

## Breakfast

### Croissant

House made berry chia jam & butter. 9  
 Virginian ham, tomato & tasty cheese. 12

### Toast 8.8 GFO

Ballarat baked 1816 sourdough, fruit loaf,  
 white or wholemeal.  
 Choice of: House made lemon butter, jam,  
 marmalade, vegemite, honey or peanut butter.  
 Gluten free bread available, made inhouse 2.5

### Granola 17.5

Pink granola, house made with a coconut yogurt  
 panna cotta, poached fruit & your choice of milk.

### Banana & Date Bread 12

Served with butter & cinnamon sugar.

### Gobi Tikki 22 V GF (Cauliflower Fritters)

Cauliflower fritters mixed with fresh herbs & Persian  
 fetta. Served on a bed of rocket with two poached  
 eggs, fetta, avocado smash & finished with our house  
 made chilli jam.

### Pancakes

Stack of three served with cream or ice cream.  
 Lemon butter & cinnamon sugar 17.5

Warm peanut butter sauce,  
 caramelized popcorn & maple syrup 18.5

Fresh mixed berry compote & maple syrup 18.5

## Breakfast sides:

4	Fetta
4.5	Bacon
4.5	Avocado
3	Extra egg
4	Roasted tomatoes
4	Mushrooms
6	Smoked salmon
3.5	Wilted baby spinach
4	Berry compote
4	Hollandaise <i>House made</i>
4.5	Lamb & honey sausages
4	Cauliflower frittata. <i>House made</i>
6	Spanish style chorizo baked beans

## Our local suppliers are:

Meredith Dairy  
 1816 Bakehouse  
 Buninyong Bakehouse  
 Ballarat Mushroom Farm  
 Yendon Gourmet Tomatoes  
 Ballan Local Butcher: Lamb  
 Elm Grove Farm: Free Range Eggs  
 Sinclair Meats: Chicken, Beef & Pork

*GF (Gluten free) V (Vegetarian)*  
*GFO (Gluten free option available)*  
*DF (Dairy free) Charges may apply*

## Breakfast

### Brioche Breakfast Bun 14

Fried egg, bacon with house made relish & tasty  
 cheese.

### Eggs on Toast 13.5 V GFO

Two eggs cooked any way you like poached,  
 scrambled, or fried, on hot buttered sourdough toast.

### Country Breakfast 28 GFO

Two eggs cooked any way you like.  
 Local pork sausages, roasted tomato, mushroom,  
 bacon & relish on hot buttered sourdough.

### Eggs and Hollandaise GFO

Two poached eggs with buttery house made  
 hollandaise on toasted English muffins.

Benedict: Grilled Virginian ham 19

Florentine: Wilted baby spinach 19

Canadian: Tasmanian smoked salmon 22

### Seasonal Greens with Haloumi 22 V GFO

Sautéed seasonal greens, grilled haloumi cheese,  
 poached egg & beetroot cream. Served with house  
 made tomato relish & toasted ciabatta.

### French Toast 19 V GFO

With crisp bacon & maple syrup  
 or

Sweet berry compote & maple syrup.

## Lunch

### Omelette 20 V GFO

Pumpkin, fetta, sundried tomato & pesto.  
Served toasted Vienna.

### Bao Buns 20

Asian pulled pork, lettuce, tomato & crackling.

### Quiche 18.5

Pumpkin, spinach ricotta & fetta  
served with side salad.

### Lamb Souvlaki 24 GFO

Slow roasted pulled lamb shoulder seasoned with  
garlic & rosemary, served with grilled pita bread &  
house made tzatziki.

### Thai Chicken Curry 24 GF

Tender chicken pieces cooked in a fragrant creamy  
yellow Thai coconut sauce, served with yoghurt,  
coconut rice and fresh coriander.

### Spicy Chicken Burger 25 GFO

Cajun spiced chicken thigh fillet, slaw, pickles cheese  
& sriracha mayo. Side of wedges & tomato relish.

**Super Greens & Gruyere Cheese Toastie 19 V GFO**  
1816 sourdough with a side salad.

### Soup of the day 12

Served with toasted 1816 sourdough.

### Wedges 12

House made seasoned wedges with  
sour cream & sweet Chilli  
Or  
Roasted garlic aioli.

### Chicken Wrap 18

Chicken breast, crisp bacon, sun-dried  
tomatoes, spinach, tasty cheese & aioli  
in a toasted tortilla & side salad.

### Falafel Wrap 18 V

Spiced chickpea falafels, tzatziki,  
tomato, cucumber, roast pumpkin &  
tasty cheese wrapped in a warm tortilla.  
Served with green salad & tzatziki  
dipping sauce.

### CBLTA 19 GFO

Chicken, crisp bacon, lettuce, tomato,  
avocado & aioli toastie, on 1816  
sourdough served with side salad.

### Chicken Sandwich 18 GFO

Chicken breast, roasted pumpkin,  
spinach, tasty cheese, aioli served on  
wholemeal with a side salad.

## Lunch

### Summer Salad 18

Avocado, cherry tomatoes, grapefruit, mango &  
grilled stone fruit finished with orange, lemon &  
grapefruit vinaigrette.

Add chicken	6
Add Tiger prawns	8
Add Smoked salmon	6
Add Lamb	10

### Prawn Linguine 25

Marinated sautéed tiger prawns cooked in a toasted  
garlic butter & white wine sauce finished with toasted  
pine nuts & parmesan.

### Salmon 25

Crispy grilled Atlantic salmon fillet served with  
sautéed broccolini, mango salsa verde & beetroot  
cream

### Beef & Ale 25

Slow braised beef in a locally brewed ale served with  
roasted chats & toasted ciabatta.

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