

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, crispy
 bacon and poached eggs

French Toast (V) **\$12.50**
 Served with wild berry compote & natural yoghurt
 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.



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CAFE & LARDER

EST. 11

LUNCH



Soup of the Day

Ask our wait staff for today's special

Crispy Butter Chicken Salad (VA, GFA)

On salad greens, crispy bacon and butter masala dressing

Traditional Sausage and Mash

Eskdale Wiltshire pork sausages with creamy mashed potato and homemade onion gravy

Roasted Vegetable & Bulgar Wheat Salad (V)

With grilled dukkah coated goat cheese and capsicum vinaigrette

Confit Pork Croquettes

Crispy pork croquettes served with No5 slaw and BBQ aioli

No5. Cheese Burger (DFA*)

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

Catch of the Day (GFA, DFA)

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

Open Steak Sandwich (GFA, DF, *)

Grilled Scotch fillet served on sour dough with fresh local greens, homemade slaw, fried egg and beer battered fries

Specials Board

\$18.00

\$18.00

\$19.00

\$19.00

\$20.00

\$24.00

\$25.00



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→EST.11←

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

