

ALL DAY MENU

9.30am-5.00pm

Traditional Breakfast

crispy streaky bacon, English Kingsley sausages, sautéed mushrooms,
roasted tomato and two free range eggs cooked to your liking,
served with toasted farmhouse bread
\$19.50

Warm potato, spinach and bacon frittata served with
garden greens and pickled red onions (gf)
\$16.50

A salad of baby spinach and feta with roasted peppers on toasted
ciabatta and finished with a couple of soft poached free range eggs (v)
\$17.50

Toasted ciabatta sandwich filled with chicken, streaky bacon and tangy BBQ sauce
served with cabbage and carrot slaw and hand cut fries
\$22.50

Tender chicken thigh wrapped in vine leaves then poached with lemongrass
served on lime and coriander marinated tomatoes and avocado (gf)
\$18.00

The Mona Vale Devonshire Tea

assorted sandwiches and a freshly baked scone, accompanied with butter,
fruit preserve and freshly whipped cream with your choice of hot beverage
\$13.50

Warm, freshly baked muffin served with butter
\$4.50

Freshly baked scone served with butter, fruit preserve and whipped cream
\$4.50

Platters to share

Freshly baked farmhouse loaf
served with a selection of freshly made dips
\$12.50

The Mona Vale Antipasto Platter

cured and freshly roasted meats, marinated chicken nibbles, smoked salmon,
local cheeses, homemade chutney and pickles with freshly toasted farmhouse bread
\$35.00

Sides

Hand cut fries \$4.50

Bread \$3.50

Vegetables of the day \$4.50

Garden green dressed with balsamic vinaigrette \$4.50

LUNCH MENU

11.00am-3.00pm

Starters

Niçoise salad consisting of green beans, potatoes,
slow roasted tomatoes, hard boiled egg and marinated olives,
served with pan seared tiger prawns
\$18.00

Homemade Chicken liver parfait flavoured with brandy and paprika
served with toasted ciabatta, pickled red onions and gherkins
\$16.50

Salad of layered marinated potatoes, tomatoes and goat's feta drizzled
with a zesty rocket pesto and toasted pine nuts
\$16.00

A light creamy tomato and basil soup with sour cream
and snipped chives served with crusty bread (v)
starter \$11.50 / main \$14.50

Mains

Tender pork loin served with caramelised apples, crispy potatoes,
buttered cabbage and bacon and a mustard sauce
\$27.50

Seared sirloin steak cooked to your liking,
with kumara dauphinoise, roasted capsicums and grilled courgettes (gf)
\$29.50

Pan seared Akaroa salmon fillet served on baby spinach and herb potatoes
with a red pepper salsa (gf)
\$28.50

Greek salad with roasted tomatoes, black olives, marinated feta
and chilled cucumber served with a cos salad (v, gf)
\$18.50
with warm lamb rump \$25.50 (gf)

Fresh spinach gnocchi in a creamy garlic and mushroom sauce finished
with grated parmesan and rocket pesto (v)
\$24.00

Desserts

A selection of fine cheeses served with our own fruit chutney,
a selection of biscuits and warm fig and walnut bread
\$11.50

Coconut ice cream terrine layered between sponge served
with a sweet chilli and pineapple relish
\$10.50

A light vanilla bean pannacotta served with seasonal berries
drizzled with a lemon tea syrup
\$10.50