



LUNCH

SMASHED AVOCADO

tomato & eggplant caponata, pickled onion, pinenuts, currants, basil, goats feta, pumpkin seed dukka
on soy & linseed sourdough \$20 (GFV, V, vegan variation)

LITTLE NEL TACOS

flour tortilla, memphis slaw, pico de gallo, avocado salsa, coriander & baja sauce with your choice of;
tempura prawns / grilled fish / pulled pork
2 for \$21 or 3 for \$28

NASI GORENG

vegetable fried rice, tofu, tomato, cucumber, crushed cashews, kecap manis & a fried egg \$24
(GF, V, vegan variation) add garlic prawns \$8

WAGYU BURGER

cheddar cheese, bread & butter pickles, lettuce, tomato, barbeque aioli & tomato bacon jam
on a toasted milk bun & chips \$23 (GFV)

FISH BURGER

fried barramundi fillet, lettuce, pico de gallo, house made tartare sauce on a toasted milk bun & chips \$23

STONE & WOOD SNAPPER FILLET

beer battered red emperor, fresh garden salad, chips, house made tartare sauce & lemon \$28

VIETNAMESE FRIED CHICKEN BAHN MI

pickled vegetables, memphis slaw, kewpie mayo, sriracha, coriander, crushed cashews, sesame
on a french baguette \$23

ROASTED DAINTREE BARRAMUNDI FILLET

turmeric & coconut curry sauce, fresh herb salad, coconut yoghurt, chilli, roti & steamed rice \$34 (GFV)

“KARAAGE” JAPANESE CRISPY FRIED CHICKEN SALAD

raw asian vegetable salad, honey gold mango, crushed cashews, coconut yoghurt,
honey & sriracha chilli dressing \$28 (GF)

PASTA DE PORTO FRESH RAVIOLI

see daily specials menu \$32

BOWL OF CHIPS

slow roasted tomato chutney & aioli \$10 (V)

SPARKLING, WINE, BEER

SPARKLING / CHAMPAGNE

Usher Tinkler, Prosecco	Hunter Valley, NSW	\$12	\$40
Champagne Abele 1757	Henri Abelé France		\$80
NV Tempus Two Chardonnay Pinot Noir	South Eastern Australia	\$9	\$32

WHITE WINE

2020 Hart & Hunter Riesling	Hunter Valley, NSW	\$11	\$45
2021 Tulloch Verdelho	Hunter Valley	\$9	\$35
2015 Karribindi Semillon/ Sauvignon Blanc	Margaret River, WA		\$29
2020 Tempus Two Sauvignon Blanc	East Australia	\$8	\$29
2013 Milcrest Chardonnay	Nelson, NZ		\$29
2017 Andrew Thomas Synergy Semillon	Hunter Valley, NSW	\$10	\$35
2020 Dirt Candy Vermentino	Hunter Valley, NSW	\$9	\$36
2019 Scarborough Chardonnay	Hunter valley, NSW	\$12	\$45
2018 SOM Chablis, Chardonnay	Burgundy, France		\$80
2018 Lake's Folly Chardonnay	Hunter Valley, NSW		\$125

ROSE

Usher Tinkler “Nose to Tail”	Hunter Valley, NSW	\$9	\$40
2020 Rimauresq	Provence, France		\$75

RED WINE

2021 Dirt Candy, Shiraz/cabernet	Hunter valley, NSW	\$9	\$30
2019 Tempus two, Merlot	Limestone Coast, SA	\$9	\$32
2021 McGuigan Pinot Noir	South Australia	\$10	\$35
2018 De Luliis, Sangiovese	Hunter Valley, NSW	\$11	\$35
2019 Andrew Thomas, Synergy Shiraz	Hunter Valley, NSW		\$40
2019 Beautiful Isle, Pinot noir	Tamar Valley, Tasmania		\$45
2016 Albert Bichot “Moulin a Vent”, Gamay	Beaujolais, France		\$70
2016 Brokenwood Shiraz	Hunter Valley, NSW		\$75
2020 Felton Road “Bannockburn” Pinot Noir	Central Otago, NZ		\$140
2014 Moss Wood Ribbon Vale, Cabernet Sauvignon	Margaret River, WA		\$150
2018 Lakes Folly, Cabernets	Hunter Valley, NSW		\$155

BEER / CIDER / SELTZER

ON TAP

Stone & Wood Pacific Ale	\$8
Great Northern Super Crisp	\$8

BOTTLES & CANS

Cascade Light	\$6
Corona	\$8
Somersby Apple Cider	\$8.5
Fellr Watermelon Seltzer	\$9



BEVERAGE

COFFEE

COFFEE BEANS BY PABLO & RUSTY	S	L
CAPPUCCINO // FLAT WHITE // LATTE	\$4.5	\$5.5
MOCHA	\$4.5	\$5.5
LONG BLACK (2 SHOTS)	\$4	\$5
ESPRESSO // MACCHIATO	\$3.5	
PICCOLO	\$4	
HOT CHOCOLATE	\$4	\$5
CHAI LATTE	\$4	\$5
bondi chai ginger & spice (vegan)		

T2 TEA

TEAPOT	\$4.5
english breakfast / earl grey / french earl grey / chai	
peppermint / china jasmine green / lemongrass & ginger	

NITRO COLD BREW

	S	L
cold brewed coffee aerated with nitrogen	\$5	\$6

EXTRAS / SYRUPS

	\$0.5
milklab almond / bonsoy / alternative oat / extra shot / decaf	
vanilla / caramel / hazelnut	

SMOOTHIES

MANGO / MIXED BERRY OR BANANA milk, ice cream, honey	\$9
PASH N GO mango, passionfruit, icecream & milk	\$10
SNICKERS peanut butter, chocolate & caramel syrup, icecream & milk	\$10
KICKSTART mixed berries, banana, peanut butter, protein, almond milk	\$11
HONEY JUMBLE banana, honey, peanut butter, protein, almond milk add espresso	\$11 \$1

FROZEN BLENDS

BERRY CRUSH frozen berries, banana, mango, passionfruit & coconut water	\$10
TROPICAL CRUSH frozen mango, passionfruit, fresh orange & pineapple juice	\$10
GREEN BOOST apple, spinach, banana, mango, coconut water	\$10

FRESHLY SQUEEZED JUICES

APPLE / ORANGE / PINEAPPLE OR WATERMELON	\$8
PASSION BLISS pineapple, watermelon, orange & passionfruit	\$10
VITAMIN A carrot, apple, orange & ginger	\$10
REFRESHER apple, cucumber, pineapple & lemon	\$10

COLD DRINKS

ICED CHOCOLATE / COFFEE OR MOCHA poured over ice topped with ice cream & whipped cream	\$7
CHOCOLATE / COFFEE OR MOCHA FRAPPE blended with ice cream, ice and milk	\$7
ICED CHAI bondi chai poured over ice and milk	\$5
ICED LATTE double shot of coffee poured over ice and milk	\$4.5 \$5.5
ICED LONG BLACK double shot of coffee poured over ice and water	\$4 \$5
OLD-FASHIONED MILKSHAKE	\$7
THICKSHAKE chocolate / caramel / strawberry / vanilla add malt / espresso	\$9 \$1

NOAH'S CREATIVE JUICES

	served over ice	\$8
PINK coconut water, raspberries, guava, apple, banana and lychee		
ORANGE nectarine, apple, coconut water, pineapple, and lime		
GREEN apple, peach, kiwi, mango and lime		

ZEST KOMBUCHA

	served over ice	\$7
DARK & STORMY ginger beer		

SOFT DRINK

	\$4
coke / coke zero / sprite / solo / lemon, lime & bitters	

SPARKLING WATER

	glass	1L
FILTERED SPARKLING PORT STEPHENS WATER	\$1.5	\$3



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