

BREAKFAST

SWEET

LOADED PISTACHIO PANCAKES \$22

Soft buttermilk pancakes, strawberries, blueberries, pistachio gelato, icing sugar (gf, v)

CANADIAN WAFFLE \$22

Sweet waffle, vanilla ice cream, fresh berries, Nutella dressing, Oreo, icing sugar



Avocado +5

Gluten free bread +4

Halloumi (2) +6

Hash brown (2) +6

Slow cooked pulled beef, chorizo, maple bacon, smoked salmon, beef patty (gf, df) +8

Extra egg +3

Extra scrambled egg +5

GUAC ON TOAST \$16

Avocado smash, Spanish onion, tomato, cilantro, sourdough (gfo, ve)

AÇAÍ BOWL \$26

Organic granola, kiwi fruit, strawberries, banana, toasted coconut shells, peanut butter (gf, ve)

BREAKFAST FOR LUNCH \$32

Milk bun, sunny side egg, baby cos, angus beef patty, American cheese, hash brown, tomato relish, chipotle mayo, maple bacon, fries (gfo)

HUEVOS RANCHEROS \$26

Butter croissant, grilled chorizo, poached eggs, hash brown, crispy maple bacon, hollandaise sauce

FAMOUS RIVERMAKER \$28

Fresh english muffins, hash brown, grilled halloumi, smoked salmon, hollandaise sauce, poached eggs, rocket, cream cheese (gfo)

CHICKEN WAFFLE \$30

Fried chicken, honey chilli sauce, maple bacon, poached eggs, salsa norteña

BIG BREAKY \$35

2 eggs your way, hash brown, grilled mushroom, tomato relish, crispy maple bacon, halloumi, avocado, sourdough, chorizo (gfo)

EGGS BENEDICT \$28

Sourdough, pulled beef, poached eggs, hollandaise sauce, pico de gallo (gfo)

SUPER VEGE (vo) \$26

Fresh avocado, grilled halloumi, pico de gallo, seasoned capsicum, mushrooms, free range poached egg, cherry tomato (vo)

MR BAGEL \$30

New York style bagel, cream cheese, avocado, free range fried egg, fried chicken, crispy fries (dfo)

EGGS ON YOUR WAY \$28

2 eggs your way, maple crispy bacon, hash brown, tomato relish, sourdough (gfo, df)

df - dairy free gf - gluten free v - vegetarian ve - vegan o - option

2% surcharge on all card payments. A 15% surcharge applies on public holidays. A 10% discretionary surcharge applies to groups of 10 and more. No split bills.

STARTERS

LOBSTER TEMPURA \$24

Crispy lobster, spring onion, chilli, special HILLS sauce (gf, df)

GRILLED GAMBAS \$26

Butterfly king prawns, honey lemon chilli sauce (gf)

CHARRED CORN RIBLETTES \$23

Feta cheese, jalapeño, lemon butter (gf, v)

EMPANADAS \$18

Chicken chipotle, Spanish onion, red pepper, aioli sauce

KINGFISH TIRADITO \$23

Fresh kingfish, leche de tigre, mandarins, pickled onion, coriander oil

OYSTERS

1/2 \$20 / 1 Doz \$35

Fresh Sydney rock oysters, lemon

SKEWERS (2) \$18

Wagyu beef, red bell pepper, special chilli sauce (gf, df)

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Shiitake mushroom (gfo, df, ve)

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Spicy chicken, Spanish onion, (gf, df)

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Crispy pork belly and pineapple (gf, df)

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Zucchini, teriyaki sauce, sesame seeds (gf, df)

MAINS

WAGYU STRIPLION \$56

300g grilled wagyu M9 striplion

BEEF RAGU PASTA \$34

Slow cooked shredded beef, pappardelle pasta, parmesan

BEEF TOMAHAWK \$86

800g angus grass fed MB4+

CHICKEN MILANESE \$44

Crumbed chicken breast, fine herbs, parmesan

LAMB SHOULDER \$46

12hr slow cooked lamb, salsa de menta, peanuts

CRAB LINGUINE \$36

Lemon butter sauce, garlic, white wine, parmesan, parsley

THICK POTATOES \$19

Crispy potato, fine herbs (gf, ve)

GARDEN SALAD \$23

Fresh vegetable mix, cherry tomato, cucumber, Kalamata olives, feta, lettuce, lemon vinaigrette (gf, v)

SEASONAL VEGETABLES \$20

Grilled fresh vegetables, parmesan (gf, v)

SIDES

LUNCH + DINNER

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