

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, fetta & poached eggs

SIDES 5.0
roasted mushrooms / hash browns / tomatoes /
bacon / chipolatas

beverages

HOT DRINKS
macchiato / espresso 3.0

cappuccino / flat white / latte /
long black / piccolo 4.0 / 5.0

mocha / hot chocolate / chai latte /
dirty chai 4.0 / 5.0

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

extras 0.5
extra shot / vanilla syrup / caramel syrup /
hazelnut syrup / decaf

milks 0.7
soy milk / almond milk / coconut milk /
lactose free milk

COLD DRINKS
iced coffee / iced chocolate / iced mocha 7.0

milkshake 7.0
vanilla / chocolate / strawberry / caramel

mt franklin sparkling water 3.5

soft drink (glass) 3.5
coca cola / coke no sugar / sprite / dry ginger /
lemon lime & bitters / soda water

bottled soft drink (330ml) 4.4
coca cola / coke no sugar / sprite / dry ginger /
lemon lime & bitters / sarsaparilla

lunch (11am - 2pm)

FRESHLY BAKED COBB LOAF - n 11.0
served warm, with roasted garlic & herb butter
OR regular butter

THAI FISH CAKES - n/g 26.0
served with chips, salad, lime & garlic aioli

CHEF'S HOUSE MADE SOUPS
- roasted pumpkin, with sour cream
& roasted pepitas - n/v/g 13.5
- smokey pea & ham with croutons - n/d 13.5

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

SALT & PEPPER SQUID - n 24.0
with chips & salad, sweet chilli sauce
OR tartare sauce

CHICKEN BREAST SCHNITZEL or PARMIGIANA - n 24.0
served with chips & salad OR vegetables,
& topped with your choice of sauce

YOUR CHOICE OF SAUCE:

mushroom, pan gravy, or peppercorn

lunch (cont.)

BUTTERMILK CHICKEN OPEN SANDWICH - n 24.0
bacon, slaw, cheese, garlic, & aioli on vienna,
served with a side of chips

STEAK OPEN SANDWICH - n 24.0
bacon, cheese, beetroot, tomato relish, caramelized
onion on vienna, served with a side of chips

HOUSE MADE GNOCCHI - n/v 27.0
creamy sauce, roasted pumpkin, field mushroom,
baby spinach, roasted pepitas, basil-infused olive
oil, & shaved parmesan

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 14.0
served with salted caramel ice cream &
topped with toffee shards

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