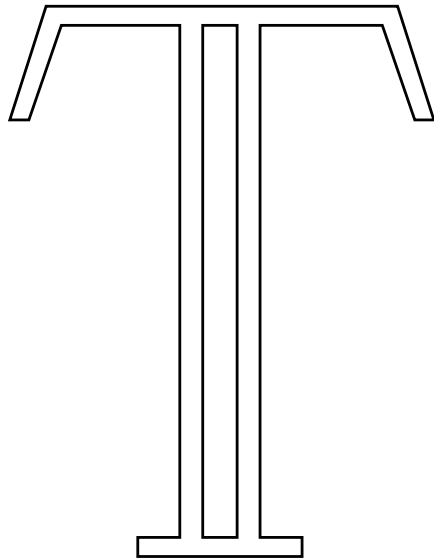


Weekend Breakfast



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)

Pizza

MARGHERITA tomato / buffalo mozzarella / parmesan / oregano / basil (v) 22

POTATO taleggio / mozzarella / parmesan / rosemary (v) 23

ROAST MUSHROOMS mozzarella / thyme / parmesan (v) 23

EGGPLANT tomato / ricotta / fior di latte / chilli / basil (v) 22

PRAWN mozzarella / chilli / garlic / rocket oil 24.5

ARTICHOKE smoked ham / mushroom / tomato / olive / anchovy / egg 24.5

SPICY SALAMI nduja / black olive / caper 24.5

SAUSAGE tomato / cauliflower / mozzarella / pancetta / chilli 24.5

(available gluten and yeast free base + 2)

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

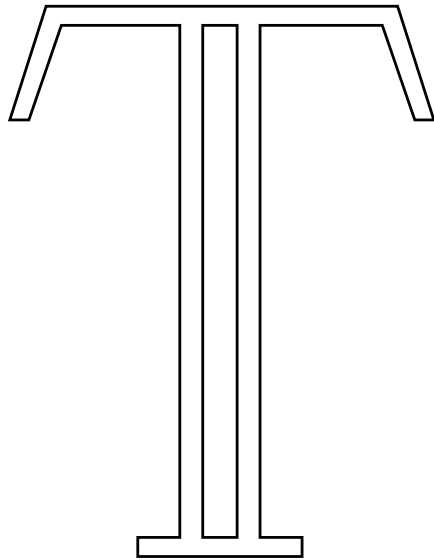
CHEESE BOARD local & international cheese / paste / crisp bread / fresh grapes (v) 19

(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 | |
| Jiva kombucha - ginger / watermelon & mint | 9 |
| Juice - orange / cloudy apple | 5 |

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 |

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 |