

DAY MENU

7:00am – 3:00pm

Tropical Chia Seed Pudding Coconut, mango, banana	(V)	17.0
Cinnamon Brioche French Toast Black tea poached baby pear, vanilla double cream, pistachio, salted caramel	(V)	18.0
Chilled Silken Tofu & Dashi Broth 63-degree poached eggs, prawn filled tempura pumpkin flower, baby spinach		16.5
Capri Poké Bowl Soba, cucumber, avocado, broccolini, edamame, kale, dried seaweed, sesame dressing	(V)	15.0
The Simple Sebel Breakfast Bacon, eggs (choice of poached, fried or scrambled), artisan bread		13.5
Big Breakfast Bacon, chicken sausage, hash brown, mushrooms, eggs (choice of poached, fried or scrambled), artisan bread		21.0
Smashed Avo 63-degree poached eggs, preserved lemon, persian fetta, freeze dried citrus, artisan bread	(V)	16.5
Warm Brown Rice Salad 63-degree poached eggs, kale, miso dressing Add smoked petuna ocean trout	(V)	13.0 + 7.0
Croque Monsieur Croissant Ham, gruyere cheese, dijon mustard, béchamel sauce		15.0
Croque Madame Croissant Ham, gruyere cheese, dijon mustard, béchamel sauce with fried egg		16.5
Angus Beef Burger Beetroot brioche bun, melted cheese, red onion marmalade, sriracha mayo, chips		19.0
Hoisin Pulled Pork Bao Apple and cabbage slaw, coriander, peanut, crispy shallot, lime		17.0
Meat Loaf with Maple Bourbon BBQ Sauce Potato rosti, roasted cherry tomatoes		17.0

DAY MENU

7:00am – 3:00pm

EXTRA

▪ Avocado	5.0
▪ Bacon	3.5
▪ Egg	3.0
▪ Hash Brown	2.5
▪ Mushrooms	4.0
▪ Roasted Cherry Tomatoes	4.0
▪ Smoked Trout	7.0

KIDS

▪ Pancake	9.0
▪ Bacon & Egg on Toast	7.0
▪ Fruit Salad	8.0
▪ Fish & Chips	8.0
▪ Pasta with Napoli Sauce	7.0
▪ Chicken Nuggets & Chips	8.0

DINNER MENU

5:00pm – 9:00pm

SMALL PLATE

- **Marinated Olives** with Citrus 8.0
- **Tempura Soft Shell Crab Bao**, Jalapeno Mayo ea 7.0
- **Smoked Cod Croquettes**, Grain Mustard, Gherkin Aioli 3pcs 9.0
- **Smoked Paprika Octopus**, Piperade 15.0
- **Five Spice Pulled Pork Taco**, Chili Mayo ea 10.0
- ★ **Miso Lamb Ribs**, Soba Salad 2pcs 12.0
- **Salt & Pepper Chicken Ribs**, Crispy Shallot 12.0
- **Haloumi & Zucchini Fritters**, Harissa Aioli 2pcs 10.0
- **Pickled Beetroot**, Cherry Tomatoes, Feta, Dukkah, Honey & Molasses Vinaigrette 14.0

LARGE PLATE

- ★ **Red Wine Braised Wagyu Beef Cheek**, Charred Broccolini, Mashed Potato 32.0
- **150-Day Grain Fed Scotch Fillet 250g**, Fresh Herb Salad & Red Wine Jus 33.0
- **Angus Beef Burger**, Cheese, Red Onion Marmalade, Sriracha Aioli 19.0
- **Honey Glazed Chicken Breast**, Sweetcorn, Chorizo, Salsa Verde 26.0
- **Roasted Marinated Garfish**, Fresh Herb Salad, Sundried Tomato & Olive Vinaigrette 30.0

SIDE

- **Roasted Chat Potatoes**, Rosemary, Garlic, Duck Fat 7.0
- **Green Cabbage**, Mascarpone, Grain Mustard 8.0
- **Crunchy Chips**, Garlic Aioli 6.5
- **Mixed Salad**, House Dressing 6.5

DESSERT

- ★ **Honey Ice-Cream**, Orange 7.0
- **Capri Affogato**, Ice-Cream, Espresso Shot 10.0
- **Churros**, Baileys Chocolate Sauce 10.0
- **Cheese Platter**, Crackers, Quince Paste 15.0

KIDS

- **Pancake** 9.0
- **Bacon & Egg on Toast** 7.0
- **Fruit Salad** 8.0
- **Fish & Chips** 8.0
- **Pasta with Napoli Sauce** 7.0
- **Chicken Nuggets & Chips** 8.0

★ recommended

DRINKS MENU

7:00am – 9:00pm

Caffeine Lover	Small	Large	Smoothie	9.0
Latte	3.9	4.3	Green Reviver	
Flat White	3.9	4.3	- banana, kale, mango, lemongrass	
Cappuccino	3.9	4.3		
Mocha	3.9	4.3	Pineapple Sunset	
Long Black	3.9	4.3	- pineapple, papaya, mango	
Short Black	3.9	-		
Double Espresso	3.9	-	Raspberry Heaven	
Short / Long Macchiato	3.9	4.3	- apple, raspberry, mango, blueberry	
Piccolo Latte	3.9	-		
Babycino	2.0	3.0	Purple Power	
Iced Coffee (Latte/Mocha)	-	4.3	- blueberry, strawberry, apple, banana,	
+ Ice-Cream / Whipped Cream		+ 1.7	oats, quinoa, honey, cacao powder	
Sweet Tooth	Small	Large	Juice	4.0
Hot Chocolate	3.9	4.3	Apple	
Chai Latte	3.9	4.3	Orange	
Iced Chocolate	-	4.3	Pineapple	
+ Ice-Cream / Whipped Cream		+ 1.7	Carrot & Orange	
Tea		3.9	Milkshake	6.0
Ceylon Breakfast Tea			Chocolate	
Earl Grey			Vanilla	
Chamomile			Strawberry	
Green Tea			Caramel	
Jasmine Green Tea			Banana	
Oolong with Ginger			Lime	
Peppermint			Blue Heaven	
Still Water			Soft Drink	
Mount Franklin (500ml)		3.0	Coke	4.5
Evian (330ml)		4.5	Coke Zero	4.5
Evian (750ml)		7.8	Fanta	4.5
			Lift	4.5
			Sprite	4.5
Sparkling Water			Cascade Ginger Beer	5.0
Mount Franklin (450ml)		4.5	Cascade Pear & Bitter	5.0
Badoit (330ml)		4.5	Lemon Lime & Bitter	4.0
Badoit (750ml)		7.8	Tonic Water	4.0
Soda Water		4.0		
Dairy-free milk option:		0.5	Energy Drink	
Soy milk			Powerade Berry	6.0
Almond milk			Powerade Lemon	6.0
Lactose-free milk			Monster Original	5.0
Coconut milk				

BAR MENU

9:00am – 9:00pm

Red Wine

	Glass	Bottle
SHIRAZ – AZAHARA (Victoria, Australia) Interspersed with citrus, mango and avocado groves.	8.0	34.0
PINOT NOIR - TOTARA (Marlborough, New Zealand) Aromas of dark cherry, dried herbs, spice and candle smoke.	10.5	44.0
CABERNET SAUVIGNON - STICKS (Yarra Valley, Victoria, Australia) Pure plum and cassis flavours are supported by notes of bramble, chocolate and cigar box.	9.0	38.0
SANGIOVESE – AQUILANI (Toscana, Italy) Fragrance of violets on the nose, and the palate is harmonious and dry, with fine grape tannins and savoury finish.	9.0	36.0

White Wine

CHARDONNAY - STICKS (Yarra Valley, Victoria, Australia) White nectarine, poached pear and almond meal.	9.0	38.0
SAUVIGNON BLANC - TAINUI (Marlborough, New Zealand) Notes of lime, grapefruit and crushed herbs, with gentle mineral characters in the background.	8.0	34.0
PINOT GRIS - LA LA LAND (Victoria, Australia) Light and fresh, crunchy nashi pear, white nectarine and hints of zingy, refreshing lemon & lime	9.0	39.0
PINOT GRIGIO – AQUILANI (Friuli Grave, Italy) Intense notes of acacia flowers on the nose. The palate is dry, full-bodied and well balanced.	9.0	36.0

Rosé Wine

ROSÉ - RÉVERIE (France) Delicate strawberry and red fruit characters leading to a vibrant finish.	9.0	40.0
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Sparkling Wine

CHARDONNAY · PINOT NOIR - AZAHARA (Victoria, Australia) Crafted from traditional grape varieties. Elegant and crisp with a tantalising array of flavours.	8.0	34.0
MOSCATO - ALL SAINTS ESTATE (Victoria, Australia) Packed with crisp, grapey flavour and tingly bubbles or 'frizzante'.	9.0	38.0
PROSECCO – DAL ZOTTO (Victoria, Australia) Crisp and zesty with a hint of apple; a lively, inviting aperitif.	9.0	36.0

Beer

James Boag's Premium Lager	8.5
James Squire One Fifty Lashes Pale Ale	8.5
White Rabbit White Ale	9.0
White Rabbit Dark Ale	9.0
Furphy Refreshing Ale	8.0
Little Creatures Bright Ale	9.0
Little Creatures Original Pilsner	9.0
Hahn SuperDry 3.5	6.0
Heineken	9.0
Corona	8.5

Cider

James Squire Apple Cider	8.0
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