

Local eggs, fresh tomatoes, premium bacon

Savoury Meals

Cooked Fresh to order



(GFA) Gluten friendly option available surcharge applies (V) Vegetarian

- Canadian Feast (GFA)** \$ 16.0
2 buttermilk pancakes with whipped butter, maple syrup, grilled bacon, fried egg & grilled tomato
- German Feast (GFA)** \$ 17.9
2 pancakes served with a premium Kranski sausage, grilled bacon, fried egg and grilled tomato
- Milano** \$ 16.9
Grilled Cheese buttermilk pancake filled with potato, capsicum and spring onion topped with grilled bacon, egg and tomato
- Farmers Breakfast (GFA) (V)** \$ 13.3
A stack of 2 pancakes served with eggs & golden hash browns
- Eggs Benedict** \$ 15.9
Single serve \$ 12.9 **Regular serve**
Diced smoked shoulder ham & 2 poached eggs served on pancakes topped with a creamy hollandaise sauce
- Toasted Turkish or Toasted Damper Benedict** \$ 21.0
with diced ham and poached eggs.
- Vegetarian Cheese Pancake (V)** \$ 14.9
Marinated potato, spring onion, capsicum & cheese cooked into a pancake topped with grilled pineapple and a fresh garden salad
- Stockman's Brekky** \$ 14.9
Toasted damper roll, grilled bacon, egg & golden hash browns
- B O L T** \$ 9.8
Bacon, Onion, Lettuce & Tomato on toasted turkish bread with a homemade herbed mayonnaise
- Ham Steak & Pineapple** \$ 14.9
A Chunky slice of smoked shoulder ham with grilled pineapple, a fried egg on 2 buttermilk pancakes with whipped butter
- Aussie Damper Roll** \$ 8.5
Grilled bacon and egg in a premium damper roll **add grilled cheese + \$1**
- Virginian Pancakes (GFA)** \$ 13.6
One grilled mozzarella & smoked shoulder ham pancake topped with a traditional tabriz sauce (an old middle eastern recipe using the finest ground beef, cooked in red wine, mixed herbs tomato and mushrooms)
- Cajun Chicken Salad (GF)** \$17.9
Cajun spiced breast chicken pieces (200gms) served with a fresh garden salad of in-season vegetables garnished with a homemade olive oil dressing.
- Succulent Tuna Cakes** \$16.9
Potato, tuna, capsicum, onion and lemon marinated into a cheese pancake with a garden salad and Jalapeño dipping sauce.

*Please be aware that Gluten free, vegan and vegetarian items are made in a Kitchen that handles many other wheat, gluten, nuts and animal products. Special care is taken however during normal kitchen operations, there is a possibility for food items to come into contact with these products.

- Rustic Salad (GF)** \$ 15.6
add grilled chicken + \$ 6.0
Grilled bacon, a poached egg on fresh lettuce with in season vegetables enrobed in a homemade mustard mayonnaise dressing
- Crepe Scott** \$ 13.9 **Single serve** \$ 17.9 **Regular Serve**
Ground beef cooked in red wine, tomato, herbs and mushrooms all rolled into a french crepe with melted cheese served with fresh garden salad
- Steak Sandwich** \$ 14.9
Scotch Fillet on toasted turkish bread, grilled bacon and melted mozzarella, caramelised onions lettuce, tomato sauce and mustard mayonnaise

Toppings are homemade using fresh produce

Sweet Pancakes

Full flavours from real fruits

(GFA) Gluten friendly option available surcharge applies (V) Vegetarian (VEA) Vegan option available surcharge applies- subject to availability

- Strawberry Delight (GFA) (VEA)** \$ 14.9
Delicious buttermilk pancakes served with lightly warmed certified organic strawberries in a sweet strawberry patisserie comes with a choice of cream or ice cream
- Bavarian Apples (GFA) (VEA)** \$ 14.9
2 fluffy pancakes topped with stewed apple pieces in cinnamon and sultanas mixed into a rich apple sauce. Your choice of whipped cream or vanilla icecream
- Blueberries (GFA) (VEA)** \$ 16.0
2 golden brown pancake with juicy blueberries in a homemade blueberry sauce comes with freshly whipped cream or vanilla ice cream
- Brandied Apricots (GFA) (VEA)** \$ 14.4
Succulent apricots marinated in Brandy & a warm house made apricot glaze on buttermilk pancakes, comes with your choice of whipped cream or icecream
- Sweet Pancakes (GFA)** \$ 13.9
A stack of 2 buttermilk pancakes served with freshly whipped cream or vanilla icecream. Then you choose 1 of your favourite toppings from the following. Smuckers homemade chocolate fudge, strawberry jam, lemon & sugar or cinnamon sugar
- Salted Caramel (GFA)** \$ 14.9
A stack of 2 buttermilk pancakes topped with a homemade salted caramel sauce using Maldon salt crystals choose between and cream or icecream
- Hot Buttered Walnuts (GFA)** \$ 15.8
Braised walnuts in butter and caramel served on 2 buttermilk pancakes with cream or icecream
- Russian Blinz** \$15.9
Philadelphia cream cheese and raisins rolled in a large crepe then sautéed in butter served with warmed blueberries & whipped cream or icecream



Add Side Orders to your meal

Side Orders

Allow extra time side orders take longer to prepare

Cream or Icecream	\$ 3.3	Bacon	\$ 6.0
Cream & Icecream combo	\$ 5.0	Fried egg	\$ 1.8
Grilled pineapple slices	\$ 2.2	Scrambled or poached egg	\$ 2.4
Whipped butter	\$ 0.8	Sauteed mushrooms	\$ 4.9
Fresh lemon wedges	\$ 2.0	Grilled tomatoes	\$ 2.9
Lemon & sugar	\$ 3.0	Toasted damper roll	\$ 4.2
Homemade Chocolate fudge	\$ 3.0	Toasted turkish bread	\$ 4.8
Homemade salted caramel	\$ 3.5	Premium Kransky	\$ 5.5
Strawberry Jam	\$ 2.6	Hollandaise sauce.	\$ 3.5
Honey	\$ 1.0	Ham steak	\$ 6.3
Homemade Fruit toppings	\$ 5.0	Hash browns (2)	\$ 4.0
Strawberry, Blueberry, Apricot, Apple		Single hash brown	\$ 3.0
		Garden salad	\$ 6.5

Prepared fresh to order

Cool Beverages

Fresh local ingredients where possible

Fresh squeezed orange juice	\$ 7.0
Nippies orange or pineapple juice	\$ 5.5
Homemade iced coffee / iced chocolate	\$ 6.8
Smoothies blended real fruit & icecream choose 1 from banana, mixed berry or mango	\$ 7.0
Swiss Shakes	
banana, chocolate, vanilla, caramel, lime, coffee, strawberry or mocha	\$ 6.8
extra flavour + 70c	
Malt + 60c	
Mountain fresh juice apple, tropical, apple mango, apple guava	\$ 4.6
Ice Tea peach, lemon, green, mango	\$ 4.6
Lemon lime bitters with Spanish Angostura bitters	\$ 6.0
Muddled lemon lemon juice lemon cordial & fresh lemon	\$ 3.6
Soft drinks \$3.3 Bundaberg Ginger beer \$4.6	
Alcoholic Assorted beers, wine sparkling wine and spirits	

Made fresh to order
Mild roasted Kingston beans

Hot Beverages

	Cup	Mug	TA 12oz	TA 16Oz	Pot
Cappuccino, Flat white, Long black, Caffe latte	4.4	4.8	5.0	5.5	
Short Black, Macchiato	3.5				
Mocha , Chai Latte	4.7	5.0	5.5	5.9	
Vienna coffee or chocolate		6.0			
Hot chocolate swiss style with marshmallows	4.8	5.2	5.6		
Tea English BF, Earl grey. green, peppermint	3.4	3.8	4.0	4.5	7.0
Extras					
Organic Soy Lactofree Skim Decaffeinated Monin Flavours Extra shot					
+\$1 +\$1 n/c +80c +80c +80c					



PANCAKES

AT THE PORT

Original Pancakes

Original Buttermilk recipe

Surcharge applies on all menu variations/substitutions & will take longer to prepare.

(GFA) Gluten friendly option available surcharge applies (V) Vegetarian (VEA) Vegan option available surcharge applies- subject to availability

Signature buttermilk pancakes with our homemade maple syrup Choose from

Single pancake with whipped Butter (GFA)	\$5.5
Short Stack (2 Pancakes) with whipped Butter (GFA)	\$9.0
Regular Stack (3 Pancakes) with whipped Butter (GFA)	\$11.0
Long Stack (4 Pancakes) with whipped Butter (GFA)	\$13.5

Additions

Trade in your whipped butter for

Cream or Ice-cream + \$3.0 **Cream and Ice-cream + \$4.5**

Extra Whipped Butter **+ 80c**

Local Fresh Ingredients
Homemade

Meals Deals

Cooked Fresh to order

Ultimate Pancake Breakfast (GFA) **\$26.0**
3 buttermilk pancakes topped with whipped butter & self serve maple syrup, fried eggs, grilled bacon and tomato, crispy hash browns & a premium kransky sausage. You also get to choose any hot beverage in a Mug!

Vegan Breakfast *Subject to availability (GFA) (VEA) (V)* **\$24.5**
Vegan pancakes made from Quinoa, Sorghum, buckwheat and maize served with grilled tomatoes, sautéed mushrooms, grilled pineapple, hash browns & gluten free maple syrup **Purchase** a hot drink & get a FREE upgrade to a mug size!

All Day Breakfast (GFA) **\$18.0**
3 buttermilk pancakes with whipped butter & self serve maple syrup, fried egg, grilled bacon, tomato, & a crispy hash brown , **Purchase** a hot drink & get a FREE upgrade to a mug size!

Hawaiian Meal Deal (GFA) **\$15.9**
Grilled Cheese Pancake topped with pineapple & diced shoulder ham, followed by a dessert pancakes with whipped butter & maple syrup. Plus you get a FREE cup of tea or coffee

Devonshire (GFA) **\$10.0**
5 mini pancakes with strawberry jam & cream with a cup of tea or coffee!

