



at Cloudehill

BREAKFAST (9:30 to 11am)

Toasted rye fruit bread \$8.50

Seasonal stewed fruit, vanilla yoghurt (GF) \$8

Granola served with vanilla yoghurt and stewed rhubarb (GF)
\$9.50

French toast with fresh berries, maple syrup and cream
\$15

Seasons smashed avo, poached egg, Persian feta, roquette on
sourdough toast with house made dukkah and capsicum relish \$18
(Add smoked salmon \$4)

Corn, zucchini and halloumi fritters served with roquette, house made
dukkah and tomato kasundi \$18
(Add poached egg \$3)

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 Main \$12.50

Open smoked salmon sandwich.

Hot smoked salmon, pickled cucumber, lettuce, red onion, baby capers,
herb mayonnaise and lemon on rye bread \$20

Seasonal Vegetable Tart served with pear, roquette and walnut salad
\$22

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

Angus beef burger, maple bacon, pepper cheddar, dill pickle,
caramelized onion, cos, smokey tomato kasundi and house made
brioche bun. Served with chips.
\$25

Fish of the day (GF available) \$30

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

Chatter platter. Cheddar, triple brie, blue cheese, antipasto, crackers,
pate, garlic prawns, smoked salmon, salad and warm bread.
(GF available)

\$50 serves two. Extra person(s) \$25 per head

*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

Seasons Blend: Assam, and Ceylon teas with a hint of bergamot and a smooth finish \$4

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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