



Breakfast Indulgence

Golden Waffles with fresh season strawberries – \$28

Crisp, golden waffles crowned with fresh strawberry jam , velvety vanilla ice cream, and a whimsical flourish of fairy floss.

Brioche French Toast – \$27

Thick-cut brioche, luxuriously soaked in cinnamon custard, adorned with whipped lemon ricotta and a vibrant blueberry coulis.

Walnut and Banana bread– \$18

Our signature warm, house-baked banana bread served with whipped citrus butter and a lime marinade .

Chia Coconut Pandan Panna Cotta & Pecan Granola Bowl (WF, V) – \$19

A silky pandan-infused coconut chia panna cotta topped with crunchy pecan granola for a tropical, fragrant treat.

Baked Croissant with Avocado & Poached Eggs – \$29

Buttery croissant layered with smashed avocado salsa, perfectly poached eggs, wilted spinach, and a drizzle of hollandaise.

Smoky Roast Capsicum Shakshuka (GF available) – \$28

A bold blend of roasted capsicum Mixed beans, chickpeas and tomato stew , fried eggs, fresh parsley oil, and toasted ciabatta bread .

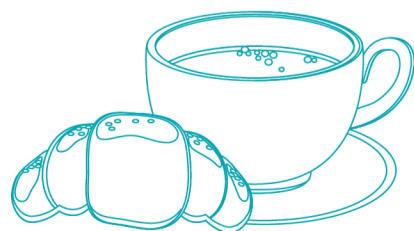
Classic Bacon & Eggs – \$21

Free-range eggs cooked your way, served with crispy bacon and toasted sourdough.

Add-Ons

Bacon \$7 | Smoked Salmon \$8 | Hash Brown \$5 | Spinach \$4

Gluten free bread \$4 | Avocado Salsa \$6 | Chorizo \$6





Shared Bites

Perfect to start, share and savour

Warm Rosemary & Lemon Olives (V, DF, GF available)— \$23
Marinated olives with citrus zest and rosemary, aromatic dukkah warm ciabatta.

Trio of Dips & Pukara Fig Balsamic and olive oil (V) — \$22
Hummus, charred capsicum, tzatziki with herb focaccia.

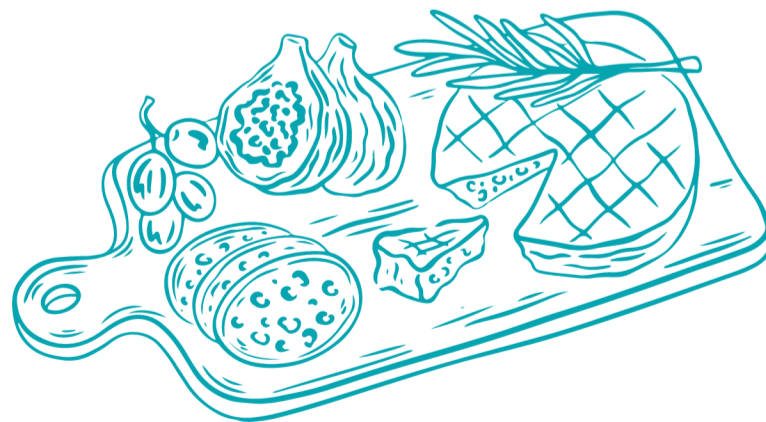
Signature Antipasto Board(GF available) — ideal for 2 \$38 ideal for 4 \$55
A lavish selection of artisan cheeses, cured meats, marinated vegetables, and gourmet crackers.

Hand-Rolled Basil Pesto Arancini (4 pieces) (V)— \$19
Golden risotto balls filled with basil pesto and parmesan, paired with garlic aioli.

Salmon Thai Fish Cakes (4 pieces) (GF, DF)— \$22
Fresh salmon fused with lemongrass and lime leaves, served with our house sweet chili sauce.

Duck Spring Rolls (4 pieces)— \$18
Crisp rolls of tender duck, finished with lime-ginger and sweet soy dipping sauce.

Beer-Battered Chips with Sumac Lemon Aioli (V) — \$12
Crispy golden chips sprinkled with sea salt, served with zesty lemon-sumac aioli.





Lunch Plates

Slow-Braised Moroccan Lamb Shoulder – \$37

Tender lamb with spiced couscous, fresh cucumber and tomato salad, and sweet orange cinnamon prunes.

Homestead Beef Burger – \$31

House-made beef patty layered with tomato chutney, beetroot, ripe tomato, crisp lettuce, Swiss cheese, and a fried egg, finished with golden, crunchy onion rings.

Pan-Seared Salmon (GF) – \$37

Nestled on a warm salad of quinoa, sweet potato, cauliflower, broccolini, Roasted Roma spinach, finished with a maple balsamic-pomegranate glaze.

Thai Satay Chicken Buddha Bowl (GF, DF) – \$32

Grilled satay-spiced chicken with crisp cabbage, carrot, cucumber, bean shoots, and fresh herbs over jasmine rice.

Roasted Pumpkin & Beetroot Salad (GF, V) – \$28

With beluga lentils, rocket, maple-glazed pecan nuts, and creamy feta citrus vinaigrette
Add: smoked Chicken \$9 Pan Seared salmon \$15

Slow-Cooked Brisket Toastie – \$26

Tender, slow-braised brisket with cheddar cheese and pickled red onion, pressed to golden perfection.

Chargrilled Vegetable Delight Toastie (V) – \$24

A medley of smoky chargrilled vegetables with creamy cheese and fragrant herbs, pressed to perfection.



Little Flock Menu

Delicious bites for our smallest foodies

Sunny Eggs & Bacon Muffin \$11

A warm muffin stacked with bacon and egg – perfect for little brunch lovers.

Fresh Fruit Salad with Creamy Yogurt \$11

A rainbow of seasonal fruit served with a swirl of creamy yogurt for a healthy, happy finish.

Nutella Dream waffles \$14

Fluffy waffle chocolate Nutella, topped with vanilla ice cream and a drizzle of Maple syrup.

Golden Crumbed Chicken Tenders & Chips \$15

Crispy, juicy chicken tenders served with golden chips and a little side of magic.

Catch of the Day Fish Bites, Calamari & Chips \$15

Lightly crumbed fish bites paired with crunchy chips for a seaside treat.

Croissant with Jam and Butter \$10

Warm baked Croissant with strawberry jam and butter.

Little Hot Chips \$8

A bowl of golden, crispy chips – just the way you love them.

Fun Flamingo Fact

Did you know flamingos get their pink colour from eating shrimp and algae?

The more they eat, the pinker they become!

