



November FOOD *Specials*

BREAKFAST ONLY UNTIL 12PM

Ham, Cheese & Tomato Omelette - \$24 - (lg)

Local shaved ham, mozzarella cheese, tomato, spinach
& parmesan w/ lower mountain pasture raised eggs
+ toasted bakers room sourdough \$5

Veggie Wrap - \$22 (v)

Haloumi, spinach, tomato & caramelised onions,
wrapped in a toasted tortilla, served w/ hash browns and tomato relish
+ wood smoked bacon \$8 + pork & fennel sausage \$6

FROM 12PM

Enzo's Hot Dog - \$24

Chilli cheese kransky in the baker's room bun, w/ mustard, tomato ketchup, mozzarella
cheese, house pickles & crispy shallots w/ chips & aioli

Pork Belly & Carrot Texture - \$34 - (lgo)

Slow cooked crispy pork belly, spiced carrot puree,
roast carrots & crispy carrot skin

Thai Noodle Salad - \$22 - (v)

Bean sprouts, coriander, mint, basil, carrots, capsicum, wombok, celery,
hokkien noodles, peanuts & crispy shallots w/ asian dressing

+ grilled chicken \$6 + king prawns (5)(a) \$15 + smoked salmon (i) \$8
+ spirit collective gin & beetroot cured salmon (i) \$12
+ popcorn haloumi \$7 + salt & pepper calamair (i) \$8

Tuna Tartare - \$31 - (lgo, i)

Japanese style tuna tartare, mixed with shallots, cucumber & chives,
served with citrus dressing, topped w/ salmon pearls & wonton crisps

ALL DAY DESSERT

Chocolate Panna Cotta - \$16

Dark chocolate panna cotta with honeycomb and dark chocolate aero, all house-made,
served with fresh strawberries

All ingredients may not be listed on the menu, please advise our staff of any specific dietary requirements or allergies.

*While we make every effort to provide a gluten friendly environment,
we can not ensure that any dish is safe for individuals with coeliac disease.*

v = vegetarian // lg = low gluten // lgo = low gluten option // i = imported // a = australian

15% surcharge on Public Holidays // Menu prices and items subject to change

November COCKTAIL Specials



Patrón Berry Bloom

Patrón Silver tequila meets muddled raspberries, strawberries and blueberries, fresh lemon juice and a touch of agave syrup. Topped with soda water and a few extra berries, served over ice in a cute little Patrón bottle.

(Bottle is for serving only and must remain at the venue.)

\$25.5

Pink Gin Sour

A pink little flirt with a citrus kick! Malfy Gin Rosa, lemon juice, Agave syrup and raspberry cordial, shaken with Wonderfoam for a soft, silky finish. Flowers on top, sass in every sip.

\$25.5



Cambodian Dreams

A little tropical daydream with white rum, Midori, pineapple juice and Monin coconut syrup, shaken with Wonderfoam for a silky finish. Served over ice in a rocks glass and topped with a pretty flower.

\$25.5



Cherry Coke Margarita

Patrón Silver tequila, Disaronno, lime juice and almond syrup, topped with Coke and served in a glass rimmed with sugar and raspberry cordial, finished with a maraschino cherry. A sweet, tangy twist on a classic.

\$25.5



Rosa Citrus - Mocktail

A little local love featuring Tielka Rosa green tea from Agnes Water, grapefruit juice, lime juice, a kiss of maple syrup and Wonderfoam. Finished with a splash of Sprite and a pretty flower.

\$14.5

