

Skypdancers



Breakfast

Available daily from 7.30am to 3.00pm

Mains

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

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

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

Egg and bacon roll served with 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, fries 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 toast 16.50

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

Kid's breakfast

Soft boiled egg served with toast soldiers 6.50

Poached free range egg 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

Raisin toast 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 white, wholemeal or sourdough toast, 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

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

Chef's tasting plate with an assortment of gastronomical delights for two 24.50

Soup of the day served with thick toast 12.00

Rustic style garlic bread 8.50

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

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 with salad and fries 11.50

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

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

Chef's choice

Slow roasted lamb shank served on a bed of sweet mashed potato and a medley of vegetables, topped with a red wine jus 24.50

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

Chicken and pumpkin risotto with cashews, spinach, sundried tomatoes and Spanish onion in a creamy garlic pesto sauce **GF** 22.90

Slow cooked pork belly with sweet mashed potato, a medley of vegetables, crispy crackle and an orange and star anise glaze **GF** 26.50

Toasted Turkish bread

Ham, cheese, tomato and Dijon mustard 14.50

Chicken breast, cheese, bacon and aioli 14.50

Smoked salmon, aioli, 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 feta **V** 14.50

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

Kid's lunch

Chicken nuggets with fries 8.50

Battered flathead 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

Bowl of ice cream with your choice of topping 5.00

Side salad is available with any kid's meal upon request

Beverages

Coffee

Latte, cappuccino, flat white, long black, mocha, piccolo latte, machiato, long machiato cup 4.00 / mug 4.50

Chai latte cup 4.00 / mug 4.50

Affogato coffee shot served with vanilla ice cream 4.50

Turmeric latte cup 5.00 / mug 5.50

Beetroot latte cup 5.00 / mug 5.50

Extras

Hazelnut, vanilla, peppermint or caramel syrup 0.50

Bonsoy soy milk 0.50

Lactose free milk 0.50

Almond 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

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

Kombucha ask our friendly staff for today's delicious flavours 5.50

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

Daylesford & Hepburn Mineral Springs Kombucha Raspberry Lemonade and Ginger, Lemongrass & Mango 5.50

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

Milkshake - chocolate, strawberry, banana, vanilla, caramel, blue heaven and lime regular 5.50 / kids 3.50

Iced coffee 5.50

Iced chocolate 5.50