

Thom & Ann's On The Road

Brunch

Double Smoked Bacon and Egg Sliders with a Hash Brown \$14

House made Beans, Rosemary Infused Mushrooms, Hash Brown, Poached Eggs & Toast \$16

Smashed Avocado with Feta \$14

4Real Yoghurt Cup with Fruit Couli and Granola \$10

Eggs Benny; Grilled bacon, 2 Poached Eggs & Hollandaise \$16

Salad

House Dried Roma Tomatoes with Feta, Wild Rocket, Spanish Onion, Roasted Red Capsicum and finished with a Sherry Reduction; Topped with your choice of -

Moroccan Lamb Salad (GF) \$20

- **Cajun Prawns** (GF) \$20

- **Cedar Smoked Chicken** (GF) \$16

-**Rosemary Infused Tofu** (GF) \$14

Pumpkin & Corn Fritters Stack, with Grilled Haloumi with Tzatziki (GF) \$18

Tomato & Mushroom Arancini on Roquette, Red Onion, Shaved Parmesan Salad Topped with Tomato Chutney (GF) \$17

Roasted Pumpkin & Quinoa Salad with Red Onion, Persian Feta, Fresh Pear & a Drizzle of Chilli Aioli (GF) \$17

Sliders – Pick 2 for \$16 (Have GF option)

Chicken & Parmesan Patty with Pickled Cucumber, Dry Slaw, Cheddar Cheese & Mustard Aioli

Lamb and Mint Patty with Caramelized Red Onion, Roasted Red Capsicum, Baked Haloumi Cheese and drizzled with Garlic Aioli

Burger Patty with Tomato, Onion, Lettuce, Pineapple, Bacon and Fried Egg

Pumpkin Corn Fritter Patty with Tomato Relish, Grilled Haloumi, Roasted Red Capsicum.

Chips

Sweet Potato with Mustard Aioli (GF) \$10

House Cut Chips with Mustard Aioli (GF) \$10

Add a top

Cheese & Bacon \$4

Plain Gravy \$2

Mushroom Gravy \$4

Chilli Beef & Cheese \$4