

9AM -3PM

Coconut creamed rice, peanut butter banana crumble, seasonal fruit (V/GF) \$13

LB Breakfast: eggs, bacon, grilled sausage, tomato, toast, creamed mushrooms, smoked beans, smoked Brisket \$24

LB Garden Breakfast: Toast, creamed mushrooms, smoked beans, sautéed greens, eggs, grilled Halloumi, tomato, potato Rosti \$23 (V)

Roast pumpkin on toast, marinated feta, garden greens, pepita, apple balsamic \$16 (V)

Shaved brisket on sourdough, poached eggs, marmite hollandaise, radish sprouts \$18

Eggs on toast - Poached or Scrambled \$9

SIDES: \$6 bacon/\$5 pork and fennel sausage/\$6 smoked brisket/\$4 marmite hollandaise  
\$4 creamed mushrooms/\$4 grilled tomatoes/\$4 smoked beans/\$5 fried Halloumi/\$4 potato Rosti

11.30AM -3PM

Chef's Soup of the day, Olde Beach roll, butter \$16

Puffed bread, spiced potato, masala relish, crispy chickpeas, tahini, cucumber \$17 (V)

Hazelnut fried Halloumi, Pesto, Ramen egg, smoked tomato, beetroot pickle, greens \$18 (V/GF)

Pork Katsu Sandwich, shredded cabbage, curried apple, aioli, twice cooked chips \$18

Battered Fish, twice cooked chips, leafy greens, aioli \$18/25

Panfried Fish, pumpkin, bok choy, pickled carrots, peanuts and ginger (GF) \$31

#### SIDES

Twice cooked fries, aioli and tomato sauce \$8 (V,GF)

Spicy smoked chicken and cheese loaded fries, green goddess mayo \$14 (GF)

Garden salad \$8 (V)

Garden vege, picked daily from our veggie patch \$8 (V)

Roasted Inca gold potatoes, garlic butter, parsley \$8 (V)

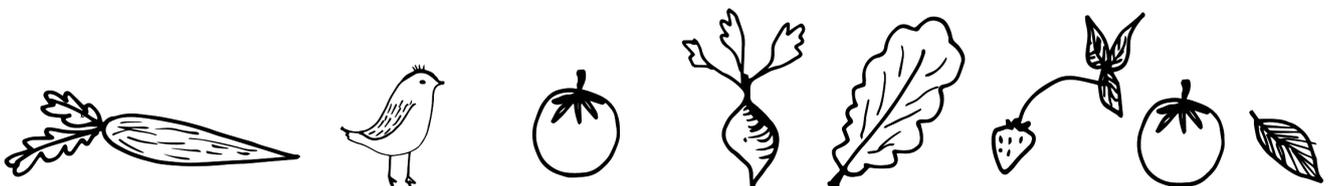
#### DESSERT AND CHEESE

Chocolate Brownie Trifle, passionfruit, banana peanut butter sprinkle \$12

Poached rosacea fruits, honey grain crumble, sweet tea ice cream \$12 (GF)

Berry cold Sundae, mixed berries in syrup, crispy white chocolate bombs, blackberry marshmallow, whipped cream \$11 (GF)

Taleggio cheese, mushroom pate, basil leaves, Crostini \$20 (V)





11:30-close

Taleggio cheese, mushroom pate, basil leaves, crostini \$20 (V)

Pork Katsu Sandwich, shredded cabbage, curried apple, aioli, twice cooked chips \$18

Antipasto, Charcuterie, dips, pickled and battered vege, smoked fish, crostini \$32

Twice cooked fries, aioli and tomato sauce \$8 (V)

Spicy smoked chicken and cheese loaded fries, green goddess mayo \$14 (GF)

### PIZZAS

11:30-close

POLLO PANCETTA chicken, onion jam, pancetta, parmesan, rosemary \$19

GORGONZOLA CIPOLLA gorgonzola picante, caramelized onion, rocket \$17 (V)

MARGHERITA mozzarella, garlic, basil \$14 (V)

PICCANTE spicy mince, diced tomato, red onion, feta cheese, sumac, Kapiti extra virgin olive oil \$23

TROPICANA ham, pineapple, mushrooms, mozzarella \$16

BUFFALO MARGHERITA fresh mozzarella, garlic, basil \$22 (V)

CALABRESE chilli, mozzarella, hot salami, olives \$19

GAMBERETTI prawns, smoked tuna, capers, cream cheese \$22

MORTADELLA fresh mozzarella, Mortadella ham, garlic, oregano \$25

### PIZZA EXTRAS

ham / salami / anchovies / olives / mushrooms \$4

Mortadella ham / Clevedon valley buffalo mozzarella \$6

Gluten free base \$5

