released during the cooking process

### FROM THE BBQ

Harissa spiced chicken crushed potatoes, aioli, beetroot, carrot, pomegranate	28
Glazed pork chop w rosemary garlic potatoes, grilled asparagus, caramelized onion & apple jam	28
BBQ kangaroo fillet marinated in apple cider w baby potatoes & rich jus	29
Atlantic salmon fillet seasonal veggies, creamed cauliflower & herbed aioli	32
Eye fillet steak grass fed, black angus w garlic mash potato, snowpeas & red wine jus	36
Queensland king prawns nicoise salad, tarragon & pernod vinaigrette	36

### LOW CARB

Supercharged salad smoked salmon, freekeh, seeds, pomegranate, broccolini, avocado, almond, fetta, crispy kale, poached egg in a honey & miso dressing	20
Chicken caesar salad cos lettuce, glazed bacon, croutons, parmesan, white anchovies & egg in a creamy dressing	20
Asian beef salad green leaf, carrots, cucumber, bean shoots, capsicum & cashews in an asian inspired dressing	20
Salt & pepper squid salad rocket, radish, peppered spices, aioli in a miso & honey dressing	20

### ON THE SIDE

romesco sautéed vegetables / chips / broccolini & grain salad / nicoise salad	8
---	---

### IF I MUST

Lemon tart macerated strawberries, rosemary, mascarpone & fior di latte ice cream	14
Yoghurt panna cotta raspberries, strawberry gel, biscuit & citrus sauce	14
White chocolate brulee milk cream & a tuille garden	14
Sticky date pudding warm butterscotch sauce & vanilla bean ice cream rolled in popcorn praline	14
Chocolate honey pot layers of cocoa crumble, honey cream & honeycomb ice cream	14
Berth's dessert board an assortment of our housemade desserts	28



## RISE + SHINE daily until 5pm

'Lievito artisan' sourdough, fruit loaf or 7 seeds toast w seasonal preserves	7
Berth's french toast berry compote, seasonal berries, cinnamon sugar & maple syrup	12
Toasted almond muesli w poached rhubarb, violets & honey yoghurt	12
Yoghurt pannacotta almond & coconut granola, cocoa, goji berries, seeds & seasonal fruit	15
Buttermilk hotcake lemon curd, seeds, mixed berries, puffed grains, maple syrup & ice cream	18
Eggs on toast choice of poached, fried or scrambled on sourdough	10
Breakfast B.L.T bacon, lettuce, tomato, fried egg, mayonnaise & a spicy tomato relish	15
Chilli & coconut scrambled eggs coriander, fetta & tomato salsa on 7 seeds toast	16
Sautéed mushrooms salsa verde, mushroom puree & crumbed egg on sourdough	16
Seasonal avocado macadamia dukkah, pickled beetroot, carrot & danish fetta on 7 seeds toast add poached egg	17 3
'Our benny' double smoked ham, saffron leek & herbed hollandaise on sourdough	17
Berth scramble eggs smoked salmon, spinach & fresh dill on sourdough	18
Big Bertha eggs, streaky bacon, mushrooms, potato croquette & homemade kasundi relish on sourdough	18

## SIDES

mushrooms / double smoked ham / herbed hollandaise / gluten free bread	3
streaky bacon / hash browns / chorizo sausage / avocado / marinated fetta / potato croquette	4
smoked salmon	5

## COFFEE / TEA

Long black	3.8
Short black	3.8
Latte	3.8
Cappucino	3.8
Flat white	3.8
Macchiato	3.8
Mocha	4
Prana chai	5
Iced latte/ long black	5
Iced coffee/ chocolate (w ice cream)	4
+ Soy milk	.50
+ Almond milk	.50
+ Large	1
English breakfast	4
Earl grey	4
Green	4
Peppermint	4
Chamomile	4
Hot chocolate w marshmallows	4
Affogato	5
Liqueur affogato	12

## COLD DRINKS

Soda	3
Coke / Coke – no sugar / Lift / Sprite	3.5
Dry ginger	3.5
Lemon / Soda Lime & Bitters	4
Fevertree Tonic / Ginger beer	4.5
Juices Apple / Orange / Pineapple / Tomato	4
Sparkling or Still Mineral water	6

## KIDS MENU

### BREAKFAST

Little Bertha fried egg on toast w bacon, hash brown & tomato sauce	8
Hot cake w vanilla ice cream & chocolate sauce	8

### MAINS

Crumbed chicken & chips	12
Crumbed calamari & chips	12
Battered fish & chips	12
Spaghetti meatballs	12

### DESSERT

Vanilla ice cream 2 scoops w or without chocolate topping	4
---	---