

Skydancers

The logo for 'Skydancers' is rendered in a white, elegant cursive script against a black background. The word 'Skydancers' is written in a flowing, connected style. A small silhouette of a bird in flight is positioned above the letter 'y'. Another larger silhouette of a bird in flight is positioned below the letters 'e' and 'd', appearing to fly through the word.

Breakfast

Available daily from 7.30am to 3.00pm

Mains

Eggs Atlantic with poached eggs, smoked salmon, grilled asparagus, sweet potato fritter, rocket and a cashew hollandaise sauce served on bread 18.50

Smashed avocado with poached egg, mushroom, Meredith Goat Cheese and rocket, drizzled with a balsamic glaze, served on bread **V** 16.50

Fried macadamia and sweet potato fritters with poached free range eggs, spinach, sourdough and nam jim relish **V** 16.50

Egg and bacon roll served with our homemade relish on Turkish bread 12.00

Brekkie wrap with spinach, eggs, bacon and hollandaise sauce 12.00

Homemade egg and bacon pie with salad and homemade relish 12.50

Buttermilk pancake stack served with maple syrup, mixed berries and vanilla ice cream **V** 10.50

Eggs Benedict served with smokey ham, sautéed spinach and hollandaise sauce atop a piece of sourdough 16.50

Breakfast banquet with fried eggs, bacon, sausage, sweet potato fritter, spinach, mushrooms and tomato served with homemade relish and your choice of bread 24.50

Kid's breakfast

Fried free range eggs with bacon on toast 6.50

Pancakes with ice cream and maple syrup 6.50

Can't decide? Design your own!

We'll cook two eggs your way and serve them on a piece of toast with your selection of sides as per the prices below!

10.00 plus cost of extras.

Some of our favourites are:

+ Two poached eggs, bacon, avocado and homemade relish 19.00

+ Two scrambled eggs, grilled asparagus, Otway triple smoked ham, mushrooms and grilled tomatoes 23.00

Light options

Fruit nut loaf served with butter 5.50

Toasted banana bread served with butter 5.00

Two slices of thick toast served with Vegemite, peanut butter, jam or honey 4.00

Croissant served with jam and butter 4.50

Croissant served with ham and cheese 6.50

Extras

Bacon 4.00

Free range egg 3.00

Mushrooms 3.00

Sausage 3.00

Grilled asparagus 3.00

Otway triple smoked ham 4.00

Sweet potato fritter 3.00

Hollandaise sauce 2.00

Spinach 3.00

Avocado 3.00

Homemade relish 2.00

Gluten free focaccia 2.00

Grilled tomato 3.00

Salmon 5.00

Cherry tomatoes 3.00

All breakfasts are available with either thick cut white bread, wholemeal bread, sourdough, a brioche roll or a gluten free roll upon request.

GF Gluten free

DF Dairy free

V Vegetarian

VF Vegan friendly

Lunch

Available daily from 11.30am to 3.00pm

Starters

Chef's tasting plate with cured meats, fine cheeses, antipasto delicacies and crisp breads for two 24.50

Soup of the day served with thick toast 12.00

Rustic style garlic bread 8.50

Tempura battered zucchini flowers stuffed with Meredith Goat Cheese, sundried tomatoes and baby spinach 14.50

Mains

Lemon pepper calamari with a seasonal garden salad, signature poppy seed dressing, sweet chilli and lime aioli and a side of fries **GF DF** 20.00

Israeli cous cous with a Moroccan spice, tossed through a tantalising selection of char-grilled vegetables **V** 18.50

Crumbed haloumi pieces served atop a garden salad with capsicum vinaigrette **V** 18.50

Mediterranean vegetable stack served with baby spinach, capsicum vinaigrette and parsnip fries **V GF DF** 18.50

Chicken schnitzel burger with cheese, tomato and lettuce in a brioche bun, served with fries and aioli 18.50

American cheeseburger with a homemade beef patty, tasty cheese, tomato sauce, American mustard and pickles in a brioche bun, served with fries and homemade relish 18.50

Homemade sausage roll served with salad and fries **GF** 11.50

Roast of the day with gravy, roasted pumpkin, hasselback potatoes, seasonal vegetables **GF** 19.50

Chef's choice

Slow cooked pork belly with mashed potato, vegetable medley and orange and star anise reduction **GF** 26.50

Chicken risotto with cashews, spinach, creamy garlic pesto and sundried tomatoes **GF** 22.90

Beer battered flathead tails deep fried to a golden crisp, served with garden salad, fries and tartare sauce 22.00

Osso Bucco served with mashed potato, vegetable medley and red wine jus **GF** 25.50

Open lamb souvlaki with fresh Greek salad, pita bread, garlic yoghurt and Meredith Goat Cheese 19.50

Toasted Turkish bread

Ham, cheese, tomato and mustard aioli 14.50

Chicken breast, cheese, bacon and bbq sauce 14.50

Smoked salmon, dill cream, capers, red onion and spinach 16.00

BLT with bacon, lettuce, tomato and aioli 14.50

Mediterranean with grilled eggplant, capsicum, red onion, spinach, pesto and fetta **V** 14.50

Gluten free rolls available on request **GF** 2.00

Kid's lunch

Chicken nuggets with fries 8.50

Fish pieces with fries 8.50

Cheeseburger with a beef patty, cheese, tomato sauce, pickles in a brioche bun served with fries 8.50

Spaghetti bolognese with parmesan cheese 8.50

Toastie with ham and cheese 8.50

Homemade sausage roll with fries and tomato sauce 8.50

Side salad available with any kid's meal upon request

Bowl of ice cream with your choice of topping 5.00

Beverages

Coffee

Latte, cappuccino, flat white, long black, mocha, piccolo latte, machiato, long machiato

Cup 4.00 / mug 4.50

Affogato coffee shot served with vanilla ice cream 4.50

Turmeric latte 5.00

Extras

Hazelnut, vanilla, peppermint or caramel syrup 0.50

Bonsoy soy milk or lactose free milk 0.50

Hot chocolate

Bate's Hot Chocolate Cup 4.00 / mug 4.50 **GF DF**

Dark hot chocolate made with certified organic cocoa and fair trade raw sugar. **GF DF VF** Cup 5.00 / mug 5.50

White hot chocolate served with white chocolate and marshmallows. Cup 5.00 / mug 5.50

Peppermint hot chocolate served with peppermint chocolate bark. Cup 5.00 / mug 5.50

Chili hot chocolate Cup 5.00 / mug 5.50

Winter favourite!

Hot spiced Harcourt apple cider 6.50

Tea

Tea Drop Australia loose leaf tea in a pot for one 4.50 or two 5.50

Black teas: English Breakfast, Earl Grey, Malabar Chai

Green teas: Spring Green, Honeydew Green

Herbal teas: Lemongrass & Ginger, Peppermint

Betty's 9 Spiced Fresh Chai served with honey 5.00

Cold drinks

Harcourt apple juice 4.00

Harcourt sparkling apple juice 4.50

Bottled still water 3.00

Sunzest organic orange juice 4.00

Hepburn Mineral Waters Blood Orange, Lemon, Organic Ginger Beer, Organic Lemon, Lime and Bitters 4.50

Hepburn Sparkling Water 4.00

Can of Coke, Coke Zero, Diet Coke, Sprite 3.00

Turn your soft drink into a spider! Add a scoop of creamy vanilla ice cream 1.50

Skydancers

Alcoholic beverages

Sparkling wine

			Glass	Bottle
🍷	House Sparkling (Brown Brothers Prosecco Piccolo 200mL)		10.50	
🍷	Hanging Rock Moscato			35.00
🍷	Balgownie Sparkling Brut			35.00
🍷	Bress Sparkling Shiraz			40.00

White wine

🍷	House White			7.50	
🍷	Harcourt Valley Riesling	2015	Harcourt, Victoria	8.00	35.00
🍷	Mount Franklin Estate Pinot Grigio	2015	Mt Franklin, Victoria	8.50	40.00
🍷	Harcourt Valley Chardonnay	2015	Harcourt, Victoria	9.00	45.00
🍷	Pengally Lane Moscato	2015	Guildford, Victoria	7.50	30.00
🍷	Water Wheel Sauvignon Blanc	2014	Bridgewater, Victoria		35.00
🍷	Bress Fume Blanc	2015	Harcourt, Victoria		55.00
🍷	Guildford Estate Chardonnay	2012	Guildford, Victoria		40.00

Rosé

🍷	Brown Brothers Rosé	2017	Milawa, Victoria		40.00
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Red wine

🍷	House Red			7.50	
🍷	Harcourt Valley Barbara's Shiraz	2014	Harcourt, Victoria	9.00	45.00
🍷	Blackjack Shiraz	2013	Harcourt, Victoria		65.00
🍷	Blackjack Wines Cabernet Merlot	2012	Harcourt, Victoria	10.00	55.00
🍷	Brown Brothers Pinot Noir	2017	Milawa, Victoria	9.50	50.00
🍷	Harcourt Valley Cabernet Sauvignon	2014	Harcourt, Victoria		35.00
🍷	Bress Cabernet Franc	2014	Harcourt, Victoria		40.00

Beer

Corona	7.00
Crown Lager	7.00
Carlton Dry	7.00
James Boag's Premium Light	6.00
Harcourt Valley Sightings American Pale Ale	9.50
Shed Shaker Celtic Red Ale	8.00
Harcourt Valley The Ginger Kid Ginger Beer	8.50

Cider

Harcourt Apple Cider, Harcourt VIC	12.00
Harcourt Pear Cider, Harcourt VIC	12.00
Harcourt Dry Apple Cider, Harcourt VIC	12.00
Blue Elephant Beverage Co. No 1, Harcourt VIC	8.00
Blue Elephant Beverage Co. No 2, Harcourt VIC	8.00

Winter favourite!

Hot spiced Harcourt Apple Cider with butterscotch schnapps 8.00

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The logo for 'Skydancers' is written in a white, elegant cursive script. A small butterfly icon is positioned above the letter 'y'. Another butterfly icon is located below the end of the word, with a decorative flourish extending from the final 's'.

Grab 'n Go menu

Grab 'n Go

Available daily from 7.30am to 4.30pm

Light options

Toasted banana bread 4.50

Croissant with jam and butter 4.50

Croissant with ham and cheese 6.50

Fruit nut loaf 5.00

Winter warmers

Homemade egg and bacon pie 8.00

Homemade sausage roll 8.00

Soup of the day served with a roll 8.00

Rolls and wraps

Brekkie wrap with spinach, eggs, bacon and hollandaise sauce 8.50

Egg and bacon roll served with our homemade relish on Turkish bread 8.50

Toasted Turkish breads

Ham, cheese, tomato with combination mustard aioli 11.50

Chicken breast, cheese, bacon and bbq sauce 11.50

Smoked salmon, dill cream, capers, red onion and spinach 13.00

BLT with bacon, lettuce, tomato and aioli 11.50

Mediterranean with eggplant, capsicum, red onion, spinach, pesto and fetta **V** 11.50

Gluten free rolls available **GF** 2.00

Coffee

Small Large

Latte, cappuccino, flat white, long black, mocha, piccolo latte, machiato, long machiato

4.00 5.00

Espresso

4.00 -

Turmeric latte

5.00 5.50

Hot chocolate

Small Large

Bate's hot chocolate **GF DF**

4.00 4.50

Dark hot chocolate **GF DF VF**

5.00 5.50

White hot chocolate

5.00 5.50

Peppermint hot chocolate

5.00 5.50

Chili hot chocolate

5.00 5.50

We also have a large range of cold take away drinks. Please make a selection from the refrigerator.

GF Gluten free

DF Dairy free

V Vegetarian

VF Vegan friendly