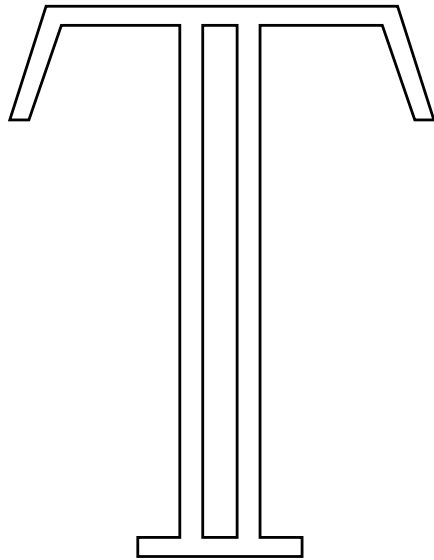


Weekend Breakfast



Food Menu

Sweet

- HOMEMADE BANANA BREAD almond / honey ricotta 9
GRANOLA natural yoghurt / seasonal fruit / vanilla compressed watermelon 16
PANCAKES seasonal berries / honey almond ricotta / maple syrup 16

Healthy

- AÇAÍ BOWL açai cream / granola / berries / fresh fruit / seeds 15
BREAKFAST BOWL quinoa / farro / avocado / pumpkin / halloumi / fried egg / pepitas (v, gf) 17
SMASHED AVOCADO roast mushrooms / sautéed spinach / caramelised onion / rye bread (vg) 16
EGG WHITE OMELETTE bell peppers / red onion / kale / quinoa toast (v) 15
SALMON BRUSCHETTA smoked salmon / goat's cheese / chives / pickles / pesto / sourdough 19

Eggs

- EGGS YOUR WAY poached, scrambled or fried / sourdough / butter (v) 12
TERRACE BENEDICT double smoked bacon / poached eggs / hollandaise sauce / English muffin (v) 18
FRITTATA BREAKFAST PAN cauliflower / spinach / red onion / tomato / sourdough (v) 18
BIG BREAKFAST poached eggs / chipolata / tomato / bacon / mushroom / asparagus / hash brown / sourdough 23

Add on

- eggs / avocado / bacon / mushrooms / roast tomato / haloumi / hash brown 5
smoked salmon 7
sourdough / rye / quinoa & soy linseed / gluten free toast 7

(v) vegetarian (vg) vegan (gf) gluten free

AVAILABLE TILL 11:30AM



Lunch on the Domain

Small

BRUSCHETTA WITH PEAS broad beans / herbs / feta (v) 14

ARANCINI OF THE DAY 14

SHARED BOARD bresaola / prosciutto / cacciatore / sopressa / mortadella / pickles / chargrilled bread 35

FRIED LOCAL SQUID chilli / lemon mayonnaise 18

CAPONATA sweet & sour eggplant / goat's cheese / roast almond / pita bread (v) 14

Pasta

SPRING PEA RISOTTO mint / pecorino (v, gf) 24

ORECCHIETTE broccolini / parmesan / garlic / chilli (v) 23

PAPPARDELLE salted cod / tomato / cavolo nero / saffron 25

TAGLIOLINI clams / garlic / chilli / white wine / parsley / olive oil 27

BLACK SPAGHETTI spanner crab / chilli / tarragon / breadcrumbs 32

(gluten free pasta on request)

Large

LAMB RUMP farro / salsa verde / black olive tapenade / cherry tomato / chilli / mint 32

CHICKEN broad beans / cauliflower purée / mushrooms / thyme (gf) 28

BARRAMUNDI FILLET frisée / asparagus / herbed breadcrumbs / pickled shallot / anchovy mayo 32

CRUMBED PORK CUTLET polenta / kale / rosemary / burnt lemon 30

Salad

GRILLED CHICKEN corn / fregola / cavolo nero / avocado / pepitas / Champagne dressing 22

BURRATA frisée / preserved artichoke / spinach / beetroot / walnut vinaigrette (v, gf) 24

BUFFALO MOZZARELLA quinoa / tomato / kale / shallots / honey mustard dressing / seeds (v) 22

Sides

TUSCAN FRIES garlic / chilli / olive / herbs (gf) 10

WHITE BEAN PURÉE brussels sprouts / pancetta (gf) 10

STEAMED POTATOES parsley butter (v, gf) 10

RAW FENNEL capers / chives (gf, vg) 9

Dessert

VANILLA PANNA COTTA summer berries / grappa 15

CHOCOLATE TART crème fraîche (v) 15

PISTACHIO SEMIFREDDO (v, gf) 13

'PICK ME UP' TIRAMISU (v) 15

AFFOGATO 8.5 with Frangelico or Amaretto 16.5

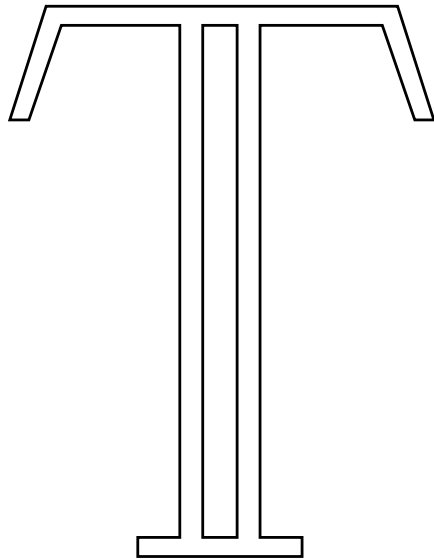
CHEESE BOARD local & international cheese / paste / crisp bread / fresh grapes (v) 19

(v) vegetarian (vg) vegan (gf) gluten free

AVAILABLE TILL 4:00PM



Drink on the Domain



Drinks Menu

Cocktails

BELLINI The timeless Venetian classic. Prosecco frizzante with white peaches	15
APEROL SPRITZ The one and only. Aperol Aperitivo, prosecco, soda and fresh orange	16
THE HUGO Prosecco, St Germain elderflower, citrus, soda and fresh mint	16
NEGRONI Count Negroni was on to a good thing here... Beefeater 24, Antica Formula and Campari. Fresh orange to finish	17
TIRAMISU MARTINI Mr Black Cold Brew, Pinot Noir, Crème de Cacao, choc bitters, mascarpone & espresso	18
ITALIANO SOUR Pampelle L'Apero, Italicus Rosalio, Montenegro Amaro, lemon, white grapefruit & egg white	17

Beer & Cider

TAP	sch	jug
4 Pines Pale Ale, NSW	9.5	28
Young Henrys Natural Lager, NSW	9.5	26
PACK	btl	bucket
James Boag's Premium Light, TAS	8	
JS 150 Lashes Pale Ale, NSW	10	36
Peroni, Italy	10	36
Birra Moretti, Italy	9.5	35
Menebrea, Italy	9.5	35
The Hills Apple Cider, SA	10	36

Wine

Sparkling & Champagne

	gl	btl
NV Aura Brut, South Eastern Australia	9.5	/ 42
NV Petit Cordon by Maison Mumm, Marlborough, NZ	14	/ 65
NV Viticoltori Ponte Prosecco, Veneto, Italy	12	/ 55
NV Nova Vita Sparkling Rosé, Adelaide Hills, SA		65
NV G.H Mumm Grand Cordon Brut Cuvée, Reims, France		130

White

18 Villa Sandi 'La Villa' Pinot Grigio, Veneto, Italy	11	/ 50
17 Tiefenbrunner 'Merus' Pinot Grigio, Alto Adige, Italy		68
17 Aura Sauvignon Blanc, South Eastern Australia	9.5	/ 42
17 Nobody's Hero Sauvignon Blanc, Marlborough, NZ	12	/ 55
18 Pala 'I fiori' Vermentino, Sardinia, Italy	13	/ 60
17 Tellurian Toollen Blanc, Heathcote, VIC		55
16 Geoff Merrill 'Pimpala Rd' Chardonnay, McLaren Vale, SA	10	/ 45
18 Tormaresca Chardonnay, Puglia, Italy		60

Rosé

Parlez Vous Rosé, Riverina, NSW	10	/ 45
17 Galli 'Camelback' Nebbiolo Rosé, Heathcote, VIC	12	/ 60

Red

18 First Creek Botanica Pinot Noir, Tumbarumba, NSW	10	/ 45
16 Pico Maccario 'Lavignone' Barbera D'Asti, Piedmont, Italy		65
16 Antinori Santa Cristina Sangiovese, Tuscany, Italy	12	/ 55
17 Lamura Nero D'Avola, Sicily, Italy	11	/ 52
17 Allegrini Valpolicella Corvina Blend, Veneto, Italy		78
18 Aura Shiraz, South Eastern Australia		42
17 Geoff Merrill 'Pimpala Rd' Shiraz, McLaren Vale, SA	11	/ 50
16 Wynn's 'The Gables' Cabernet Sauvignon, Coonawarra, SA		60

Dessert & Digestive

NV Borgo Maragliano 'La Caliera' Moscato d'Asti	12	
NV Saltram Mr Pickwick Tawny, Barossa Valley, SA	17	
Montenegro Amaro, Emilia Romagna	15	
Ramazzotti Amaro, Milan, Italy	16	
Nonino Quintessentia Amaro, Friuli, Italy	24	

Cold

Limonata / Chinotto / Rossa / Pompelmo	6
Coke / Coke no sugar / Sprite / Ginger ale / Tonic / Soda	4.5
Ginger beer	6

TERRACE ICED TEAS

Rooibos Vanilla - raspberry / mint / cloudy apple	
NYC Breakfast - rhubarb / grapefruit / lemongrass	7

Jiva kombucha - ginger / watermelon & mint	9
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Juice - orange / cloudy apple	5
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COLD PRESSED JUICE

Watermelon plus - watermelon / apple / strawberry / pomegranate / lime	8
Heartbeet - beetroot / apple cucumber / lime / ginger	
Daily greens - celery / apple / pear / spinach / lemon / ginger	

Purezza Sparkling Water 1L	4
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Hot

COFFEE

Espresso / long black	4
Macchiato / piccolo / flat white / latte / cappuccino	
Mocha / hot chocolate	4.5
Iced coffee / iced chocolate	6
Soy / lactose free / almond	+0.5

LOOSE LEAF TEA allow 3 minutes to infuse

Aussie Breakfast / NYC Breakfast / Earl Grey Reserve / Indian Mint	4
Lemon Green / Jasmine Dream	4
Peachy Oolong	4
Royal Chamomile / Rooibos Vanilla	4
Kama Chai Sutra - brewed with milk & honey (allow 5 minutes for proper infusion)	5