



Head Chef, Jo Harb

## ALL DAY MENU

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<b>G's breakfast</b>	8
free range eggs your way with white toast and bacon with a small hot drink 10	
<b>fruit and hazelnut toast</b> (v)	6
with butter and blackberry compote	
<b>smashed avocado toast</b> (v) (vg)	10
with fetta, mint, dill, dukkah on seeded sourdough add egg 3	
<b>eggs benedict</b>	10
two poached eggs on an English muffin, fresh spinach and bacon with creamy hollandaise sauce with hot smoked trout 2	
<b>chicken burger</b>	12.5
crispy chicken with Swiss cheese, onion, mixed leaves and jalapeno aioli on a milk glazed bun add fries 4	
<b>G's burger</b>	12.5
housemade beef pattie, onion, lettuce, tomato, cheddar cheese, beetroot slices and aioli on a milk glazed bun add fries 4	
<b>salt and pepper calamari</b> (gf)	18
crinkle cut fries and herb garden salad	
<b>beer battered barramundi</b>	18
crinkle cut fries and winter slaw	

## SIDES

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hash brown	3	avocado	4
mushrooms	3	halloumi	3.5
tomato	3	smoked salmon	4

*Whilst all care is taken, please note that we do not operate allergen free kitchens. As a result we can not guarantee an allergen free meal. Please advise when ordering of your dietary requirements.*

(v) - vegetarian (gf) - gluten friendly (h) - halal friendly