



DINING ROOM

Est. 1993

WELCOME TO THE PANTRY

For 30 years we've been right here, refining and revitalising our distinct brand of relaxed sophistication. A morning Lavazza coffee, brunch with friends, dinner with the family, a cocktail with the apple of your eye. For all the special moments, for all the daily joys, we create a place for everyone to gather so we can do what we love. Take a seat at our table, and enjoy all we have to offer. You're welcome.

PANTRY COLD PRESSED JUICES

10

Orange

100% orange juice

Green

Kale, apple, pear, kiwi & lemon

Pink

Pineapple, watermelon, orange, strawberry & passionfruit

Purple

Beetroot, carrot, celery, apple and orange

SUPER SMOOTHIES

13

Mango Passion

Mango, passionfruit, coconut water

Classic Banana

Banana, almonds, cinnamon, honey, vanilla ice cream, almond milk

Add coffee shot - 3

Raw Snickers

Peanut butter, oats, banana, cacao, dates, cinnamon, oat milk

Add coffee shot - 3

THICKSHAKES

S - 8 | L - 12

Cookies & Cream

Double Choc

Choc Mint

Classic Vanilla

Caramel Crunch

Strawberry

COLD BEVERAGES / AQUA

Coca Cola, Coke Zero, Lemonade, Raspberry Lemonade, Lemon Lime & Bitters

6.5

San Pellegrino Sparkling (250ml | 750ml)

5 | 9

Acqua Panna (750ml)

8

Kids Apple Juice Box

4.5

ICED BEVERAGES

Apple and Peppermint Iced Tea

9.5

Strawberry and Green Iced Tea

9.5

Fresh Ginger and Lime Soda

9.5

Iced Latte

5.5

Tall Iced Latte

8

Iced Coffee / Iced Chocolate / Iced Chai
Served with Vanilla Ice Cream

9.5

+ Soy, Almond or Oat Milk

1

COFFEE featuring Lavazza ¡Tierra!

Short Black, Short Macchiato

4.5

Long Black, Long Macchiato, Double Espresso

5

Latte, Flat White, Cappucino, Magic, Piccolo

5.5

+ Large Size

1

Babycino

2

Hot Chocolate (Mug)

5.5

Honey Spiced Chai Latte

6.5

Honey Spiced Chai Turmeric Latte

6.5

Turmeric Latte by Healr

6.5

+ Soy, Almond or Oat Milk

1

TEAS BY LOVE TEA

6

English Breakfast

Green

Peppermint

Chai Tea

Lemongrass & Ginger

Chamomile

French Earl Grey

Turmeric



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BREAKFAST

Toasted Muesli	Organic coconut yoghurt, kiwi compote, raspberry, banana, mandarin, caramelised honey (V, DF, VGN*)	22
Bircher Muesli	Mango, banana, shiso, toasted nuts and seeds, coconut, sapphire grapes (V)	22
Porridge	Wild oats, banana, rhubarb, Medjool dates, hazelnuts, puffed buckwheat (V, DF*)	22
Avocado Breakfast	Avocado, lime, herbs, warm soft boiled free-range eggs (sorry no egg variations), chilli crunch (optional), slow roasted tomatoes, feta, green sauce, sourdough toast (V) Add bacon - 7 or NZ smoked salmon - 8	28.5
Toasted Breakfast Bagel	Cream cheese, heirloom tomatoes, chives, capers, dill, pickled onion Add NZ smoked salmon - 8 or avocado - 6 or boiled egg - 4	22
Mexican Breakfast	Baked beans, fried eggs, guacamole, tomato onion lime salsa, jalapenos, sour cream, grilled cheese tortillas	29
Crab Scramble	Blue Swimmer Crab, scrambled eggs, XO sauce, pickled cucumber salad, roti bread	30
Mushrooms	Wild mushrooms and sage served with poached eggs, goats curd, truffled pecorino, herbs, sourdough toast (V) Add NZ smoked salmon - 8 or bacon - 7	28
Breaky Greens	Sautéed broccoli, bok choy, snow peas, spinach, broccolini, quinoa, brown rice, garlic, chilli, chill fried eggs (sorry no egg variations) (V, VGN0) Add grilled salmon fillet - 12 or free-range chicken - 8	29
Kabir Eggs	Scrambled eggs, chilli, garlic, onion, potato, tomato, coriander, avocado, fried shallots, sriracha, toasted naan bread Add bacon - 7	29
Eggs Benedict	Toasted English muffin, spinach, hollandaise with leg ham off the bone or NZ smoked salmon	28.5
Full Breakfast	Two free-range eggs cooked to your liking, bacon, roasted tomato, mushroom, hash browns, sourdough toast	29
Eggs on Toast	Somerville (Morrington Peninsula) free-range eggs cooked to your liking, sourdough toast Add avocado or roast tomato - 6 or Add bacon - 7	16.5
Breakfast Roll	Bacon, two fried eggs, avocado, house tomato sauce, crispy shallots, hash browns, side of hot sauce (DF)	28.5

BREAKFAST SIDES

Hollandaise Green tomato chutney Chilli crunch	3	Hash Browns Bacon	7
Miso soup	3	Grilled Cotechino sausage NZ smoked salmon Goats curd Poached chicken breast	8
Poached egg Fried egg Boiled egg Scrambled egg	4	Grilled salmon fillet	13
Spinach Roast mushrooms Roast or fresh tomato Feta Avocado Roti bread	6		

BAKERY

Banana Bread	Warm banana bread with muesli top	9
Toasted Sandwich	Leg ham off the bone, tomato, 3 cheese mix, onion, mayo	17
Crumpets	Sourdough crumpets, creamed honey, lemon ricotta	15
Toasted Croissant	Leg ham off the bone, tomato, cheese	17
Croissant	Warmed croissant, raspberry jam, butter	12.5
Toast	Sourdough, multigrain or fruit toast, choice of preserves	10.5

We are proud to serve all breads from Woodfrog Bakery and crumpets from Holy Crumpets.



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LUNCH

Minestrone Soup	Tomato, vegetable and bean soup, truffle pecorino, grilled garlic herb bread Add 18 hour slow cooked lamb shoulder - 9	23
Green & Grain	Warm salad of grains, quinoa, seeds, nuts, herbs, roasted carrot puree, labneh Served with either: chermoula baked yoghurt barramundi or chermoula grilled chicken	31
Tuna Salad	Yellowfin tuna ceviche, warm salad of rocket, spinach, snow peas, sugar snaps, broccolini, capers, olives, chilli, garlic, parmesan breadcrumbs, lemon dressing Add poached egg - 4	33
QLD King Prawn Roll	House tartare, avocado mousse, shoestring fries	30
Brown Rice Sushi Bowl	Grilled teriyaki salmon, seared Yellowfin tuna, prawn, quinoa, brown rice, edamame, avocado, cucumber, seaweed, onion, ginger, yuzu mayonnaise, cup of miso soup Substitute seafood for free-range chicken	32
Caesar Salad	Baby cos, 36-month aged parmesan, Boquerón anchovies, everything croutons, free-range egg, honey bacon, white anchovy dressing Add free-range chicken - 8 or grilled salmon fillet - 13	27.5
Calamari	Salt & pepper fried calamari, tartare, chilli crunch	30
Salmon Set	Grilled miso salmon, prawn gyoza in agedashi broth, sesame spinach salad, grilled chicken skewer, roasted smoked eggplant Add cup of miso soup - 3	33
Prawn Linguine	Mooloolaba King Prawns, crab, garlic, chilli, cherry tomato, first-press olive oil, parsley	36
Lamb Pappardelle	Roasted lamb, chilli, garlic & tomato sugo, truffle pecorino	34
Burger Deluxe	160g beef, bacon, cheese, tomato, onion, pickles, mayo, mustard, homemade chips (GFO)	29.5
Grilled Barramundi	Grilled ginger soy barramundi, Asian greens and mushroom, spring onion relish	36

TOASTED SANDWICHES AND BAGEL

HCT	Smoked leg ham off the bone, 3 cheese mix, tomato, onion, mayo	17
Roast Chicken	Roast chicken, double-smoked bacon, truffled onion gravy, green tomato chutney, 3 cheese, rocket, house leaves	25
Toasted Breakfast Bagel	Cream cheese, heirloom tomatoes, chives, capers, dill, pickled onion Add NZ smoked salmon - 8 or avocado - 6 or boiled egg - 4	22

SIDES

Avocado, cucumber, baby cos, chardonnay dressing (VGN)	12	Shoestring fries, tomato sauce, aioli	14
Rocket, baby spinach, balsamic olive oil, parmesan	12	Chips, tomato sauce, aioli	14

Credit card transactions will incur a 1% surcharge.
10% surcharge will apply on Saturday & Sunday's.
15% surcharge applies on Public Holidays.

(V) Vegetarian | (VGN) Vegan | (VGN*) Vegan Option | (DF) Dairy-free | (DF*) Dairy-free option | \$2 extra for GF bread

Important Allergy Note: We take great care to accommodate guests who suffer from allergies. During normal cooking and kitchen procedures, these foods may have come into contact with a given allergen. Therefore, while we will do our best, we cannot guarantee that any single menu item is completely free of any given allergen.



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ALCOHOLIC BEVERAGES

COCKTAILS

Negroni	21
Tanqueray Gin, Campari, Carpano Antica Formula Vermouth	
Mango Daquiri	21
Bacardi, Mango & Passionfruit Sorbet, Lime	
Senor Margarita	21
Jalapeno Tequila, Cointreau, Lime, Agave	
Tierra Espresso Martini	20
Locally Roasted Coffee Infused Vodka, Kahlua, Tia Maria, Fresh Espresso	
Bloodiest Mary	17
Chilli infused vodka, lemon, herb spiced tomato juice. Choose your heat.	

SPRITZES

Mimosa	18
Prosecco, cold-pressed pink or orange juice	
Aperol	19
Aperol, Prosecco, Orange, Soda	
Hugo	19
St Germain, Prosecco, Mint, Soda	

BEER & CIDERS

Little Creatures Pale Ale 5.2%	11
Stone & Wood Pacific Ale 4.4%	11
Asahi Lager 5%	10
Asahi Soukai (Mid) Lager 3.5%	10
Peroni Nastro Azzuro 5%	10
Monteith's Crushed Apple Cider 4.5%	11
Lick Pier Alcoholic Ginger Beer 4%	11
Bridge Road Brewers 'Free Time' Pale Ale 0%	9

CHAMPAGNE & SPARKLING

	Bottle	Glass
Alpine Road	70	16
Prosecco NV, King Valley, Victoria		
Ruggeri 'Argeo' DOC	85	
Prosecco NV, Veneto, Italy		
Champagne Pommery	200ml 40	
Champagne NV, France		
	375ml 70	
	750ml 140	

WHITE WINE

Atlas Watervale	80	17
Riesling, 2022, Clare Valley, SA		
Grosset Springvale	90	
Riesling, 2022, Clare Valley, SA		
Starborough	80	17
Sauvignon Blanc, 2022, Marlborough, NZ		
Shaw & Smith	75	
Sauvignon Blanc, 2022, Adelaide Hills, SA		
Tenuta Maccan	80	17
Pinot Grigio, 2021, Friuli-Venezia Giulia, Italy		
Ad Hoc 'Hen & Chicken'	65	
Chardonnay, 2021, Pemberton, WA		
Kooyong 'Clonale'	85	18
Chardonnay, 2021, Mornington Peninsula, VIC		

ROSE

Gilardi 'Ravelet'	70	17
Rosé, 2022, Côtes de Provence, France		

RED WINE

San Pietro	70	17
Pinot Noir, 2022, Mornington Peninsula, VIC		
Rockburn	82	
Pinot Noir, 2020, Central Otago, NZ		
Mitolo 'Jester'	60	
Cabernet Sauvignon, 2019, McLaren Vale, SA		
Torzi Matthews 'DJ'	70	17
Shiraz, 2021, Barossa Valley, SA		
Tim Adam's 'Shaefer'	72	
Shiraz, 2015, Clare Valley, SA		

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