

BREAKFAST MENU

BREAKFAST MAINS

Big Breakfast.....\$20

poached, fried or scrambled eggs w/ bacon, chorizo, homemade maple & tomato baked beans, hash brown, grilled tomato, roasted field mushroom & buttered toast

Vegetarian Big Breakfast.....\$19

poached, fried or scrambled eggs w/ grilled haloumi, sautéed spinach, homemade maple & tomato baked beans, hash brown, grilled tomato, roasted field mushroom & buttered toast

Hickory Smoked Beef Brisket Hotpot.....\$20

smoked beef brisket w/ beans, maple, chilli, paprika, tomato, spinach, fried eggs & buttered toast

Ultimate Breakfast Burger.....\$18

fried egg, bacon, hollandaise, bbq sauce, swiss cheese, baby spinach, hash browns, onion jam & toasted Turkish

Eggs Benedict.....

poached eggs, sautéed spinach & hollandaise on toasted turkish w/ your choice of;

Bacon.....\$18

Smoked Salmon.....\$19

Grilled Ham.....\$18

Roasted Field Mushroom.....\$18

Florentine.....\$19

Bruschetta Bar

Smashed Avocado

Bruschetta.....\$14

Smashed avo, fetta, extra virgin olive oil, black sesame, lemon

Add bacon.....\$3.50

Add smoked salmon.....\$4

Add poached or fried egg...\$2

Tomato & Parmesan

Bruschetta.....\$15

Tomato, salsa verde, shaved parmesan, spanish onion, balsamic glaze

Add smashed avocado.....\$4

Add bacon.....\$3.50

Add smoked salmon.....\$4

Add poached or fried egg...\$2

Smoked Salmon & Fetta

Bruschetta.....\$18

Smoked salmon, fetta, capers, white truffle oil, Spanish onion, baby spinach, balsamic glaze

Add smashed avocado.....\$4

Add poached or fried egg...\$2

VILLAGE ^{Ln}

Café & Wine Bar

BREAKFAST MENU

Spinach & Mushroom	\$16
scrambled eggs w/ roasted field mushroom, sautéed spinach & buttered toast	
Bacon & Eggs	\$15
poached, fried or scrambled eggs w/ bacon & buttered toast	
Eggs on Toast	\$12
poached, fried or scrambled eggs w/ buttered toast	

Pancakes

served with;

Maple Syrup	\$13
Salted Caramel & Banana	\$17
Maple Syrup & Strawberries	\$17
Nutella Sauce & Strawberries	\$13
Add Vanilla Ice-Cream	\$2

In-house Made Fruit & Nut Loaf	\$6
w/ marscapone, honey	
In-house Made Banana Bread	\$4
toasted & buttered	
Gluten Free	\$5.50
Buttered Thick Cut Raisin Toast	\$5
Cinnamon Toast	\$4
Gluten Free	\$5.50
Buttered Toast	\$4
w/ your choice soy quinoa, sourdough, white or turkish & peanut butter, honey, vegemite, nutella or jam	
Gluten Free	\$5.50

KIDS MENU

Bacon & Eggs	\$6	Buttered Toast	\$6
poached, fried or scrambled egg w/ one rasher of bacon & toast		white or seeded w/ vegemite, peanut butter, strawberry jam or honey	
Eggs on Toast	\$4	Pancakes	
poached, fried or scrambled on toast		w/ Maple Syrup	\$8
Smashed Avocado Toast	\$4	w/ Salted Caramel & Banana	\$10
smashed avocado on seeded toast		Add Vanilla Ice-Cream	\$2

ADD-ONS & EXTRAS only to be added onto breakfast meals not including buttered toast w/ your choice of spread

Bacon	\$3.5	Sautéed Spinach	\$2	Extra Slice Buttered Toast	\$3.50
Ham	\$3.5	Hash Brown	\$3	Poached/Fried/Scrambled Egg	\$3.50
Smoked Salmon	\$4	Strawberries	\$4	Gluten Free Bread	
Chorizo	\$3.5	Grilled Haloumi	\$3.50	Replacement	\$1.50
Smashed Avocado	\$4	Fetta	\$4	Homemade Maple & Tomato	
Grilled Tomato	\$3	Salsa Verde	\$4	Baked Beans	\$3
Roasted Field Mushroom	\$3	White Truffle Oil	\$5		

LUNCH MENU

STARTERS

- Baked Roman Roll**.....\$8 w/ garlic & herb butter (V)
- Bowl of Chips**.....\$6 w/ your choice of tomato sauce, barbeque sauce or aioli

MAINS

- Toasted Panini**.....\$15
w/ garden salad & your choice of ham, chicken or smoked salmon w/ tomato, salsa verde, aioli & cheese
Add chips.....\$2
- Panko Crumbed Chicken Schnitzel**.....\$20
w/ slaw & fries
Add gravy.....\$2
- Grilled Barramundi**.....\$35
w/ crushed potato, baby spinach, fetta, spanish onion, honey mustard vinaigrette & balsamic glaze (GF)
- Wingham Reserve 350g Striploin Mushroom Marsala**\$35
w/ sautéed mushroom marsala cream sauce, baby spinach, crushed potato
- Beer Battered Flathead**.....\$20
w/ fries, garden salad, tartare & lemon
- Salt & Pepper Squid**.....\$20
w/ coriander & fennel seed, asian slaw, aioli & lemon
Add chips.....\$2

BURGERS

- Grilled Haloumi Burger**.....\$20
w/ fries, smashed avocado, chilli & tomato jam, mixed leaf, spanish onion, tomato on toasted turkish (V)
- Village Lane Beef**.....\$21
w/ fries, onion jam, cheese, beetroot, tomato, mixed leaf, aioli, barbeque sauce on toasted turkish
Add bacon.....\$3.50
- Hickory Smoked Brisket Burger**.....\$21
w/ fries, swiss cheese, ranch sauce, pickled cabbage, mixed leaf on toasted turkish
- Chicken Schnitzel Burger**.....\$21
w/ fries, sweet chilli, aioli, mixed leaf, tomato, swiss cheese, toasted Turkish
Add bacon.....\$3.50
Add smashed avocado.....\$3.50

VILLAGE Ln
Café & Wine Bar

LUNCH MENU

PASTAS

- Wild Mushroom Risotto**.....\$20
w/ porcini, field mushroom, enoki, parmesan & white truffle oil (V) (GF)
Add chicken.....\$4
- Creamy Chicken & Broccoli Spaghetti**\$21
w/ bacon, white wine, cream, garlic, parmesan & baby spinach

SALADS

Traditional Caesar Salad.....\$19

w/ garlic croutons, cos, parmesan, poached egg, bacon & caesar dressing

Add chicken.....\$4

Add smoked salmon.....\$4

Thai Beef Salad.....\$21

Grilled & sliced wingham reserve 350g striploin w/ fragrant salad, fried shallots, nam jim

Roasted Beetroot & Toasted

Almond Salad.....\$19

w/ mixed leaf, courgette, fetta, Spanish onion, salsa verde & balsamic glaze (V) (GF)

Add chicken.....\$4

Add smoked salmon.....\$4

Pear & Prosciutto.....\$20

baby spinach, walnuts, shaved parmesan, pancetta praline, spanish onion & balsamic glaze

KIDS MENU

Chicken Schnitzel.....\$12

w/ fries & tomato sauce

Battered Fish.....\$12

w/ fries & tomato sauce

Napolitana Pasta.....\$10

w/ parmesan (V)

Ham & Cheese Toastie.....\$8

cut into fingers

Nutella Toast.....\$8

cut into fingers



New Coffee! The Wood Roaster Go Nuts

Tasting Notes: Silver award-winning blend with highly speciality coffee. Smooth and pleasant acidity, smooth finish, nutty overtones and rich medium to full body. Tropical fruit, blueberry, orange with dark chocolate & honeycomb flavour. Medium body with a sweet toffee aftertaste. This blend won a silver medal in the 2015 Sydney Royal Fine Food Show.

COFFEE

Cappuccino.....	\$3.70
Flat White.....	\$3.70
Latte.....	\$3.70
Long Black.....	\$3.70
Macchiato.....	\$2.50
Piccolo.....	\$2.50
Espresso.....	\$2.50

Specialty Hot Drinks...\$4.50

Mocha	
Chai Latte	
Hot Chocolate	
Dirty Chai	1 shot of espresso
Sticky Chai	w/ fresh honey
Mugs.....	\$0.50 extra

POTS OF TEA

English Breakfast	Peppermint	Chamomile	...\$4.50
Earl Grey	Green	Lemon & Ginger	

Iced Drinks

Iced Chocolate, Coffee, Mocha.....	\$7
Milk, ice-cream, topped w/ whipped cream	
Make it a Frappe.....	add \$1
Blended & topped w/ whipped cream	
Iced Latte.....	\$5
Milk, ice & espresso shot	
Milkshakes.....	\$7
Chocolate, caramel, vanilla, strawberry	
Add Malt.....	\$0.50
Kids Size.....	\$4

COLD DRINKS

Soft Drinks.....	\$4
Coke, Coke Zero, Lemonade, Lemon Squash, Lemon Lime Bitters, Ginger Ale, Soda Water, Tonic Water, Peach Iced Tea	
Bottled Juice.....	\$4
Orange, Pineapple, Apple, Cranberry & Coconut Water	
Sparkling Mineral Water.....	\$5
500mL	

JUICES

Freshly Squeezed Juices.....	\$7
Orange, apple or watermelon	
Spring Juice.....	\$8
Apple, lemon, mint & rosewater	
Fruit Starter.....	\$8
Orange, watermelon & apple	
The Refresher.....	\$8
Coconut water, watermelon & mint	
Vitamin C Booster.....	\$8
Orange, carrot, ginger & lime	

Green Machine.....\$8

Apple, celery, cucumber & mint

Veggie Galore.....\$8

Carrot, celery, spinach, cucumber & ginger

Smoothies

All smoothies made w/ milk, yoghurt & honey

Strawberry.....	\$8
Banana.....	\$8
Mixed Berry.....	\$8
Mango.....	\$8