

# ALL DAY BREAKFAST

## Eggs on Toast \$10 (V)

Two eggs scrambled, fried or poached with rye or white sourdough toast

### Add

Haloumi \$3

Fresh spinach \$2

Mushroom \$3

Hash brown \$3

Grilled tomato \$3

Avocado \$3

Smoked Salmon \$4

Bacon \$3

Hollandaise \$2

## Bacon and Egg Roll \$10

Fried egg with crispy bacon in a brioche roll and choice of sauce  
(Ketchup, Smokey BBQ or Tomato relish)

Cheddar \$2

Hash brown \$3

Haloumi \$3

Guacamole \$3

## French Toast \$16 (V)

Cinnamon infused French toast served with Maple syrup and Salted caramel ice cream and berries

## Omelette \$15 (GF, DFO,V)

With Mushroom, spring onion, capsicum, tomato and cheese

Haloumi \$3

Avocado \$3

Bacon \$3

Smoked Salmon \$4

## BLT \$10

Crispy short cut bacon, Lettuce, tomato and aioli in a brioche roll

Gluten free Bread or Buns available \$2

## Salmon Bruschetta \$18 (VEO,DF,GFO)

Toasted Rye Sourdough with tomato and coriander salsa finished with Smoked salmon and Avocado

## Smashed Avocado \$15 (VEO,V,GFO)

Toasted Rye Sourdough spread with fresh Guacamole with 2 Poached eggs and grilled Haloumi

## Breakfast Burrito \$14 (DF, V,VEO)

Fresh tortilla filled with tomato salsa, Black bean, Guacamole, scrambled egg, fresh spinach

## Prawns with Potato \$22 (GF)

Sauté of sweet potato, mushroom and onion with grilled prawns, poached eggs, finished with Basil pesto and Parmesan cheese.

## Mushroom and Greens Salad \$18 (VE,GF)

Steamed broccolini, sauté mushroom, roast sweet potato and avocado finished with a citrus and mustard dressing.

2x eggs \$2

Haloumi \$3

Smoked Salmon \$4

## Roasted Granola Bowl \$15 (V, VEO)

Roasted Cranberry, almond and apple Granola served with fresh fruit and a side of Milk

Gluten free Bread or Buns available \$2

# AVAILABLE FROM 11:00am

## Starters

**Garlic bread 4 slices \$6**

**Bowl of Chips with tomato sauce and aioli \$9**

**Bowl of Wedges with sweet chilli and sour cream \$12**

**Bowl of Sweet Potato Fries with tomato sauce and aioli \$12**

**Bowl of Onion rings with tomato sauce and aioli \$12**

**Fried Chicken dippers \$24 (shared)**

Served with Gochugaru and Aioli dipping sauces

## Burgers

**Henley Classic \$19**

180g pork and Brisket patty with American cheese, Beetroot relish, caramelized onion, aioli, tomato, lettuce and bacon in a brioche roll

**Fire Starter \$19**

180g Pork and brisket patty with Jalapeno relish, pickles, Sriracha Aioli, American cheese, Battered onion rings in a brioche roll.

**Portobello Burger \$18 (V)**

Crumbed mushroom with caramelized onion, guacamole, tomato, lettuce, and grilled haloumi in a brioche roll

**Chimmy Chicken Burger \$18**

Grilled chicken breast with house made chimmy churri, aioli, lettuce, tomato and bacon in a brioche roll

**Gluten free burger buns available \$2**

**Add chips to your burgers**

**Crunchy chips \$2**

**Wedges \$3**

**Sweet Potato Fries \$3**

**Add a side salad for \$1.50**

## Mains

**Chicken Schnitzel \$23**

Served with crunchy chips (sauce or topping extra)

**Portobello Schnitzel \$21 (V)**

Served with crunchy chips (sauce or topping extra)

**Sauces:** Gravy, Pepper, Mushroom, Garlic Cream, Hollandaise (\$2 extra)

**Topping:** Parmigiana \$4, Hawaiian \$4, Surf n Turf \$6

**Salt and Pepper Squid \$24**

Served with crunchy chips, tartare sauce and lemon

**Fish and Chips \$24**

Beer battered Hake served with crunchy chips, tartare sauce and lemon.

**Chicken Pear and Parmesan Salad \$22 (VO)**

Grilled chicken with green coral lettuce, pear, walnut, Spanish onion, parmesan cheese dressed with a lime and mustard dressing

**Baked Spuds (GF)\$15**

Oven baked spud with your choice of topping.

- **Tex Mex (V);** Guacamole, sour cream, salsa, Black beans, cheese and Jalapeno relish
- **Hawaiian;** Napolitana sauce, ham, pineapple, sour cream and cheese
- **Pesto chicken;** grilled chicken, Basil Pesto, Tomato salsa, and cheese

## Desserts

**We have a selection of cakes and slices at the bar with Gluten-Free options available**

**Or a selection of ice cream from our scoop freezer**

**1 scoop \$4.00 2 scoop is \$6.50**

**Add a side salad for \$1.50**