

Hazelhurst

REGIONAL GALLERY & ARTS CENTRE

BEVERAGES

Soft Drinks

3.50

Pepsi
Pepsi Max
Lemonade
Lemon squash

Cold Drinks

5.50

Ice chocolate
Ice coffee
Fruit frappes
Smoothies - Banana, mango, strawberry
Shakes - chocolate, strawberry, caramel, vanilla
Juice - Apple, orange, pineapple
Iced Tea
Lemon lime and bitters
Mineral water – sparkling or still

5

4.50

Loose Leaf Teas

4

English Breakfast
Green Sencha
Camomile
Peppermint
Earl Grey

Coffee

3.5

Latte
Flat white
Macchiato
Long black
Short black
Cappuccino
Piccolo
Ristretto
Extra shot / Decaf / Soy Milk - extra .50c

Mugs

4.5

Affogato
Vienna coffee
Mocha
White mocha
Chai latte
Long latte
Mugaccino
Hot chocolate
Hazelnut, vanilla syrups - extra .50c
Extra shot / Decaf / Soy Milk - extra .50c

To ensure speedy service we regret we are unable to split bills
Thank you for your co-operation.

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Breakfast Menu

9am – 11am

Fluffy buttermilk pancakes with warm maple blueberries and vanilla ice cream	13
Bacon & eggs on toast (eggs your way)	13
Eggs Benedict two poached eggs with ham off the bone <u>or</u> smoked salmon on toasted casa bread, topped with hollandaise sauce	16
Poached Summer fruits with citrus ripple frozen yoghurt and granola	12
Breakfast bruschetta with sautéed mushrooms, onions, tomatoes and fresh basil on char grilled casa bread with balsamic glaze	15
Hazelhurst big breakfast sausages, bacon, tomatoes, mushrooms, hash browns and fried eggs on thick cut toast	18
Thick cut raisin toast with butter and cinnamon	5
Warm mini banana bread loaf with butter	8
Extras bacon, sausage, smoked salmon, ham, baked beans, hash browns, oven roasted tomato, mushrooms, avocado, wilted spinach	3 per item
Smoked Salmon	5

Gluten free bread is available on request

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Summer Lunch Menu - available from 11am daily

Individual sourdough loaf with roasted garlic butter or extra virgin olive oil and almond dukkah	5
Flash fried squid (G) with smokey paprika, fries, mixed leaf salad and garlic lemon yoghurt	21
Beer battered smooth Dory with chunky chips, Hazelhurst salad and homemade tartare	21
Tea smoked trout (G) with fennel, apple, orange and summer leaves, crispy chat potatoes, horseradish cream drizzled with spiced orange caramel	23
Prawn and peach salad (G) with asparagus, grilled haloumi, snow pea tangle, drizzled with blood orange pressed oil	24
Barbequed lamb loin rubbed with Middle Eastern spices on toasted pita with avocado, corn salsa and Habanero mustard	25
200gm Angus sirloin steak sandwich on char grilled casa bread with caramelized onion relish, Swiss cheese, rocket, chunky chips and garlic aioli	24
Three mushroom, parsley and shallot ravioli (V) with sauteed porcini mushroom, baby spinach, pine nuts, whipped goats curd and truffle oil	22
Slow roasted Heirloom tomato puff pastry tart (V) with Danish fetta, baby spinach and macadamia pesto with mixed leaf salad	21
Chargrilled lemon and herb marinated spatchcock on pearl cous cous, fire roasted capsicum, chorizo, baby spinach salad, drizzled with salsa verde	25

(G) *Gluten free - Please let your waitperson know of other special dietary requirements*

(V) *Vegetarian*

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Snacks & Sides available from 11am daily

Toasted Turkish with leg ham, vintage cheddar, lime marmalade, and rocket with shoestring fries and house salad	15
Fresh warm scones with jam and cream	6
Banana bread served with butter	8
Fries shoestring fries with tomato sauce	6
Chunky chips beer battered potato chips with sour cream and sweet chilli sauce	8
House salad mixed salad with our Hazelhurst dressing	10

Dessert Menu – per serve **10**

**Pomegranate and strawberry pavlova
roulade (G)**
with double cream, Belgian white chocolate
ice-cream and pomegranate

Individual flourless chocolate cake (G)
with chocolate ganache, berry coulis and
double cream

Lemon meringue pie
with sweetened cream and candied lemon

Classic crème brulee (G)
with Semillon poached rhubarb and biscotti

Mixed nut and caramel tart
with butterscotch anglaise and vanilla ice cream

Torched meringue
with citrus ripple frozen yoghurt, honey macadamia nut
wafer and crack crumble