



# All day Breakfast Menu

<b>Toasted banana bread</b> served with butter	\$ 7.90
<b>Blueberry banana bread</b> (gf) served with butter	\$ 8.90
<b>Toasted mango &amp; coconut bread</b> (gf) served with butter	\$ 8.90
<b>Toast</b> with butter & house made berry jam or vegemite (rye fruit toast or sourdough)	\$ 8.90
<b>Toasted Muesli</b> with a rhubarb compote & organic yoghurt (gf)	\$ 14.90
<b>Fruit tower</b> (gf/v) seasonal fresh fruit tower with vanilla yoghurt	\$ 12.90
<b>Crepes</b> with vanilla ice-cream and Nutella	\$ 12.50
<b>Hot Pancakes</b> served with maple syrup & caramelized pistachio butter	\$ 15.00
<b>Breakfast Burrito:</b> fried egg & bacon wrap with bbq hollandaise sauce	\$ 12.00
<b>Two eggs</b> on sourdough toast cooked to your liking	\$ 12.00
<b>Smashed avo:</b> poached egg, avocado, feta cheese & parsley served on sourdough bread	\$ 18.00
<b>Classic egg benedict</b> Poached eggs, sliced ham on Turkish bread finished with hollandaise sauce	\$ 18.00
<b>Egg Florentine</b> Poached eggs, steamed spinach on Turkish bread finished with hollandaise sauce	\$ 18.00
<b>Eggs Royale</b> Poached eggs, salmon on Turkish bread finished with hollandaise sauce	\$ 18.00
<b>Spanish Omelette</b> Chorizo sausage, onion & potato served with a baguette	\$ 18.00
<b>Ocean Trout</b> Hot smoked trout, poached eggs, steamed spinach, baby capers & semi dried cherry tomato on Turkish bread finished with house- made hollandaise	\$ 18.00
<b>Protein Plus</b> (gf/v) Baked egg whites with mushroom, steamed spinach & gluten free toast	\$ 16.00
<b>Veggie Breaky</b> Poached eggs, avocado, grilled tomato, mushroom & house-made hash brown on sourdough toast	\$ 19.00

Please note: Public holidays incur a 15% surcharge to all sales. No split bills  
v- vegetarian      gf- Gluten free



### **Cornucopia House breakfast**

Choice of eggs, mushroom, grilled tomato, sausage & bacon on sourdough toast \$ 20.00

### **Breakfast Extras**

Steamed spinach, mushrooms, haloumi cheese, bacon, sausage, chorizo  
house- made hash brown, grilled tomato, house- made baked beans, salmon, avocado \$ 4.00 per item

Gluten free bread \$ 2.00

## **Light Meals**

**Soup of the day** \$ 10.00

**2 dips of the day** served with focaccia toast \$ 11.00

**Salt & Scheszwan pepper calamari** served with strawberry chili sauce \$ 15.00

Add chips & salad \$ 22.00

### **Charcuterie Plate** (perfect for sharing)

Prosciutto, Hungarian salami, sliced ham, house-made bresaola, Spanish chorizo,  
pickled vegetables and house-made duck & liver pate served with bread \$ 22.00

**Roast Honey pumpkin salad** with feta cheese, pine nuts, mixed salad leaves, avocado  
smashed croutons & balsamic dressing \$ 17.00

Add chicken or salmon +\$ 4.00

**Thai grilled beef salad** (gf) Sliced sirloin beef with green paw paw, coriander & Asian dressing \$ 19.00

**Classic Caesar Salad** poached egg, bacon, anchovies, garlic crouton, parmesan, & caesar dressing \$ 15.00

**Veggie Stack** herb roasted seasonal vegetables (red onion, eggplant, zucchini & carrot) with a  
Balsamic reduction & mixed leaf \$ 18.00



# Main Meals

<b>Beer battered local barra</b> served with salad, chips & tartar sauce	\$ 22.00
<b>Sirloin Steak Sandwich</b> cos lettuce, tomato, cheese, red cabbage slaw & tomato relish served with chips	\$ 20.00
<b>Aussie Angus Burger</b> with cheese, bacon, beetroot, pineapple, gherkin, lettuce & tomato served with chips and mayo	\$ 19.00
<b>Croc burger</b> with cheese, tomato, lettuce & smoked bbq sauce. Served with seasoned wedges, sour cream & sweet chili sauce	\$ 22.00
<b>Chicken &amp; Wild Mushroom Pie</b> served with green pea & parmesan mash & jus	\$ 18.00
<b>Seafood Linguini</b> Mussels, prawns, scallops, squid & local barramundi in a white wine & parsley sauce	\$ 24.00
<b>Porterhouse steak (300g)</b> served with potato roesti, buttered vegetables & peppercorn jus or gravy	\$26.00
<b>Wild Mushroom Risotto</b> served with honey roast pumpkin, wild mushrooms, asparagus and finished with parmesan	\$ 18.00

## Sides

<b>Chips</b>	\$ 7.00	<b>Add gravy</b> \$ 2.00
<b>Wedges &amp; sour cream</b>	\$ 8.00	
<b>garden salad</b>	\$ 8.00	
<b>buttered vegetables</b>	\$ 8.00	

# Kids Menu

All served with chips & salad \$ 10.00

- Cheeseburger
- Crumbed fish
- Pasta Bolognaise
- House made chicken nuggets

# Specials



<b>Chicken wingettes &amp; drumsticks (12peices)</b> crispy chicken with a Thai dressing	\$ 12.00
<b>Sliders (3 pieces)</b>	\$ 15.00
<ul style="list-style-type: none"><li>• Angus beef patty with sour cream, gherkin, dill &amp; baby capers</li><li>• Pulled pork shoulder with cheese &amp; coleslaw</li><li>• Grilled chicken w shredded lettuce and a cajun bbq mayo</li></ul>	
<b>Fish of the day</b>	\$ 26.00
Pan fried barramundi served with sautéed enoki & oyster mushrooms, broccoli and a sweet & sour broth	
<b>Curry of the day</b>	\$ 22.00
Butter chicken served with pilaf rice, poppadum, mango chutney & mint yogurt	
<b>Smoked Salmon linguine</b>	\$ 18.00
Smoked Atlantic salmon in a white wine cream sauce with capers, cherry tomato, parmesan & dill	
<b>Cajun Salmon</b>	\$18.00
Cajun salmon served with roquette salad, candied walnuts, radish, feta & a balsamic dressing	