

ALL DAY BREAKFAST

Big Breakfast (GFA, DFA, VA, *) **\$21.00**

Kransky sausage, grilled bacon, hash browns, grilled tomato, mushroom, free range eggs on grilled focaccia with No5. relish & hollandaise

½ Sized Big Breakfast (GFA, DFA, VA, *) **\$16.50**

Vegetarian available please ask your waiter

Classic Eggs Benedict (GFA, *) **\$18.50**

Toasted English muffin topped with wilted spinach, poached free range eggs, grilled bacon & hollandaise

Half Classic Eggs Benedict (GFA, *) **\$12.50**

Free Range Omelette (GFA, DFA, VA, *) **\$18.50**

Bacon, spinach & cheese with your choice of salad or focaccia.

Pancakes of the Month (VA) **Specials Board**

Our homemade pancakes are changed every month so please check our special board or ask your waiter for this month's creation

Creamy Mushrooms (VA, GFA, DFA, *) **\$18.50**

Toasted bagel topped with creamy mushrooms

Bacon and Eggs on Toast (GFA, DFA, *) **\$15.50**

Free range eggs cooked how you like on grilled focaccia with No5. relish & hollandaise sauce

Crushed Avocado (V, GFA, *) **\$19.50**

With multigrain toast, crushed avocado, grilled halloumi and a poached egg

French Toast (V) **\$12.50**

Served with apple compote & cinnamon mascarpone on ciabatta

Additions and Extras: Black Pudding \$3.5/Bacon \$4.5/Smoked Salmon \$7/Tomato \$3.5/ Mushroom \$3/ Egg \$3 each/ Hash Browns \$3/ Spinach \$3/ Toast \$3/ Extra side salad \$3

GF - no gluten ingredients used / DFA & GFA - Dairy and Gluten Free available, please ask. * - Gluten & Dairy free bread/toast may be substituted for an additional charge of \$3. Please note traces may be found in any dish as our kitchen uses ingredients containing Dairy & Gluten.
P - Paleo, PA Paleo available. V - Vegetarian, VA - Vegetarian available.





CAFE & LARDER

EST. 11

LUNCH



Soup of the Day

Ask our wait staff for today's special

Crispy Moroccan Spiced Chicken (VA, GFA)

on mesclun salad mix, crispy bacon, toasted nuts with buttermilk dressing

Spinach & Sultana Croquettes (V)

Served with grilled halloumi, pickled vegetables & A burnt orange relish

No5. Cheese Burger (DFA*)

Quarter pound of beef topped with salad greens, melted cheese, tomato on a Scottish bap with beer battered fries

Duck Pappardelle

Confit of duck folded through homemade Pappardelle pasta with creamy sundried tomato sauce

BBQ Pork Spring Rolls (DF)

Pulled pork in homemade BBQ sauce rolled in spring roll pastry on No5. Slaw with chili garlic dressing

Catch of the Day (GFA, DFA)

Pan fried, battered or crumbed and served with local salad greens and beer battered fries

Smoked Lamb Rump (DF, VA)

On roasted vegetable Israeli cous cous with Beetroot relish & dukkha

Open Steak Sandwich (GFA, DF, *)

Grilled Scotch fillet served on sour dough with fresh local greens, homemade slaw, blue cheese aioli and beer battered fries

Specials Board

\$18.00

\$19.00

\$20.00

\$21.00

\$21.00

Market Price

\$23.00

\$25.00



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DESSERTS



No.5 Triple Chocolate Brownie (GF) \$6
Served with yoghurt or berry coulis

Carrot Cake \$6.5
Served with yoghurt or berry coulis

Homemade Cheese Cake \$8.5
Served with whipped cream and berry coulis

Old School Banana Split (GFA, DFA) \$10.5
Served with your choice of 2 scoops of Rush Munro's ice cream, chocolate sauce & whipped cream

Loaded Ice Cream Sundae (GFA) \$10.5
Loaded with pieces of chocolate cake, berries, whipped cream & your choice of 2 scoops of Rush Munro's ice cream

Wild Berry & Chocolate Spring Rolls \$11.5
Served with a scoop of your choice of Rush Munro's ice cream

Ice Cream Sandwich \$12
Homemade chocolate chip biscuits layered with your choice of 2 scoops of Rush Munro's ice cream

