

brunch (8am - 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

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

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

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 11.0
garlic & cheese OR herb & cheese

THAI FISH CAKES - n/g 29.5
served with chips, salad & wasabi hollandaise aioli

CHEF'S HOUSE MADE SOUP - n/g 13.5
served with toasted sourdough bread
please ask our staff for today's option

HOUSE MADE GNOCCHI - v 26.0
roasted pumpkin, field mushroom, baby spinach, &
pine nuts with white truffle oil & shaved parmesan

BEER BATTERED MARKET FISH - n MP
with chips, salad, lemon & aioli

SALT & PEPPER SQUID - n/g 24.0
served with chips, garden salad & sweet chilli
dipping sauce

BUTTERMILK FRIED CHICKEN BURGER - n 24.0
bacon, slaw, cheese, garlic, & aioli on brioche,
served with a side of chips

MT ROLAND WAGU BEEF BURGER - n 24.0
bacon, cheese, beetroot, tomato relish, caramelized
onion on brioche, served with a side of chips

dessert (11am - 2pm)

APPLE & BERRY STRUDEL - n/v 13.5
cinnamon spiced, served with brandy custard &
vanilla ice cream

CHEF'S OWN STICKY DATE PUDDING - v 13.5
served with salted caramel ice cream &
topped with toffee shards

DOUBLE CHOCOLATE TART - v 13.5
premium dark chocolate ganache, served with
toasted hazelnuts & mascarpone

WHITE CHOCOLATE & MATCHA CHEESECAKE - v 13.5
served with black sesame seed ice cream &
gingerbread crumb

HONEY & VANILLA BEAN PANNACOTTA - n/v 13.5
served with mixed berry coulis & praline dust

AFFOGATO - v/g 15.0
freshly brewed espresso served over vanilla
ice cream with a shot of liqueur:
frangelico - kahlua - spiced rum -
vanilla galliano - jameson's