



All Day Breakfast – Till 3pm

Salus Corn Toast/Salus Fruit Toast (GF) \$3.50

House Made Gluten Free Toast/House Made Gluten Free Raisin Toast (GF) \$4.00

Two Eggs Poached/Fried/Scrambled served on Salus Corn Bread. \$10.50*

Corn Fritters House Made with Bacon, Roasted Tomato and Smashed Avocado and Poached Egg. \$16.90

House Made Baked Beans with Chorizo, Fried Eggs and Salus Corn Bread \$16.90

Chia Seed Protein Pancakes topped with Blueberries and Maple Syrup \$16.40

Classical Mexican Prawn Omelette with Spring Onions, Coriander served with MUM'S Original Capsicum Chilli Sauce \$17.90

Eggs Benedict Two Poached Eggs with Wilted Spinach, Double Smoked Bacon and Hash Brown, served on Salus Corn Bread with Traditional Hollandaise Sauce \$17.50*

Eggs Florentine Two Poached Eggs with Wilted Spinach, Smoked Salmon and Hash Brown, served on Salus Corn Bread with Traditional Hollandaise Sauce \$17.50*

Breakfast Burger Doubled Smoked Bacon, House Made Hash Brown, Scrambled Eggs and Fresh Spinach served with BBQ Sauce in a Toasted Panini \$16.90

Vegi Breakfast House Made Hash Brown, Tomato, Grilled Mushroom, Spinach & Poached Eggs with Hollandaise Sauce. \$16.90 (GF) (V)

Intermezzo Big Breakfast Poached Eggs, Your Everyday Gourmet "Fangs Banger", Bacon, Spinach, Tomato, Mushroom, Hash Brown and House Made Tomato Relish, served on Toasted Salus Corn Bread \$22.90*

Extras

Tomato \$3.50	House Made Hash Brown \$3.50	Avocado \$3.50	Smoked Salmon \$4.00	Mushroom \$3.50	Egg \$3.00	Spinach \$3.50
Bacon \$3.50	Double Smoked Bacon \$5.00	Corn Fritter \$4.00				
Your Everyday Gourmet "Fangs Banger" \$4.00	House Made Baked Beans \$4.50					

Jam, Vegemite, Peanut Butter, Honey \$0.50c

*Denotes Item can be Gluten Free (GF) Gluten Free (V) Vegetarian (VO) Vegetarian Optional



Lunch – From 11:30

Daily Specials on Blackboard

Soup of the Day \$10.90*

Baked Jacket Potato of the Day \$15.90 (GF) (VO)

Focaccia of the Day \$15.90

Sliders of the Day \$ 15.90

House Made Pasta with Sauce of the Day \$18.90

House Made Chicken Liver Paté with Beetroot Chutney and Brioche served with Green Salad \$15.90 *

Nachos topped with House Made Baked Beans, Melted Cheese and Sour Cream \$15.90 (GF)

Zucchini Slice with House Made Tomato Relish and Green Salad \$15.90 (VEG)

Sweet Potato and Lentil Patties served with Tzatziki, Rocket and Cherry Tomatoes \$16.90 (VEG) (GF)

Pork Belly Bahn Mi, Crunchy Salus Baguette, Filled with Asian pickled Salad and House Dressing, served with Fries and Aioli \$17.90

Open Lamb Souvlaki, Slow Cooked Pulled Lamb Shoulder topped with Lettuce, Tomato, Onion Cheese and Tzatziki \$18.90

Salt and Pepper Squid Flash Fried Squid served on a Green Salad with Aioli \$19.90*

Crispy Chicken Salad, Fried Chicken Breast Strips, Rice Noodles, Asian Salad, Almonds and House Plum Sauce \$19.90*

Field Mushroom Burger with Lettuce, Tomato, Red Onion, Roast Eggplant, Tomato Relish and Sweet Potato Chips \$19.90 (GF) (Vegan)

Duck, Gourmet Mushroom, Spinach and Fetta Risotto \$20.90 (GF)

Beef Burger with Vegemite, Lettuce, Onion, Tomato, Bacon and Aioli, served with Chips and MUM's Chilli Sauce \$21.90*

Open Steak Sandwich served on Salus Corn Bread, with Bacon, Egg, Tomato, Swiss Cheese, Caramelised Onion and BBQ Sauce \$22.40*

Beer Battered Fish of the Day with Fries, Garden Salad and House Made Tartar Sauce \$22.40

Sides

Green Salad \$7.00

Fries served with House Made Sweet Chilli Aioli \$7.00

Sautéed Seasonal Vegetables \$8.00 (GF)

Charred Corn on the Cob with MUM's Original Capsicum Mayo \$8.00 (GF)

Potato Bravas \$9.00 (GF)

*Denotes Item can be Gluten Free (GF) Gluten Free (VEG) Vegetarian (VO) Vegetarian Optional



Dinner Menu

Entrée

Garlic Cheese Pizza \$8.00

Flash Fried Squid with Tzatziki, Lemon & Murray River Salt \$9.90 *

Charred Corn on the Cob with MUM's FN Hot Mayo \$9.90 (GF)

Slider of the Day \$10.00

Twice Cooked Pork Belly Bites \$10.90 (GF)

Chicken Liver Paté with House Made Beetroot Chutney and Brioche \$12.90 *

Baked Jacket Potato of the Day \$12.90 (GF) (VO)

Soup of the Day House made and served with Thick Cut Salus Cracked Corn Bread. \$12.90 *

Intermezzo Share Platters Enjoy the Chefs selection of entrées

Platter for 2 \$24.90

Platter for 3 \$32.90

Platter for 4 \$41.90

Main

Sweet Potato and Lentil Patties served with Tzatziki, Rocket and Cherry Tomatoes \$21.90 (VEG) (GF)

Open Lamb Souvlaki, Slow Cooked Pulled Lamb Shoulder topped with Lettuce, Tomato, Onion Cheese and Tzatziki \$22.90

Crispy Chicken Salad, Fried Chicken Breast Strips, Rice Noodles, Asian Salad, Almonds and House Plum Sauce \$23.90*

Duck, Gourmet Mushroom, Spinach and Fetta Risotto \$23.90 (GF)

Field Mushroom Burger with Lettuce, Tomato, Red Onion, Roast Eggplant, Tomato Relish and Sweet Potato Chips \$23.90 (Vegan)

Beef Burger with Vegemite, Lettuce, Onion, Tomato, Bacon and Aioli, served with Chips and MUM's Chilli Sauce \$24.90*

Beer Battered Fish of the Day with Fries, Garden Salad and House Made Tartar Sauce \$24.90

Twice Cooked Pork Belly served with Crispy Potatoes and Green Salad \$26.90 (GF)

Your Everyday Gourmet Porterhouse Steak served with Charred Corn, Green Salad and Red Wine Jus \$30.90 (GF)

Sides

Green Salad \$7.00

Fries served with House Made Sweet Chilli Aioli \$7.00

Sautéed Seasonal Vegetables \$8.00

Potato Bravas \$9.00

*Denotes Item can be Gluten Free (GF) Gluten Free (V) Vegetarian (VO) Vegetarian Optional