

all day lunch

Breakfast Bowl: Roast potatoes and chorizo topped with a soft poached egg, fresh roquette and hollandaise GF/DFA	\$22
Chickpea Salad: Baby spinach, shreaded beetroot, carrot, red onion, roast pumpkin and basil pesto GF/DF	\$22
Risotto: Shitake mushrooms roast pepper, pumpkin and basil pesto rice with toasted pumpkin and sunflower seeds <i>GF/DF</i>	\$22
Baguette: Sliced turkey, sweet pickles, spanish onion, olives, red cabbage and roast pepper pesto	\$23
Marinara: Seafood marinara with in house Napoli, fresh herbs, steamed mussels, prawns and calamari <i>DF</i>	\$24
Chicken Sandwich: Grilled chicken breast, streaky bacon, salad greens and cashew cream on toasted focaccia with steak cut fries GFA/DFA	\$25
Caesar Salad: Fresh cos lettuce, crispy bacon, shaved parmesan, garlic croutons, anchovies and a soft poached egg with house-made Caesar dressing GFA (add chicken for \$3.00)	\$23
Fish 'N' Chips: Beer battered local fresh fish, garden salad, fried pickles, chips and house-made caper mayo	\$26
Beef Burger: Specialty beef pattie, rustic slaw, mac'n'cheese and buttermilk o-rings with steak cut fries on a lightly toasted ciabatta bun (chef's specialty) DEFINITELY NOT GF OR DF!	\$26
Thornton Brekkie: Poached eggs, roasted vine tomatoes, local butchery sausages, mushrooms, potato rosti and streaky bacon with toasted focaccia <i>GFA</i>	\$26
Venison Pizza: Terracotta sauce smoked denvour leg, topped with fresh roquette, candied walnuts and blue cheese ranch dressing <i>GFA/DFA</i>	\$28
Pork Pizza: Napoli sauce, BBQ pulled pork, red onion, jalapenos topped with apple and fennel slaw <i>GFA/DFA</i>	\$28
Garlic Bread, Bowl of fries \$7.50	
Sides \$5: Two fried eggs, garden salad, streaky bacon, sausages, notato	

rostis, toast with butter. **Dressings:** Hollandaise or aioli **\$2**.

We have a range of good beers and wines to pair with your meal.