

brunch (9am - 2pm)

LODGE BREAKFAST - n 22.0
eggs, sourdough, roasted mushrooms, chipolatas,
bacon, hash browns, tomatoes & house made
tomato relish

EGGS BENEDICT - n
served with house made brioche, eggs,
spinach, hollandaise sauce +
- with shaved leg ham 17.0
- bacon 17.0
- with house smoked salmon 21.0

EGGS & BACON - n 16.0
eggs cooked to your liking, served on sourdough
toast with house made tomato relish

LODGE PANCAKES (3) - n/v 15.0
served with mixed berries, maple syrup
& vanilla ice-cream

HOUSE-MADE TOASTED BRIOCHE - n/v 17.0
with avocado smash, cherry tomatoes,
spinach & persian fetta

FIELD MUSHROOMS - n/v/g 19.5
with sautéed spinach, cherry tomatoes,
roasted red capsicum, persian fetta
& poached eggs

HOUSE-MADE BANANA BREAD - v 12.5
with maple syrup & mascarpone

SIDES 5.0
roasted mushrooms - hash browns - avocado -
tomatoes - bacon - chipolatas - smoked salmon

beverages

HOT DRINKS
macchiato - ristretto - espresso 3.0

cappuccino - flat white - latte - long black -
piccolo - mocha - hot chocolate - chai latte -
dirty chai 4.0

art of tea pot 4.0 | 6.0
english breakfast - earl grey - peppermint -
green - chamomile - lemongrass & ginger -
aussie chai

EXTRAS
mug 1.0
soy milk 0.7
almond milk 0.7
coconut milk 0.7
lactose free milk 0.7
extra shot 0.5
vanilla syrup 0.5
caramel syrup 0.5
hazelnut syrup 0.5
decaf 0.5

COLD DRINKS
iced coffee - iced chocolate - iced mocha 7.0

milkshake 6.0
vanilla - chocolate - caramel - strawberry

bottled soft drink 330ml 3.8
coca cola - coke no sugar - sprite - dry ginger -
lemon lime bitters - sarsaparilla

mt franklin water 3.5
still - sparkling

lunch (11am - 2pm)

HOMEMADE PIZZA BREAD - n garlic & cheese <u>OR</u> herb & cheese	11.0
THAI FISH CAKES - n/g served with wasabi hollandaise aioli	14.5
CHEF'S HOUSE MADE SOUP - n/g served with toasted sourdough bread please ask our staff for today's option	13.5
LODGE CLUB SANDWICH - n chicken, lettuce, cheese, bacon, tomato, egg, garlic aioli, served with a side of chips	22.0
HOUSE MADE GNOCCHI - v roasted pumpkin, field mushroom, baby spinach, & pine nuts with white truffle oil & shaved parmesan	26.0
PORTERHOUSE STEAK - n served with garlic potato mash, steamed broccolini, confit tomato, mushroom wonton & topped with your choice of sauce - mushroom, red wine jus, or peppercorn	36.5
BRAISED CAPE GRIM OX CHEEK - n/g with roasted root vegetables & garlic potato mash	28.0
BEER BATTERED MARKET FISH - n with chips, salad, lemon & aioli	MP
SALT & PEPPER SQUID - n/g served with chips, garden salad & sweet chilli dipping sauce	24.0

lunch (cont.)

BUTTERMILK FRIED CHICKEN BURGER - n bacon, slaw, cheese, garlic, & aioli on brioche, served with a side of chips	20.0
MT ROLAND WAGU BEEF BURGER - n bacon, cheese, beetroot, tomato relish, caramelized onion on brioche, served with a side of chips	22.0

dessert (11am - 2pm)

APPLE & BERRY STRUDEL - n/v cinnamon spiced, served with brandy custard & vanilla ice cream	13.5
CHEF'S OWN STICKY DATE PUDDING - v served with salted caramel ice cream & topped with toffee shards	13.5
DOUBLE CHOCOLATE TART - v premium dark chocolate ganache, served with toasted hazelnuts & mascarpone	13.5
WHITE CHOCOLATE & MATCHA CHEESECAKE - v served with black sesame seed ice cream & gingerbread crumb	13.5
HONEY & VANILLA BEAN PANNACOTTA - n/v served with mixed berry coulis & praline dust	13.5
AFFOGATO - v/g freshly brewed espresso served over vanilla ice cream with a shot of liqueur: frangelico - kahlua - spiced rum - vanilla galliano - jameson's	15.0