



## Breakfast/Brunch

### Big Gully breakfast

Free range eggs, cooked how you like them! With Barossa bacon, chorizo, spinach, field mushroom, tomato, hashbrown & house made sourdough toast  
\$32

### Magic Mushrooms

Roasted field mushrooms, lemon, mint, ricotta, house made sourdough toast, watercress, roasted almond flakes and free-range eggs  
\$30

### Buddha Bowl

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

### Avocado Smash

Toasted sourdough, smashed avo, quinoa tabouleh, beetroot hommus, marinated feta, dukkah and free range poached eggs  
\$28

### Eggs Benny

Free range poached eggs, English muffin, sauteed spinach, house made hollandaise with your choice of protein; ham, mushroom, smoked salmon, or bacon  
\$26 ham or bacon      \$28 smoked salmon or mushroom

### 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  
\$21

**Brunch Board** – Bircher muesli, mini croissants, mushrooms, feta, chili beetroot, ham benny, sou dough, hashbrowns, bacon, tomato, ketchup, jam  
\$75 serves 2 to 3



### **Entrée/Small plates**

Fresh baked daily sour dough, whipped goat curd, spring onion oil,  
warm marinated olives  
\$16

Cauliflower & tallegio arancini with parmesan aioli, fennel & green peas  
\$19

Slow roasted chicken wings, house made BBQ sauce, garlic aioli & spring onion  
\$16

Turkey & pistachio meatballs, tomato ragu, soft polenta & pecorino  
\$19

Chilli crab souffle, fennel, radicchio, rocket, blood orange, ricotta salata  
\$21

Burrata served on flat bread with lentils, chilli, rocket & cashew pesto  
\$23

### **Mains/Large Plates**

Beef tenderloin, slow braised ox cheek, gratin dauphinoise, braised baby roots  
\$40

Linguini allo Scoglio; local prawns, scallops, vongole, mussels, garlic & white wine  
\$37

Coq au vin, button mushrooms, cavolo nero, pecorino polenta, gremolata  
\$35

Slow roasted porchetta, honeyed parsnips, radicchio, poached pear, jus gras  
\$36

Portabella & oyster mushrooms, truffle, broad bean, pecorino & macadamia risotto  
\$33

FOD – see specials board for today's catch

### **Sides \$14ea**

Braised fennel, green peas, flaked almonds  
Roast beetroot, chevre, rocket walnut pesto  
Tuscan potatoes, garlic aioli, chili pesto