

BREAKFAST

Muffin of the day	4.4
Hot buttered toast (organic white or wholemeal, sourdough, turkish), served w/ housemade jam, vegemite, honey or peanut butter	5.2
Banana and coconut bread w/ honey and cinnamon butter	9.4
Ham and cheese toasted sandwich	7.9
Seasonal fruit, muesli, honey and vanilla yoghurt trifle	13.9
Eggs on toast (poached, fried or scrambled)	12
Churros dusted in cinnamon sugar w/ hot chocolate sauce and ice cream	14
Fried sweet corn fritters w/ roast mushroom, cherry tomato, goats cheese and pesto	18.5
Smoked salmon, poached eggs and avocado on sourdough w/ rocket, capers and lemon	18.9
Grilled ricotta pancakes w/ warm berry compote and double cream	18.9
w/ maple syrup, strawberries and ice cream	18.9
Potato, spinach and chorizo hash w/ poached eggs, bacon and spicy tomato jam (gf)	19.9
Eggs benedict poached eggs, hollandaise, spinach, grilled double smoked ham on english muffin	19.5
Depot big breakfast – bacon, eggs, chipolatas, mushrooms, tomato and toast	21.5

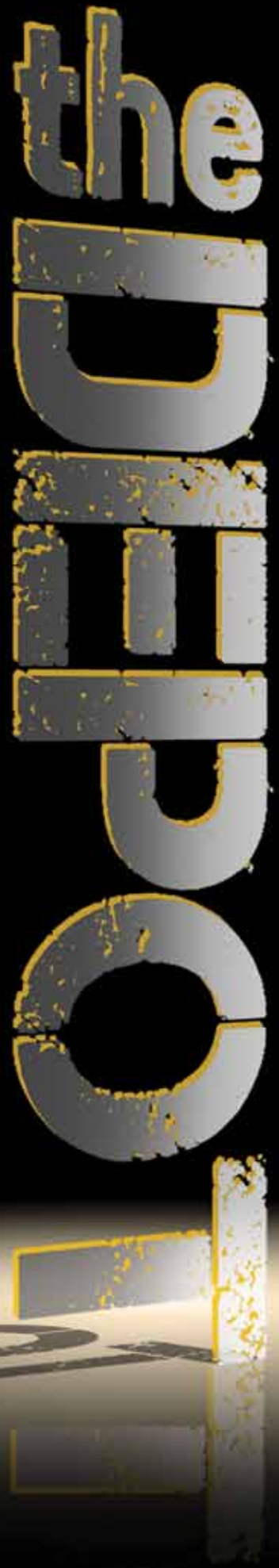
Extras

Hollandaise sauce	2.2	Avocado	2.4
Mushrooms	2.4	Tomato	2.4
Egg	2.8	Chipolata sausages	3.5
Bacon	3.9	Smoked salmon	5

Tilligerry organic eggs 2.4 (surcharge)

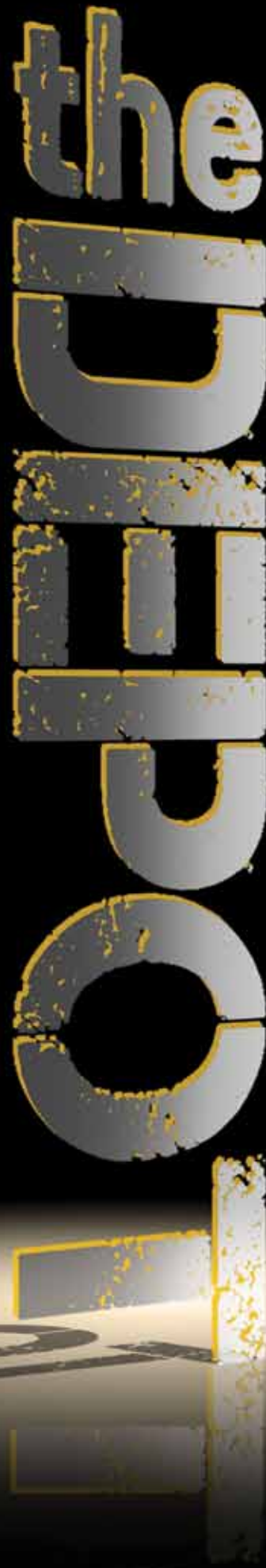
Gluten free toast 2.4 (surcharge)

BREAKFAST 7am - 11:45am



LUNCH

Toasted sourdough w/ hunter olive oil, balsamic and dukkah	8.5
w/ tomato capsicum relish and goats cheese	8.5
Housemade flatbreads w/ trio of dips and labneh rolled in zaratar	11
Chicken panini w/ roast capsicum, pesto, goats cheese, rocket, aioli and fries	17.9
Lamb burger, salsa romesco, red onion, aioli and lettuce on toasted turkish w/ fries	18.5
Tequila cured salmon and avocado bruschetta w/ capers, lemon and cress salad	18.9
Caesar salad, crisp bacon, poached egg, parmesan, croutons and cos lettuce w/ garlic lemon anchovy dressing	18.9
- Add Chicken	4
Warm salad of roast vegetables w/ pistachios, chickpeas, mojo verde and grilled haloumi (gf)	18.5
Salad of poached chicken, asparagus, goats cheese and fig w/ macadamias and sherry vinaigrette (gf)	18.9
Tempura soft shell crab, housemade dipping sauces and green pawpaw salad	19.9
Australian king prawns and squid tossed with spaghetti, garlic, chilli, olive oil and shaved parmesan	22.5
USA style pork ribs cooked for 12 hours in our bbq marinade w/ spicy potato wedges and seeded mustard cream	25.9
Grilled 1824 sirloin steak(300g) w/ béarnaise, garlic and rosemary kipfler wedges, leaf salad (gf)	26
Tasting Boards to Share	
Summer vegetable mezze, falafel, goats cheese dumplings, marinated olives, grilled haloumi cheese, caponata, hummus, ajo blanco	20
Charcuterie selection, emu prosciutto, grilled chorizo sausage, duck liver pate, shaved jamon serrano w/ bread and condiments	22
Cheese board, selection of Australian cheeses, spiced pear paste, and dried muscatels	20



LUNCH 12pm - 5pm

TAPAS = STARTERS

*Tapas is great to share or as an entree
before your main meal*

Warm marinated hunter valley olives	4.9
Toasted sourdough w/ tomato capsicum relish and goats cheese	8.5
w/ hunter valley virgin olive oil, dukkah, and balsamic vinegar	8.5
Grilled flatbreads w/ housemade labneh and dips	11
Calamares fritos seasoned w/ salt and sweet paprika, lemon, alioli	13.9
Crisp goats cheese dumplings, sweet red pepper puree and crisp basil	13.9
“Bocadillas” jamon serrano, truss tomato, basil and manchego cheese on pan tostadas	14
“Ceviche” tuna and scallops cooked in lime w/ coriander, tomato and avocado (gf)	14
Grilled chorizo sausage w/ saffron potato and sweet red peppers (gf)	15
Grilled quail w/ babaganouj and zaratar (gf)	15
Grilled Australian king prawns w / chimmichurri and lemon (gf)	15.9
Tempura soft shell crab w/ green pawpaw salad and lime aioli	16
Grilled kangaroo skewers w/ tomato kasoundi and grilled flatbread	16
<i>Tasting Boards to Share</i>	
Summer vegetable mezze, falafel, goats cheese dumplings, marinated olives, grilled haloumi cheese, caponata, hummus, ajo blanco	20
Charcuterie selection, emu prosciutto, grilled chorizo sausage, duck liver pate, shaved jamon serrano w/ bread and condiments	22
Cheese board, selection of Australian cheeses, spiced pear paste, and dried muscatels	20

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TAPAS = STARTERS 5pm - Late

DINNER

Warm salad of roast vegetables w/ pistachios, chickpeas, mojo verde and grilled haloumi (gf)

18.5

Handmade potato gnocchi, tomato, basil, broccolini and pinenuts, shaved grana padano parmesan

21.5

Australian king prawns and squid, tossed w/ spaghetti, garlic, chilli and parmesan cheese

29.5

Portuguese grilled chicken breast and drumstick w/ piri piri sauce and saffron rice pilaf (gf)

31.5

Pan roasted lamb loin, mint relish, eggplant puree, sugar snap peas and kipfler potato crisps (gf)

32.9

Redgate duck confit w/ butternut pumpkin puree, shaved radish and orange salad, pistachio soil

32.5

Seafood tasting plate, tempura soft shell crab, cured salmon, seared scallops, spice crusted tuna, wakame salad and housemade condiments

36.5

Chargrilled 1824 rib eye steak (350g), café de paris butter, leaf salad, hand cut chips (gf)

35.5

Sides

Beer battered fries w/ aioli

7

Mixed leaf salad, vine ripened tomato, feta, olives, sherry vinaigrette (gf)

7

Steamed seasonal vegetables tossed w/ lemon, sea salt, herbs and butter (gf)

7

Smashed chat potatoes w/ housemade sweet chilli sauce and sour cream (gf)

7

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Dinner

DINNER 5pm - Late

COFFEE + SWEETS

Sweets – all made in house

Chocolate pave w/ pistachio foam and cherries	14
Pavlova w/ summer fruits, double cream and lemon curd	14
Churros w/ hot chocolate sauce and espresso gelato	14
Sticky date pudding w/ butterscotch sauce, crushed honeycomb and ice cream	14
Mango and passionfruit cheesecake w/ cream and passionfruit coulis	14
Flourless chocolate cake, cream and raspberry coulis (gf)	11.5
Trio of gelatos and mini cones	11.5
Cheese board, selection of Australian cheeses, spiced pear paste, and dried muscatels	20

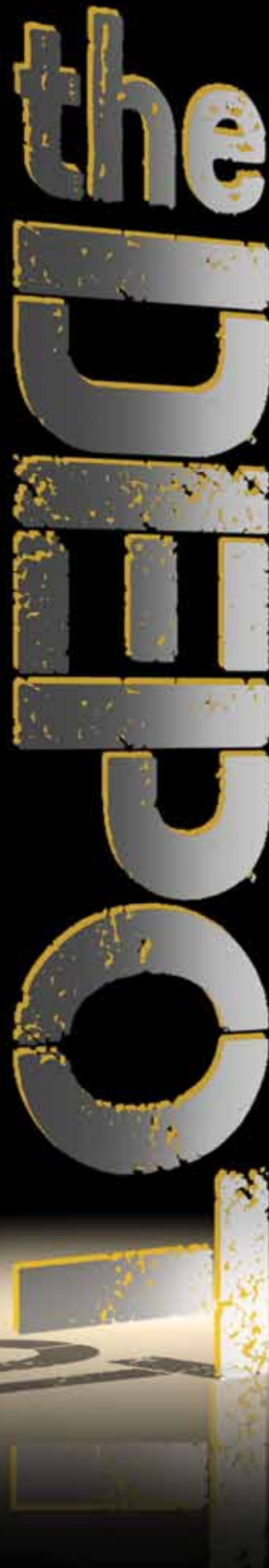
Coffees

Espresso	3.4
Machiato	3.4
Long Black	3.5
Flat White	3.5
Cappuccino	3.5
Latte	3.5
Chai Latte	3.8
Mocha	3.8
Hot Chocolate	4
Babyccino	0.5
Decaf	0.5
Soy	0.5
Extra Shot	0.5
Mug	0.5

Syrups - Vanilla / Caramel / Hazelnut / Chai / Irish Cream	0.5
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Tea

Chai	3.8
Chamomile	3.8
Earl Grey	3.8
English Breakfast	3.8
Peppermint	3.8
Sencha Passion Green Tea	3.8
Sencha Sunrise Green Tea	3.8
Lemongrass / Ginger	3.8



BEER + SPIRITS

Cognac

Hennessy VSOP 8

Brandy

Ch. Tanunda, Barossa 7.5

Dark Spirits

Jack Daniels 8

Jim Beam 7.5

Makers Mark 9

Southern Comfort 7.5

Havana Club 7.5

White Spirits

42 Below Vodka 7.5

Bombay Gin 7.5

Malibu 7.5

Bacardi 7.5

Jose Cuervo Tequila 7.5

Whisky

Jameson 8

Jonnie Walker Red 8

Beer by the Bottle

Boags Premium 7.5

Peroni Nastro 7.5

James Squire Golden Ale 7.5

Becks 7.5

Coopers Pale Ale 7.5

Corona 7

Firefly 7

Tooheys Extra Dry 6

Tooheys New 5.5

Hahn Light 5

Hahn Super Dry 6

Liqueurs

Baileys 7.5

Drambuie 7.5

Galliano Amaretto 7.5

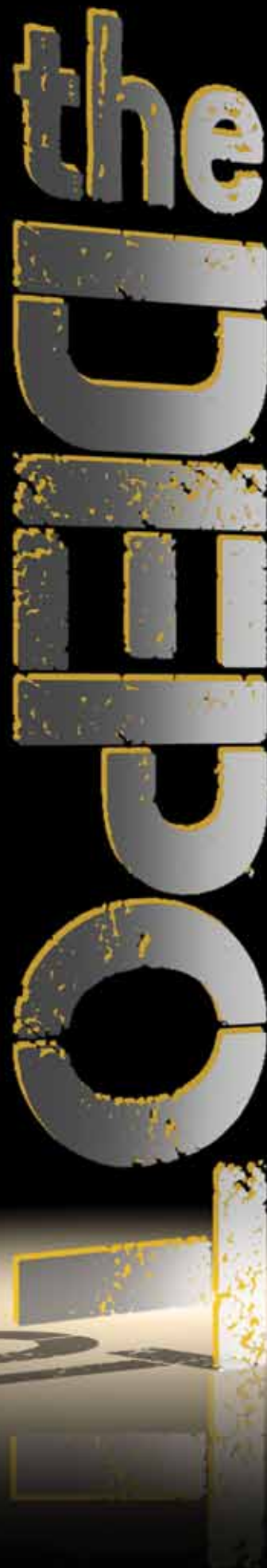
Tia Maria 7.5

Frangelico 7.5

White Sambuca 7.5

Port

Tyrrells Special Aged Tawny 7



			Gl.	Bt.
White				
2011	Artists Series Sauvignon Blanc	SA	6.5	25
2010	Tyrrell's Moores Creek Chardonnay	Hunter	7	27
2011	Tyrrell's Moores Creek Sem / Sauv Blanc	Hunter	7	27
2011	Ridgeview Verdelho	Hunter	8	36
2009	Audrey Wilkinson Semillon	Hunter	8.5	38
2010	Lost Block Semillon	Hunter		43
2010	Trout Valley Sauvignon Blanc	NZ	9	43
2008	Scarborough Chardonnay	Hunter		49
2010	Brokenwood Cricket Pitch Semillon / Sauv	Hunter		49
2004	Tyrrell's Vat 1 Semillon	Hunter		88
Red				
2010	Tyrrell's Moores Creek Shiraz	Hunter	7	27
2010	Angoves Organic Shiraz Cabernet	SA	7.5	33
2008	Brightlands Cabernet / Merlot	SA		33
2009	Audrey Wilkinson Cabernet Sauvignon	Hunter	8	36
2008	Ridgeview Merlot	Hunter	8.5	38
2010	Symphonia Tempranillo	VIC		38.5
2010	Mount Riley Pinot Noir	NZ	9	45
2009	Brokenwood Cricket Pitch Cab / Merlot	Hunter		49
2008	Brokenwood Sangiovese	Hunter		62
Rose				
NV	Ruby Rose	Hunter		41.9
Champagne				
NV	Veuve Clicquot	France		130
Sparkling				
	Yellowglen Pink		8.5	
	Moores Creek Sparkling	Hunter	7.5	27
	Angoves Zibibbo	SA		29
	Tyrrell's Pinot Chardonnay	Hunter		46.5
Sweet				
	Botrytis Semillon	Hunter	9.5	48

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DRINKS

Smoothies

Made on ice cream

7.5

Banana Buzz – banana / choc / honeycomb

Apple Pie - apple / caramel / cinnamon

Choc Mint – chocolate / peppermint

Strawberries and Cream – strawberry / white chocolate

Snickers – peanut butter / chocolate / caramel

Malteser - chocolate / malt

Mango Weiss – mango / peach / vanilla

Raspberry Ripe – raspberry / chocolate / coconut

Frappes

Made on ice

7.2

Mocha – chocolate / coffee / milk

Vanilla Chai – chai / vanilla / cinnamon / milk

Pine Mint Chiller – pineapple / chamomile / mint

Mango Passion – mango / passionfruit / banana

Tropic Fusion – guava / lychee / lime

Sencha Sunset – green tea / cranberry / pineapple

Summer Berry – strawberry / raspberry / blueberry / apple

Iced Drinks

Coffee

6.4

Chocolate

6.4

Mocha

6.4

Chai

6.4

Soft Drinks

Coke / Coke Zero / Diet Coke

3.9

Sprite

3.9

Fanta

3.9

Lift

3.9

Tonic Water / Soda Water

3.9

Lemon Lime and Bitters

3.9

Sparkling

3.9

Juices

Orange

4.2

Pineapple

4.2

Apple

4.2

Cranberry

4.6

Tomato

4.6

Mango Nectar

4.6

Guava Nectar

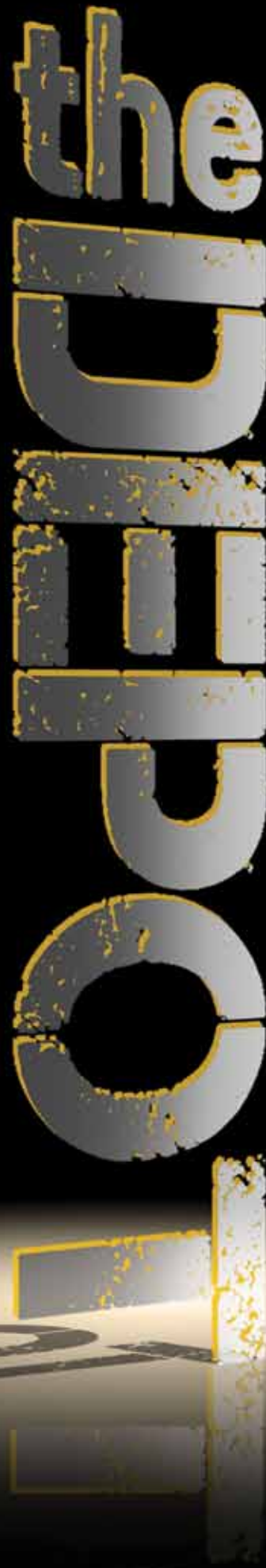
4.6

Combine Your Own

5.5

Milkshakes 5.5

Thickshakes 6.5



DRINKS

