



Kitchen closes 2.00pm daily

Please inform staff of any allergies

V- Vegetarian / DF – dairy free / GF – gluten free

• *All Day Breakfast* •

Two Free Range Eggs (V/ GF, DF optional) Multigrain		9.5	
Porridge (DF optional) Chia Seeds, Banana, Coconut, Seasonal fruit		15.5	
Smashed Avocado (V/GF, DF optional) Cherry Tomatoes, Pomegranate, Mint, Whipped feta, Dukkah (contains nuts), Sourdough, A poached egg		18.5	
Spanish Omelette (GF, DF optional) Potato, Tomato, Red Onion, Spring Onion, Feta, Cream cheese with your choice of Chorizo / Cold Smoked Salmon / Mushroom		17	
Creamy Mushroom (V/ GF optional) Garlic Crumb, Parmesan, Ciabatta		14	
Sweet Corn Fritters (V) Tomato Cucumber Salsa, Sweet Chilli Yoghurt, Avocado		14.5	
Eggs Benedict on Corn Fritters, Wilted Spinach, Hollandaise with your choice of Bacon/ Cold Smoked Salmon / Mushroom		17 Half 13.5	
Braised Pork Benedict on Bao Buns, Poached Eggs, Apple Slaw, Pickled Radish, Sriracha Hollandaise		21 Half 15.5	
Brioche French Toast (V) Grilled Banana, Seasonal Fruit, Coconut Crumble, Strawberry Confit, Maple Syrup, Vanilla Bean Whipped Cream		21 Half 15.5	
Willow Breakfast (GF optional) 2 Free Range Eggs, Bacon, Roasted Tomato, Potato, Mushroom, Pork & Fennel Sausage, Multigrain		20	
One Free Range Egg	3	Pork & Fennel Sausage (3)	6
Bacon (3) / Cold Smoked Salmon (3)	6	Hash brown (2)	4
Avocado / Mushroom / Tomato / Potato / Spinach	4.5	One Toast: Ciabatta / Multigrain / Sourdough / Gluten free (+\$1)	1.5

Please be aware that while we make every attempt to ensure a low allergen environment, We cannot guarantee against contamination.

Please advise your server of any allergies. There may be traces of allergens in your food due to the presence of allergens in the kitchen

Lunch (Starts 10.30am.)

Curly Fries Aioli (<i>contains Gluten</i>)	7.5
Glazed Popcorn chicken Sesame, Pumpkin Seeds	13.5
Soup (<i>please ask wait staff</i>)	13.5
Seafood Chowder Squid, Prawn, Mussel, Fish, Clam, Sourdough	18
Chicken & Avocado Salad (<i>GF/ DF Optional</i>) Mesclun, Quinoa, Tomato, Cashew nut, Cider Dressing	17.5
Beef & Pumpkin Salad (<i>GF/ DF Optional</i>) Mesclun, Carrot, Quinoa, Pickled Onion, Feta Cheese, Chimichurri, Cider Dressing	18.5
Lemongrass Chicken Tacos Red Cabbage, Iceberg, Capsicum, Coriander, Soy Aioli	17
Pork Belly Buns Lettuce, Pickled Cucumber, Coriander, Chili, Sriracha Aioli	17
Meena's Butter Chicken (<i>GF option</i>) J Coriander, Poppadom, Jasmine Rice 	17
Kimchi Fried Rice Pork Belly, Fried Egg, Spinach 	17
Steak Burger Sirloin Beef, Bacon, Edam Cheese, Tomato, Lettuce, Red Onion, Gherkin, Sriracha Aioli, Fries	19.8

Kids One Egg, One Toast	5.5
Glazed Popcorn chicken, Sesame, Pumpkin Seeds	13.5
Half French Toast	15.5

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