



**BREAKFAST**

SERVED UNTIL 11 AM

DACI & DACI CONTINENTAL BREAKFAST — ORGANIC SOFT BOILED EGG, HOUSE BAKED TOAST SELECTION, FARMHOUSE BUTTER, HOUSE PRESERVE, FRUIT & YOGHURT, ORANGE JUICE (V, GF OPTION)	17.50
AVOCADO, PERSIAN GOAT'S FETA, HEIRLOOM TOMATO, DUKKAH, HERBS, LEMON OIL, HOUSE BAKED SOURDOUGH TOAST (GF OPTION, VE OPTION)	19
SPICED BREAKFAST BEANS, OAT CULTURED ALMOND FETA, FERMENTED GARLIC & CHILLI, HERBS, HOUSE BAKED SOURDOUGH TOAST, CULTURED OAT BUTTER (VE)	17.50
HUON VALLEY ORGANIC FREE RANGE FRIED DUCK EGGS, CREAMED ASSORTED HUON VALLEY MUSHROOMS, HOUSE BAKED CORN TOAST (V, GF OPTION)	20
DACI & DACI HONEY TOASTED APRICOT & ALMOND GRANOLA, SEASONAL FRUIT, VANILLA YOGHURT (V)	15
PROSCIUTTO & GRUYERE CROQUE MONSIEUR, SEASONAL GREENS	16.50
PROSCIUTTO & GRUYERE CROQUE MONSIEUR, SEASONAL GREENS	19.50
HUON AQUACULTURE COLD SMOKED SALMON, DARK RYE, CREAMED EGG (DF)	13
EGGS FLORENTINE — HUON VALLEY ORGANIC FREE RANGE EGGS, HOUSE BAKED CORN TOAST, SEASONAL GREENS, HOLLANDAISE SAUCE (V, GF OPTION)	18.50
EGGS ROYALE — HUON VALLEY ORGANIC FREE RANGE EGGS, HOUSE BAKED CORN TOAST, HUON AQUACULTURE HOT SMOKED SALMON, CHIVES, HOLLANDAISE SAUCE (GF OPTION)	20
EGGS BENEDICT — HUON VALLEY ORGANIC FREE RANGE EGGS, HOUSE BAKED CORN TOAST, SMOKED FREE RANGE HAM, PANCETTA CRUMBLE, HOLLANDAISE SAUCE (GF OPTION)	18.50
HOUSE BAKED SOURDOUGH OR RUSTIQUE FRUIT TOAST, BUTTER & HOUSE PRESERVE (GF OPTION, VE OPTION)	10

**EXTRAS**

TWO POACHED ORGANIC FREE RANGE EGGS	5
HUON AQUACULTURE COLD SMOKED SALMON	6.50
SMASHED AVOCADO & PERSIAN FETA	6.50
CRISP SMOKED BACON	7.50
GF OPTION — HOUSE MADE ALMOND BREAD (CONTAINS EGGS)	
SURCHARGE	2

**VIENNOISERIES**

CROISSANT, HOUSE PRESERVE	6.50
PORTUGUESE TART	4.50
BOMBOLONI — RASPBERRY, LEMON, OR NOCCIOLA	5
PAIN AU CHOCOLAT	6
ALMOND CROISSANT	8
SEASONAL FRUIT DANISH	7.50
SEASONAL TARTE TATIN, CRÈME CHANTILLY	9
SMOKED HAM & CHEESE CROISSANT, GREENS, MUSTARD DRESSING	12.50

**DIETARY OPTIONS: (V) VEGETARIAN • (VE) VEGAN**  
 • (GF) GLUTEN FREE • (DF) DAIRY FREE  
 • PLEASE ADVISE OF ANY FOOD ALLERGIES BEFORE ORDERING

**SAVOURIES**

SERVED UNTIL 4.30 PM

ARTICHOKE, ASPARAGUS, GOAT'S CHEVRE & FINE HERBS TART (V)	13
SMOKED SALMON, CARAMELISED ONION & SPINACH TART	13.50
BRAISED BEEF & MUSHROOM PIE, RED PEPPER RELISH	14.50
CHICKEN, CREAMED LEEK & TARRAGON PIE, RED PEPPER RELISH	14.50
ROAST PUMPKIN, WALNUT, CARAMELISED ONION & GOAT'S CHEESE TART (V)	14
PORK & FENNEL SAUSAGE ROLL, RED PEPPER RELISH	14.50
SEASONAL VEGETABLES FRITTATA (V, GF)	14
PROSCIUTTO & GRUYERE CROQUE MONSIEUR	16.50
PORK & PISTACHIO PATE EN CROUTE, GREENS & CUCUMBER PICKLES	13.50
SEASONAL SOUP OF THE DAY, HOUSE BAKED BREAD & FARMHOUSE BUTTER (GF OPTION)	14
HUON AQUACULTURE COLD SMOKED SALMON, DARK RYE, CREAMED EGG (DF)	13

**FROM THE DISPLAY**

CHEF'S DAILY SALAD SELECTION (GF OPTION, VE OPTION AVAILABLE)	14
SELECTION OF FILLED TURKISH ROLLS (VE OPTION, DF OPTION AVAILABLE)	12

**PÂTISSERIE**

SPICED ORANGE, COCONUT & ALMOND CAKE (GF, DF)	8
APPLE STRUDEL (VE OPTION)	9
SEMOLINA CUSTARD PIE (VE OPTION)	8
BELGIAN CHOCOLATE GANACHE & ROASTED HAZELNUT TART	8.50
PECAN, MACADAMIA & MAPLE TART	8.50
SOUR CHERRY & PISTACHIO TART	8.50
APRICOT & NOUGAT TART	8.50
BAKED RICOTTA & BERRIES CHEESECAKE	9
ROSEWATER & PISTACHIO MERINGUE (GF, DF OPTION)	6.50

• OUR PÂTISSERIE IS ACCOMPANIED WITH CRÈME CHANTILLY

**PETITS GATEAUX**

<b>CONCORDE</b> DARK BELGIAN CHOCOLATE MERINGUE MOUSSE, BELGIAN COCOA MERINGUE (GF)	12
<b>HAZELNUT DACQUOISE</b> ROASTED HAZELNUT MERINGUE SPONGE, DARK BELGIAN CHOCOLATE, WHIPPED PRALINE BUTTERCREAM (GF)	12
<b>CITRUS TART</b> LIME & LEMON CURD, COCONUT MERINGUE, CONFIT ORANGE, SHORTBREAD	10
<b>STRAWBERRY ROYALE</b> STRAWBERRY MOUSSE, BERRY JELLY, ALMOND ROYALTINE, COCONUT DACQUOISE (GF)	12
<b>CHOCOLATE &amp; SALTED CARAMEL ROULADE</b> DARK BELGIAN CHOCOLATE MOUSSE, SALTED CARAMEL, ORANGE MARMALADE, CHOCOLATE SPONGE (GF)	12
<b>RUBY TARTE AUX FRUITS</b> PISTACHIO SPONGE, SEASONAL RUBY FRUITS, VANILLA & BELGIAN WHITE CHOCOLATE CREAM	12
<b>MANDARIN</b> VANILLA BEAN MOUSSE, MANDARIN CRÈME, MANDARIN JELLY, HAZELNUT SPONGE, SALTED CARAMEL, CITRUS CURD & SHORTBREAD	12
<b>BLACK FOREST</b> DUO OF WHITE & DARK CHOCOLATE MOUSSES, MARASCHINO LIQUEUR, SOUR CHERRIES, CHOCOLATE SPONGE, CHERRY JELLY, SINGLE ORIGIN CHOCOLATE CROWN (GF)	12
<b>STRAWBERRY &amp; VANILLA ROSE</b> VANILLA PANNACOTTA, STRAWBERRY JELLY, ALMOND MACARON (GF)	9.50
<b>CARAMEL &amp; RASPBERRY CRUNCH</b> CHOCOLATE SPONGE, PUFFED RICE PRALINE CRUNCH, RASPBERRY TOFFEE, DRIED RASPBERRIES, BELGIAN MILK CHOCOLATE & CARAMEL MOUSSE (GF)	10.50
<b>PASSION FRUIT &amp; MANGO EXOTIQUE</b> COCONUT & ALMOND SPONGE, STRAWBERRY & LIME JELLY, TROPICAL FRUIT CRÈME, PEACH CHANTILLY, MARSHMALLOW (GF)	10.50
<b>LIME, RUM &amp; MINT CHIBOUST</b> LIME MOUSSE, WHITE RUM & MINT CRÈME, CITRUS & MINT MADELEINE (GF)	9.50
<b>VANILLA &amp; MASCARPONE CHEESECAKE</b> FOREST FRUITS COMPOTE, FRENCH BUTTER SABLE BASE	12
<b>TARTELETTES</b> BERRIES (GF) OR CITRUS MERANGUE OR BANANA & TOFFEE (CITY ONLY)	4.50
<b>CHOCOLATE CANNELLONI WAFER</b> PÂTISSIER'S DAILY SELECTION	3.50
<b>MACARONS</b> PÂTISSIER'S DAILY SELECTION (GF)	3

• **PRICING:** OUR PRICES MAY VARY BETWEEN DINING IN AND TAKING AWAY  
 • **PLEASE LET US KNOW IF YOU WOULD LIKE TO PURCHASE ANY ITEMS TO TAKE AWAY WITH YOU AND WE WILL PACKAGE THEM FOR YOU WHILE YOU DINE**

**HOT BEVERAGES**

	CUP	MUG
FLAT WHITE, LATTE, CAPPUCCINO, LONG BLACK	4	5.50
SHORT BLACK, SHORT MACCHIATO	3.50	
PICCOLO, DOPPIO, LONG MACCHIATO	4	
VIENNA COFFEE	5	
BELGIAN MOCHA	4.60	6.10
EXTRA COFFEE SHOT	0.60	
BELGIAN HOT CHOCOLATE	4	5.50
SEVEN SPICE CHAI LATTE (VE)	4	5.50
LACTOSE FREE MILK	0.60	
VITASOY ORGANIC SOYBEAN ORIGINAL	0.60	
MILKLAB ALMOND MILK	1	

**TEAS & TISANES**

T2 TEA — ENGLISH BREAKFAST, EARL GREY, CHAI, CRÈME BRULEE, SENCHA GREEN	5
T2 TISANE — JUST ROSE, JUST PEPPERMINT, LEMONGRASS & GINGER, STRAWBERRIES & CREAM	5

**COLD BEVERAGES**

AFFOGATO	6
ICED COFFEE	7
ICED BELGIAN CHOCOLATE	7
MILKSHAKE FLAVOURS - VANILLA BEAN, BELGIAN CHOCOLATE, FRESH BERRIES OR DOUBLE ESPRESSO	7
LUCASTON PARK CLOUDY APPLE JUICE (TAS)	6
CAPE GRIM SPARKLING WATER (TAS)	6
ASHBOLT ELDERFLOWER OR ELDERBERRY SPARKLING (TAS)	6
ASHBOLT ELDERFLOWER, LEMON & GINGER ICED TEA (TAS)	6
ASHBOLT SOUR CHERRY JUICE (TAS)	6
GILLESPIE'S GINGER BEER (TAS)	6
ORANGE JUICE	4.60
COKE/COKE NO SUGAR	4.60
LEMONADE	4.60

**LIBATIONS**

	GLASS	BOTTLE
DUNES & GREEN SPARKLING BRUT PICCOLO - 200ML (SOUTH AUSTRALIA)		10
2019 SPRINGVALE PINOT GRIS 375ML (EAST COAST - TAS)	10	18
2019 SPRINGVALE SAUVIGNON BLANC 375ML (EAST COAST - TAS)	10	18
2017 SPRINGVALE 'MELROSE' PINOT NOIR 375ML (EAST COAST - TAS)	10	18
MOO BREW PILSNER (MOORILLA)		9
SIMPLE CIDER - WILD CHERRY (HUON VALLEY)		9