

Soup of the day

Chef recommended Salad

Sandwiches

All sandwiches are served on our house sea salt and rosemary crusted foccacia bread.

Marinated Chicken

Local free range chicken, seared mushrooms, sprouts, sun dried tomato mayo, crispy bacon and mozzarella.

The Smokey

Local porkstrami, sliced pickles, sauerkraut, honey mustard, sun dried tomato mayo and shredded monterey jack cheese

Roasted Pepper & Parmesan

Roasted red peppers, cracked pepper tomatoes, fresh olive tapenade, pesto mayo, baby spinach and parmesan reggiano cheese

BBQ Roast Beef

Local deli roast beef, sauted onion, soy mushroom, zesty BBQ sauce with Cheddar Cheese

Savoury

Spicy sausage rolls

Local lean ground pork, caramelized onions, fresh herbs and spices rolled in a light flaky pastry with sweet mustard and chilies.

Spanikopita

Sauted spinach, roasted onions, fresh local feta, herb and spices wrapped in crisp phyllo pastry with a refreshing cucumber, dill and lemon dressing.

Frittata

Maple Ham & Mozza - Fluffy eggs stuffed with shaved smoked ham, local maple syrup and melted mozzarella cheese.

Roasted Vegetable - Roasted cherry tomatoes, baby spinach, roasted garlic and creamy local feta cheese.

Gourmet Pizza

Hand spun brick oven individual portion pizza, dressed with market meats, valley vegetable and local cheeses

Sweets

Cheese Cake Chocolate Bar

Carrot Cake

Dates Square

Ginger Cookie

Gluten Free Brownie

Hot Chocolate Fudge

Macaroon

Oatcake

Peanut Butter Popper

Pecan Square

Salted Caramel Cookie

Vegan Treat/Cookies

Baked Goods

Cheese and Herb Bagel

Cinnamon Bun

Honey Bun (Gluten Free)

Muffin

Scone