



AUCTION ROOMS

Toast

white sourdough / rye / gluten free toast with your choice of condiments
(vegemite, peanut butter, honey or jam)
Fruit toast +1

Eggs Your Way

poached / scrambled / fried / boiled on your choice of white sourdough / rye / gluten free toast

Coconut Chia Pudding (GF) (Vg)

mango puree, roast pineapple, mango & mint salsa, fresh berries & macadamias

Granola (GF) (Vg)

puffed grains, tahini roasted nuts & seeds, coconut yoghurt, passionfruit syrup & fresh fruit

Tiramisu French Toast (V)

espresso & bourbon whipped cream, mascarpone cheese, strawberries, pistachios, chocolate soil & candied orange
– add maple glazed bacon +5
– add LORO Strawberry n Cream Negroni +21

Grilled Broccolini (GF) (V) (Vg Option)

summer squash, cauliflower & sweetcorn on hazelnut romesco sauce with baby spinach, feta cheese, basil & a fried egg
– add halloumi +5

Breakfast Board (GF / V Options)

grilled chorizo, smoked salmon, potato rösti, soldiers, soft boiled egg & chia pudding

Corned Beef Hash (GF Option)

slow cooked beef, potato, kale, cabbage, leek, poached eggs, spicy hollandaise & grilled pitta bread

Smashed Avo (V) (GF Option)

cherry tomatoes, coriander, red onion, fried shallots, chilli oil, pomegranate, pistachios, pumpkin seeds with grilled pumpkin
bread & poached eggs

Miso Baked Salmon (DF)

soba noodles, cucumber, snow peas, celery, edamame, zucchini, iceberg, seaweed, ginger sesame dressing

Pan Roasted Barramundi (GF)

green mango & papaya salad, pickled carrots, thai basil, coriander, fish sauce caramel, fried shallots & cashews
– add a glass of Pinot Gris +13

ALL DAY MENU

Royale Beef Burger (GF Option)

11 bacon, special sauce, cheese, lettuce, tomato, dill pickle on a brioche bun
– add french fries +3
– add a can of Stomping Ground +10

Fried Chicken Sando

16 korean glazed chicken thigh, coleslaw, pickled daikon, american cheese and hokkaido bread
– add french fries +3
24 – add a can of Moon Dog +10

Fattoush salad (GF Option)

24 za'taar braised lamb shank, radicchio, tomato, cucumber, red onion, almonds, fried pitta bread, mint yoghurt & pomegranate dressing
26 – add a glass of Pinot Noir +13

Sides

Spicy hollandaise 3	Halloumi & lemon 7
27 Fermented hot sauce 3	Smoked loin bacon 7
Chilli & tomato relish 4	Smoked salmon 7
Sautéed greens 6	Half avocado 7
28 Potato rösti w BBQ sauce (GF) (Vg) 6	Roasted mushrooms 7
Grilled chorizo 8	Roasted truss tomatoes 7
28 French fries & aioli 8	House made baked beans 7

Kids Menu

28 Egg on toast (poached / scrambled / fried)	8
Cheeseburger	12
31 French toast with fruit, maple syrup & whipped cream	14

PLEASE NOTE: Not all ingredient can be listed on our menu so please ensure to notify our staff of any allergies.