



at Cloudehill  
**BREAKFAST (9:30 to 11am)**

Toasted sourdough - fruit bread - GF bread - with house made jam **\$8.50**

Seasonal stewed fruit with honey cumin yoghurt. **\$8.50** (GF)

Granola served with seasonal stewed fruit, honey cumin yoghurt. **\$12**

French toast.

Bacon and maple syrup. **\$16**

Berries, double cream and maple syrup. **\$16**

Brioche breaky roll with egg, bacon, cheddar, spinach, relish and Aioli. **\$17**

Seasons smashed avo, poached eggs, persian feta, roquette on sourdough toast with hazelnut dukkah and capsicum relish. **\$18** (GF available)  
(Add smoked salmon \$4)

Chef's breakfast, potato rostie, garlic field mushroom, avocado, roast tomato, persian fetta and hazelnut dukkah. **\$18** (GF)

Zen Willow Free range eggs on toast, Poached, Scrambled or Fried **\$10**

Bacon, smoked salmon, avocado, persian feta **\$4** each

Mushrooms, tomato, spinach, hash-brown **\$2.50** each

## LUNCH (12pm to 3pm)

Soup of the day served with garlic bread  
(GF available) Entrée **\$10.50** Main **\$14**

Baked spiced cauliflower with Cypriot grain salad, roquette, and house made green herb hummus and capsicum relish. **\$18** (vegan)  
(Add garlic and rosemary pulled Lamb shoulder **\$8**)

Seasonal Vegetable Tart in house made short crust pastry with pear, rocket and walnut salad. **\$22**

Hot pot pie of the day served with garlic bread and garden salad. **\$25**

Seasons Ploughmans platter, house made pork terrine, cheddar, pickles, tomato relish and warm bread. **\$25** (GF available)

Angus beef burger, maple bacon, coleslaw, cheddar, dill pickle, aioli and tomato relish on house made brioche bun. Served with chips and homemade ketchup. **\$25**

Fish of the day. **\$30** (GF available)

Slow roasted pork belly served with pan-fried potatoes, savory cabbage and house made apple cider sauce. **\$30** (GF)

Chatter platter. Cheddar, triple brie, blue cheese, antipasto, crackers, dips, pate, smoked salmon, salad and warm bread.  
**\$50** serves two. Extra person(s) **\$25** per head  
(GF available)

\*No split bills

\*15% Public Holiday Surcharge.

\*We do not accept American Express or Diners Club.

We apologize for any inconvenience.

## CAKES

Almond, date and chocolate torte served warm with double cream and strawberries  
(GF) \$9

Hazelnut and coffee cream roulade served with maple syrup and strawberries  
(GF) \$9

Orange and mandarin cake served warm with double cream and strawberries  
(GF & DF) \$9

Bakewell tart, sweet pastry filled with jam, apples and almond frangipane. Served warm with double cream and strawberries  
\$9

Lemon curd tart served with double cream and strawberries  
\$10

Baked raspberry cheesecake served with double cream and strawberries  
\$10

Dessert cheese platter  
\$12.50

\*Cakes served with Ice cream \$1 extra

## DRINKS

### ST ALI COFFEE

Latte, Flat White, Cappuccino, Mocha \$4  
Long Black, Double Espresso \$3.80  
Iced coffee \$6  
Iced latte \$4  
Extras (mug, soy, almond, honey, decaf 50c)

### SPECIALTY COFFEE

Single Origin \$5

Tea Leaves \$4  
English breakfast; Earl grey; Peppermint;  
Chamomile; Green; Lemongrass and ginger; Chai

Hot chocolate \$4.50  
Chai latte \$4.50  
Iced chocolate \$6  
Lemon, lime and bitters \$5.50  
Lime and soda \$5.50  
Sparkling fruit soda \$5.50

Blood orange; Cranberry, Grapefruit

Soft drinks \$4

Coke; Diet Coke; Lemonade; Ginger beer; Lemon

Fruit juice \$5

Orange; Apple; Pineapple; Tomato

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