

## brunch a lot gam - 4 pm

### **don't give a fig -15**

walnut toast, local ricotta, walnuts, local figs & the inn's local bee keepers honey comb

**bali breakfast -16** nasi goreng, fried egg, chicken skewers

### **hotcakes - 17**

#### **select either**

seasonal fruit & honeycomb, cream  
or american style crisp bacon & maple syrup

### **oven baked flatbread -18**

chunky avocado, feta, red onion pine nut's  
**add poached egg -3**

**beanz - 18** organic chilli 3 beans, cherry tomato & leek, shaved cheese, fried egg, charred sourdough

**corn cakes -21** tomato & avocado salsa, poached eggs, tomato relish, rocket

### **breakfast pizza- -22**

nap sauce, mozzarella, bacon, egg, mushroom, spinach, hollandaise

### **smoked salmon fillet -23**

herbed scrambled eggs, hollandaise

### **bugs benny - 28**

grilled slipper lobster, poached eggs, sake hollandaise, avocado salsa, coriander, candied chilli



## **'the early bird' 7.30am – 11am**

**vineyard toast or local sourdough -8**  
butter, home made, preserves

**granola - 15**  
honey toasted vanilla yoghurt, strawberry

**organic free range eggs on toast -10** (poached, fried)  
or **scrambled -12**  
**add** house made sake hollandaise – 2  
**or**– grilled tomato –hash brown – extra egg - 3  
**or** - sautéed mushrooms, inn chilli beans - 4  
**or** crispy bacon rashers – pork breakfast sausage- 5

**hills english breaky -22**  
eggs done your way

## **drinks list**

### **local classic blend crema espresso coffee's**

**flat white, or short or long black -3**  
**cappuccino, latte, short or long macchiato 3.5**  
**baby chino -2**  
**chai latte -5**

**loose leaf tea -4.5** english breakfast, earl grey, green, peppermint, chamomile

**milkshakes -6** caramel, chocolate, strawberry

**ice coffee or chocolate -5**

**add ice-cream-1.5**

**juice glass -4** orange, apple, pineapple, tomato, cranberry

**fresh local michael brother fruit juices- 9.50**

see flavours on chalk board

## **light lunch from 11 -4**

**potato skins -12** bacon, sour cream, spring onion

**duck pate- -15** red onion jam, baguette

**texan toastie -15** smoked chicken & cheese, ranch style tomato & jalapeño salsa, hot tomato relish

**s&p squid- 19** asian salad, chili aioli

### **bit of a tart – 19**

seasonal veg local goats cheese , parmesan, reduced balsamic

**pub icon -** steak sandwich beetroot relish, swiss cheese, tomato, leaves, onion jam, ciabatta - 19  
**add** small shoestring fries – 5

**today's handmade pasta**

## **hills hungry 11 -4**

**bangers & mash- 26** pea puree, onion jam, jus

### **thai salad- 28**

paw paw, lychee, mint, coriander, capsicum, peanuts & lotus roots

**select - thai marinated beef or chili prawns**

### **tempura whiting -29 -**

shoestring fries, caper tartar

**add** garden salad -6

### **texan style chicken – 30**

inn smoked parmigiana, corn & polenta cakes  
grilled kale

### **treeton farm porterhouse steak -38**

egg ,hand cut chips & béarnaise

**market-fish**

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**freshly shucked oysters** (6 or 12) (gf)  
natural – 18/34  
kilpatrick – 22/40

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**garlic bread mini loaf** -9

**artisan sour dough** - 12  
evoo , balsamic, dukka

**grilled chicken skewers**-18  
nasi goreng, fried egg, satay dipping sauce

**duck pate \*** - 15 red onion jam, baguette

**grilled chorizo & olives** -15 oregano potatoes

**stone baked flat bread & avocado crush** -18  
local fetta, red onion, semi dried tomatoes

**pizza margherita** - 18  
**add fresh prosciutto** – 23 rocket & parmesan

**crispy squid**– 19 asian salad, chili aioli

**moreton bay bug** -22 sml /36 lrg  
bugs grilled herb butter, potato salad,  
asparagus

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**bit of a tart** – 23 seasonal veg local goats  
cheese, parmesan, reduced balsamic  
rocket & parmesan salad

**bangers & mash**– 26 pea puree, onion jam, jus

**pub icon** - steak sandwich beetroot relish,  
swiss cheese, tomato, leaves, onion jam,  
ciabatta – 19

**add small shoestring fries** – 6

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## INN DINNER MENU

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**fungi gnocchi** -27  
truffled potato & ricotta gnocchi, cheese & mushroom  
sauce, rocket, white truffle oil, blue cheese crumbs

**house smoked salmon salad\*** - 28  
beetroot, spinach, candied walnuts, goats cheese,  
charred lemon, reduced balsamic

**tempura shark bay whiting** -29  
shoestring fries, caper tartar  
**add garden salad** -6

**texan style chicken** – 30  
inn smoked parmigiana, corn & polenta cakes  
grilled kale

**lamb shank** -33  
mash, honey baby carrots, braising juice

**porterhouse steak** – 38 treeton farm beef  
hand cut chips, zucchini cake  
café de paris butter or red wine jus

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**pork belly\*\*** - 38  
herb galette, shiraz braised cabbage, greens, sherry jus

**marketfish** – m/p

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sides

**dirty potatoes** -12

**hand cut chips** - 12 served with smoked aioli

**rocket & pear salad** -14 pear, blue cheese, walnuts

**mixed seasonal greens**, parmesan, pinenuts, evoo

wed- sunday  
happy hour specials 5pm- 6pm  
selected gls wine & all pints - 7

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wednesday **bbq & beer night** - 20  
thursday **pizza** - 15  
friday **house cocktails** - 12 live music 5-8  
saturday **new brunch menu** from 8am  
sunday **new brunch** from 8am  
live music 2-5

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**sticky date pudding** - 12  
double cream & butterscotch sauce &  
mixed seeds praline

**lemon cheesecake** - 12  
blackcurrant syrup & strawberry gelato

**chocolate tart \*** - 12  
pistachio ice-cream & chocolate bark

**vanilla brulee \*** - 12 caramelised figs

**local gelato two scoop** – 9.5 (flavours ask staff)  
ice cream or sorbet served with honey comb

**local beekeepers bruschetta** - 15  
fig & blue cheese, fresh beehive honeycomb,  
walnut toast

**two cheese** – 19 **three cheese** – 23  
blue cows best cheese  
quince, fruit olive & fig cracker, lavosh, potato  
cracker, honey

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produce sourced locally & range free when  
available or in season & all food is made in house  
\* gluten free or option available

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