



Breakfast

Served until 1130am

Big Gully breakfast

Free range eggs, how you like them. Barossa bacon, Chorizo, Spinach, field mushroom, tomato, hashbrown, sour dough toast
\$28

Magic Mushrooms

Roasted field mushrooms, sautéed, lemon, mint, ricotta, Sour dough toast, watercress, roasted almond flakes and free-range eggs
\$24

Buddha Bowl

Quinoa tabouleh, toasted almonds and pepitas, smashed avo, chili beetroot pickle, marinated feta, roast pumpkin and baby spinach
\$24
\$27 with eggs

Avocado Smash

Toasted sour dough, smashed avo, quinoa tabouleh, beetroot hommus, marinated feta, dukkah and free range poached eggs
\$26

Eggs Benny

Free range poached eggs, English muffin, sauteed spinach, house made hollandaise with your choice of protein. Ham, mushroom, smoked salmon, or bacon
\$24 ham, mushroom
\$26 Smoked Salmon, bacon

Bircher Muesli

Our house made Bircher, fresh fruit, Greek Yoghurt with mixed berry compote and granola
\$21

Pancakes

Fluffy pancakes, balsamic roasted strawberries, honey, vanilla bean ice cream, chocolate sauce, Persian fairy floss
\$18

Browse our cellar for unique and unlisted wines!



Entrée/Small plates

Sour dough, whipped goat curd, spring onion oil, Wattle seed crisp, Marinated Olives
\$16

Tuna Carpaccio, Tobiko, chili, ginger, sesame, lime, pomegranate
\$21 gf

Leek, pea, zucchini, mint, bocconcini Arancini. Zucchini ribbons, Balsamic Aioli,
buttered peas
\$19

Lamb Arrosticini, garlic mint yoghurt, cherry tomato, chili pesto
\$16 gf

Slow roasted chicken drumettes, garlic aioli, house made BBQ sauce, spring onion
\$15 gf

Calamari Fritti, chickpeas, pepperonata, Aioli, rucola
\$21

Mains/Large Plates

350g Black Angus sirloin, Café de Paris butter, vincotto, roast fig, rucola
\$40 gf

FOD – see specials board for today's catch

Linguini, blue swimmer crab, fresh tomato, garlic, chilli, parsley
\$38 gf

Chicken breast in parsley, lemon, parmesan crust, Fiore di latte, heirloom tomato, basil,
pepita, Aioli
\$33

Lamb cutlets, roast heirloom carrots, chilli pesto, freekeh, corn, salmoriglio
\$42

Eggplant parmigiana, asparagus, napolitana sauce, vincotto, herb salad
\$33 gf



Sides \$12ea

Roast pumpkin, dukka, vincotto, feta cheese gf

Rocket, pear, parmesan, pomegranate gf

Tuscan potatoes, garlic aioli, chili pesto gf

All day Breakfast

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\$24 ham, mushroom

\$26 Smoked Salmon, bacon

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Avocado Smash

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Pancakes

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Boards to Share

Brunch Board – Bircher muesli, mini croissant, mushrooms, feta, chili beetroot, ham benny, sour dough, hashbrowns, bacon, tomato, ketchup, jam

\$75 serves 2 or 3

Cheese board - A selection of three cheeses, served with sour dough, wattle seed crisp bread, warm marinated olives, muscatels, McLaren Vale almonds and dried fruits

\$30