

BREAKFAST MENU

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Served 7.30am - 11am

Fruit Toast Thick cut, whipped ricotta, locally sourced honey.	\$10 (V)	Eggs Benny Poached eggs, hollandaise, spinach, sourdough w/ your choice of bacon, ham or salmon.	\$23
Bircher Muesli Apple juice soaked oats, mixed w/ grated apple, Greek yoghurt & cinnamon served w/ a drizzle of honey, toasted almonds & seasonal fruit. (V)	\$12	Cattleman's Breakfast Eggs poached, scrambled or fried, local double smoked bacon, pork sausage, house made baked beans, mushrooms, oven roasted tomato,	\$30
Eggs your way Scrambled, poached or fried, sourdough & an ove roasted tomato. (V)	\$14 n	hashbrowns, sourdough. All Day Service	
Sweet corn fritters Tomato & avocado salsa, rocket & tomato relish. (Add Corned Beef \$6	\$14 V)	Spring Rolls & Curry Puffs House made & served w/ Sweet Chilli Sauce.	\$3.5 Each 3 for \$10
Pancakes Apple & raspberry compote, ice-cream & maple syrup. (V)	\$16	Bowl of chips (GF) Rosemary salt, sauce. (V) Upgrade to Sweet Potato Fries \$4	\$ 9
Avo Smash Sourdough, feta, dukkah, beetroot hummus, rocket, poached eggs. (V)	\$19	Sausage Roll Your choice of house made pork & fennel or beef & herbs served w/ tomato relish.	\$9
Chilli Scramble Scrambled eggs w/ house made chilli oil, sourdough. (V)	\$18	Ham & Cheese Toastie Hand cut leg ham, cheddar cheese, sourdough.	\$12
Add Chorizo \$4		BLT Local double smoked bacon, lettuce, tomato,	\$18
Woodcutters Mince	\$20	pesto aioli, tomato relish, Turkish bread.	
Rich Savoury Mince, poached or fried eggs, oven r tomato & sourdough.	roasted	Nasi Goreng Traditional Malaysian fried rice w/ chicken 5 prount	\$22
Breakfast Burger	\$20	Traditional Malaysian fried rice w/ chicken & prawr seasonal vegetables, cooked in a soy sauce & sambal. Topped w/ a soft fried egg.	1,
Local double smoked bacon, fried egg, spinach, B BBQ sauce, hashbrown.	BQ onion,	V	= Vegetarian

V = Vegetarian GF = Gluten Free



LUNCH MENU

Served 11.30am - 2pm (Weekdays) 2.30pm (Weekends)

Bruschetta Grilled sourdough, garlic oil, local tomatoes, red onion, feta, basil & a balsamic glaze.	\$12	Splitty Schnitty House crumbed chicken, herbed aioli, chips, fresh salad. ADD homemade Gravy \$2	\$26
Flash Fried Calamari (GF) Dill & caper aioli, rocket, lemon. Upgrade to main w/ chips \$7	\$14	Grilled Greek Lamb Plate Pulled Greek seasoned lamb shoulder w/ authentic Greek salad & grilled flat bread.	\$29
Caeser Salad Lightly dressed cos lettuce, crisp Apple Tree Bacon lardons, parmesan, egg & croutons. Add Chicken \$6	\$20	Beef Stockman's (GF) 12 hour slow cooked beef served w/ smoked potato salad & lightly dressed rocket and a choice of house made spicy apple relish or bourbon BBQ sauce.	\$30
Loaded Fries (GF) Somerset raised pulled beef & topped w/ cheese, chipotle aioli, sour cream & chives.	\$20	Rump Steak 200g (GF) Premium cut from Esk Beef, served w/ fresh salad, chips & house made gravy.	\$32 BEE
Vietnamese Salad (GF) Crisp vegetables, fresh herbs, toasted peanuts, vermicelli noodles & fried shallots.	\$20	Burgers & Wraps All served with Chips	DEL.
ADD Chicken \$6 ADD Calamari \$7		Peri Peri Chicken Burger Marinated, grilled chicken fillet, lettuce, tomato, grilled pineapple, herbed mayo.	\$24
Karaage Brisbane Valley Quail Bao (3) Crispy, marinated, quail breast, house pickled vegetables, spicy mayonnaise, in a bao bun.) \$22	Vege Wrap House made falafel patty, beetroot hummus, haloumi, pickled vegetables, lettuce, tomato & cucumber.	\$24
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Pasta of the Day See specials board Dishes inspired by local & seasonal produce.	\$23	Drovers Burger Slow cooked beef, cheddar cheese, BBQ onion, lettuce, tomato, pickles, tomato relish.	\$24

GF = Gluten Free

Extras Hashbrown (1) \$3 Egg (1) \$4 Avocado \$4 Oven Roasted Tomato \$4 Pork Sausage \$6 Smoked Salmon \$6 Local Double Smoked Bacon \$6 House Made Baked Beans \$4 Gluten Free Bread (1) \$2