

breakfast...

served until 4pm

Credo big breakfast with bacon, oven roasted tomatoes, baby spinach, sauteed mushrooms, sausage, potato rosti, with your choice of eggs on toast 20.9

Green chilli scrambled eggs with asparagus & shaved parmesan 13.95

Eggs florentine - poached eggs on sauteed baby spinach, drizzled with hollandaise sauce on ciabatta bread 16.5

French toast served with crispy bacon & drizzled with pure maple syrup 16.5

Warm chocolate and banana bread topped with fresh cream & strawberries 10.9

Bacon and eggs on toast with eggs cooked to your liking 11.9

Oven roasted field mushrooms layered with baby spinach, persian fetta, topped with tomato jam 16.5

extras...

sauteed baby spinach, roasted tomato, mushrooms or hollandaise sauce 3 each

bacon, sausage, leg ham, smoked salmon or potato rosti 4 each

light lunch...

BLT on toasted ciabatta bread served with steak house fries 17.95

Prawn & smoked salmon salad tossed with asparagus and lemon sumac dressing 16.5

Porcini mushroom, leek & pine nut tartlet served with a fresh garden salad 12.95

Lamb cutlets served on a cous cous salad with smokey eggplant relish 18.5

Chicken salad tossed with spinach, chat potato, crispy bacon & spanish onion in a light balsamic dressing 19.9

Steak sandwich layered with baby spinach, oven roasted tomato, eye fillet medallions onion and aioli with a side of chips 21.9

House made pizza topped with wild roquette, fetta and spanish onion 14.9

dessert...

Chocolate & hazelnut torte with honeycomb ice cream drizzled with warm fudge sauce 13.96

Passion fruit & raspberry creme caramel 13.95

Mango carpaccio with a spiced lime syrup and coconut ice cream 13.95

Praline & frangelico parfait with cinnamon candied orange 13.95

Profiteroles filled with baileys creme patisserie dipped in a chocolate ganache 13.95

House cheese selection with mulled wine poached muscatel grapes, crisp fruit toast and crackers 24

Cake selection - please ask your waiter 8.25

Wine...

	Glass	Bottle
Sparkling...		
Hardys The Riddle Brut Reserve NV	6.95	26.5
Yarra Burn Chardonnay Meunier Pinot Noir 2006 - Yarra Valley	8.95	42.5
Sir James Cuvee Brut NV 2008 - Rutherglen	7.95	41.5
Moet and Chandon Brut Imperial		99.0
Mitchell Sparkling Peppertree Shiraz	8.95	42.5
White...		
Hardys The Riddle Chardonnay 2009 -	6.95	26.5
Barossa Valley Estate Entourage Chardonnay 2006 - Barossa Valley	7.5	32.5
Crowded House Sauvignon Blanc 2009 - Marlborough NZ	8.95	36.5
Starvedog Lane Sauvignon Blanc 2008 - Adelaide Hills SA	7.95	33.9
Tigers Tale Sauvignon Blanc Semillon 2008 - Margret River WA	8.5	35.9
Chapel Hill Pinot Grigio 2008 - McLaren Vale SA	7.95	34.9
Tahbilk Riesling 2009 - Nagambie Lakes Victoria	7.95	32.5
Brown Brothers Spatlese Lexia Riesling - Victoria	6.95	26.5
Crawford River Rose 2008 - Henty Vicoria	8.5	42.5
Red...		
Hardys The Riddle Shiraz Cabernet 2007 -	6.95	26.5
Blue Pyrenees Merlot 2008 - Pyrenees Victoria	7.5	33.9
Te Mata Woodthorpe Merlot Cabernet 2006 - Hawkes Bay NZ	7.95	33.9
Sticks Cabernet Sauvignon 2008 - Yarra Valley	7.95	35.9
Yarra Burn Cabernet Sauvignon 2006 - Yarra Valley		45.0
Catalina Sounds Pinot Noir 2007 - Tasmania	8.95	39.5
Drylands Pinot Noir 2008 - Tasmania		45.0
Brookland Valley Verse 1 Shiraz 2008 - Margret River WA	8.95	45.0
Redclaw Heathcote Shiraz 2007 - Heathcote	8.95	45.0
Hollick Hollia Sangiovese Cabernet Sauvignon 2005- Wrattonbully SA	7.95	39.9

Wine service charge \$8.5

drink...

Soft Drink	3.5
Juice	3.95
Lemon Lime Bitters	3.95
Santa Vittoria Mineral Water Still/Sparkling 250ml	3.95
Santa Vittoria Aranciata, Limonata, Chinotto, Blood Orange	3.95
Coffee	3.6
Decaf	3.95
Pot of T2 Tea - English Breakfast, Earl Grey, Peppermint, Chamomile, Creme Brulee, Chai, China Jasmine Green	3.95
Hot Chocolate	4.5
Iced Coffee / Iced Chocolate	4.95
Liqueur Coffee	8.95

spirit...

Basic Spirit	7.5
Liqueur/Premium Spirit	7.95
Premium Liqueur	8.95

beer...

Cascade Premium Light	5.0
Victoria Bitter	6.0
James Boags Premium	6.95
Coopers Pale Ale	6.95
Pure Blonde	6.95
Crown Lager	7.5
Peroni Italian Lager	7.5
Heineken	7.5
Becks	7.5
Corona	7.95
Asahi	8.95
Guinness Draught Irish Stout	9.5

dessert wines/fortifieds...

Bulla Tawny, Muscat, Tokay, Malmsey	7.5
Galway Pipe Tawny Port	7.95

cocktails...

classic 12.0

Champagne Cocktail - Bitters soaked sugar cube in sparkling wine with Grand Marnier.

Bloody Mary - Tomato juice spiced with worcestershire sauce and tobasco with vodka, lemon and lime.

Margherita - Tequila, Cointreau and lemon juice shaken and strained.

tinis 15.0

Traditional Martini - Gin or vodka with a splash of dry vermouth, shaken or stirred with a twist.

Lycheetini - Paraiso lychee liqueur, gently stirred with vodka and a hint of lime.

Chocolate Martini - Vodka and chocolate liqueur gently stirred.

Espressotini - Vodka, Kahlua and freshly ground coffee shaken and strained.

Japanese Slipper - Midori, Cointreau and lemon juice, shaken and strained.

Chambord Cosmo - Chambord and vodka shaken with fresh lime and cranberry juice.

Berrylicious - Chambord, Paraiso and cranberry juice, built on ice with a cream float.

long 16.0

Paraiso Bliss - Colourful combination of Midori, Paraiso, orange and cranberry juice.

Midori Splice - Midori, Malibu and pineapple juice built over ice with a cream float.

Long Island Iced Tea - Bacardi, gin, vodka and tequila with a splash of cola and citrus.

Forest Delight - Midori, Cointreau, Galliano, Angostura Bitters and apple juice.

Bitter Sweet - Campari and Frangelico shaken with fresh lemon, cranberry juice and vanilla sugar syrup.

sticks 17.0

Las Vegas - Muddled kiwi fruit shaken with Midori and vodka.

Frangelico Zesti - Crushed lime wedges shaken with a generous serve of Frangelico.

Mojito - Mint and lime wedges muddled with vanilla sugar, Bacardi and a splash of soda.

Propaganda - Smashed strawberries shaken with vodka and Chambord.