

# JULY FOOD Specials

## BREAKFAST ONLY UNTIL 12PM

### **Ham & Cheese Omelette - \$22**

Local shaved ham, mozzarella cheese, tomato, spinach and parmesan cheese

### **Huevos Rancheros - \$28**

Smoky chorizo, slow cooked rancho beans, baked eggs, feta, jalapenos, and grilled tortillas, a Mexican twist to winters morning comforting winter breakfast classic.

## FROM 12PM

### **Lamb Korma - \$38**

Succulent lamb simmered in luxuries korma sauce of coconut cream, cashews and fragrant spices. Served with fluffy basmati rice pickled cauliflower, spiced candied cashews, kachumber salad and naan bread.

### **Mussels in Crazy Water - \$30**

Spring bay Tasmanian mussels poached in traditional Italian Acqua pazza

(crazy water) which consist of herbs, water, garlic, chilli, salt, pepper served with the baker's room sour dough.

*The origin story of crazy water  
The term crazy water originated with fishermen from Neapolitan region in the 19th century. Resourceful fishermen poached their daily catch in a mix of sea water, fresh tomatoes, olive oil, garlic, and dried chilli flakes. The combination created a spicy, flavourful broth out of simple "Crazy" ingredients*

### **Seafood Chowder - \$48**

A selection of prawns, scallops, squid, and mahi mahi prepared in house made cream sauce served in the baker's room sour cob loaf.

### **Roast Beef & Sweet Potato Mash - \$29**

Succulent slow roasted beef accompanied by velvety sweet potato mash, braised cabbage and red wine jus.

### **Lamb Rack - \$45**

Pan seared lamb rack served medium on colcannon mash, broccolini, Dutch carrots and jus.

### **Chicken Wings (400g) - \$18**

Twice cooked chicken wings tossed with choice of Louisiana hot sauce or smoky BBQ and sesame seeds maple sauce.  
Served with ranch dressing on the side

1.1% surcharge for all card payments

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

# JULY COCKTAIL *Specials*



## Watermelon Aperol Spritz

A refreshing twist on a classic spritz, combining watermelon purée vibrant Aperol and locally crafted Spirit Collective Gin. Finished with prosecco, fresh lemon juice and a splash of Sprite for a light, bubbly finish. Garnished with fresh lemon slices and a mint sprig for the ultimate sip.

\$25.5

## Pretty in Pink

A beautifully balanced blend of muddled strawberries, Yangarra Rosé, Chambord and St-Germain, shaken with fresh grapefruit juice and agave. Light, fruity and delicately floral, this vibrant pink cocktail is served over ice and finished with a fresh strawberry garnish

\$25.5



## Grape Warhead

A vibrant and tangy cocktail bursting with sweet grape and crisp green apple flavours. Pavan and Pink Malfy Gin are shaken with fresh lemon juice and green apple syrup, then double strained into a sugar-rimmed martini glass for the perfect balance of sweet and sour. Finished with a frozen grape skewer for a refreshing twist.

\$25.5



## Enzo's Winter Warmer

Rich, spiced and made for cosy seaside nights. A smooth blend of Rosso Cinzano, Fireball, Maker's Mark and bitters stirred with vanilla syrup and locally crafted Tielka mulled tea from Agnes Water. Finished with a slow-melting orange ice sphere for a warming citrus touch in every sip

\$25.5



## Cosmo Mocktail

A sophisticated alcohol-free twist on the classic Cosmo, blending cranberry juice, Lyre's Italian Spritz, fresh lime juice and agave. Light, citrusy and beautifully refreshing, it's double strained for a smooth finish and garnished with a dehydrated lime wheel.

\$14.5

