

BREAKFAST SERVED 9AM-3PM ON WEEKENDS ONLY

TOAST (2 SLICES)

Whole meal, White, Sourdough, Ciabatta, Rye, with homemade Jams, Marmalade and Spreads. Gluten Free Bread addition \$1.0
(All Breads Served from *Sonoma Artisan Bakers*) 6

COMPOTE OF WINTER FRUIT

Compote of Winter Fruit, Apricots, Pears, Peaches and Prunes in Vanilla Syrup with yoghurt 15

RICE PUDDING

Warm Coconut Rice Pudding with Rhubarb & Apple Compote and Honey 15

MUESLI

Bircher Muesli served with Apple, Seasonal Fruit & Yoghurt 15

BAKED BEANS

House Baked Beans on Toast With a Fried Egg, Chilli & Tomato Relish 16

3 EGG OMELETTE

Spinach, Roast Capsicum, Feta, Olives & Toast 18

DILL SALMON EGGS

Brioche topped with Ricotta, Mushrooms, Poached eggs, House cured Salmon & Lemon Butter Sauce 17

ITALIAN EGGS

Baked in a pan with Bolognese, Tallegio & Ciabatta Toast 17

CHAR-GRILLED MINUTE STEAK

Grilled Tomato, Fried Eggs & Toast 19

EGGS ANY STYLE WITH TOAST

Any Style EGGS (Scrambled, Poached or Fried) with Toast 12

DESIGN YOUR OWN

Any Style Eggs x1	4
Honey Cured Bacon	5
Italian Sausage	6
House Cured Salmon	6
Mushrooms/Spinach	4
Tomato/Avocado/Ricotta	4
House Baked Beans	5

LUNCH 12-4 PM**SALADS**

Poached Salmon Salad served with Kipfler Potatoes, Avocado, Broad Beans, Baby Cos & Horseradish Mayonnaise	19
Char-grilled Chicken, Beetroot, Cucumber, Semi-dry Cherry Tomato Radicchio, Mixed Leaf Salad & Balsamic Dressing .	18
Slow Roasted Lamb Shoulder served Fetta, Eggplant, Spinach, Roasted Baby Carrots & Confit Garlic	22
Warm Duck Confit Salad with Sweet Potato Crisps, Nashi Pear, Green Beans, Pear Juice Reduction & Salad Frisee with White Balsamic Dressing	20
Braised Pork Salad served with Crackling, Roasted Apple, Roasted Capsicum, Rocket, Hazelnuts, Seeded Mustard & Red Wine Vinegar	21

PASTA / RISOTTO

Farfalle served with prosciutto, peas & Parmesan	22
Home made Pappadelle with Braised Beef Cheek Ragu, Baby Peas & Pecorino	24
Orrecchiete served with Prawns, Ricotta, Zucchini, Garlic & Chilli	23
Northern Italian Spinach & Taleggio Risotto served with Extra virgin olive oil and basil	18
Roasted Vegetable Lasagna with Tomato Ragu & Four Cheeses Béchamel	19

SUBSTANTIALS

Prosciutto wrapped Corn-fed Chicken Breast served with Flageolet Bean Salad & Fennel Butter	25
Pan Roasted Barramundi Fillet served with Crunchy Roasted Jumbo Chips, House Tartar and Mixed Salad	25
Char-grilled Angus Scotch Fillet (300g) served with Crunchy Roasted Jumbo Chips, Sauce Béarnaise or Forest Mushroom Jus	28

34° South

FOOD DRINK MUSIC

STARTERS

Marinated Mixed Olives	8
Croquettes with Smoked Pork, Pea and Cheddar served with Aioli	8
Scallop & Prosciutto Brochette, Red Capsicum & Chilli Puree	9
Pork & Prawn Gyoza served with soy Ponzu & Sesame Dressing	11

ENTREES

Field Mushrooms stuffed with Ricotta & Four Cheeses Veloute	15
Northern Italian Spinach & Taleggio Risotto served with Extra virgin olive oil and basil	18/24
Crab, Leek & Mint Ravioli served with Capers & Chive Buerre Blanc & Avruga	17/26
Home made Pappadelle with Braised Beef Cheek Ragu, Baby Peas & Pecorino	16/24
Veal Involtini with Prosciutto & Manchego served with Tomato, Red Capsicum Ragu & Toast	17
Warm Duck Confit Salad with Sweet Potato Crisps, Nashi Pear, Green Beans, Pear Juice Reduction & Salad Frisee with White Balsamic Dressing	17
Chicken and Porcini Mushroom Boudin served with Spiced Apple Puree, Port Jus & Salad Frisee	18

MAINS

Bouef Bourguignon Pie, Braised Beef & Bacon Ragu under Flakey Pastry & Creamy Mash	26
Sicilian Gnocchi with Grilled Eggplant, Fresh Tomato & Herb Sauce	26
Prosciutto wrapped Corn-fed Chicken Breast served with Flageolet Bean Salad & Fennel Butter	25
Roasted Spiced Lamb Rump served with Creamy Parmesan Polenta, Wilted Spinach, Tomato & Cardamom Relish	27
Char-grilled Angus Scotch Fillet (300g) served with Crunchy Roasted Jumbo Chips, Sauce Béarnaise or Forest Mushroom Jus	28
Pan-fried Barramundi Fillet served with Truffle Cauliflower Puree, Confit Garlic, Cherry Tomato Compote & Preserved Lemon	28

OPEN SATURDAY/SUNDAY FROM 9AM FOR BREAKFAST, LUNCH AND DINNER.
MONDAYS/FRIDAYS FROM 5PM DINNER ONLY. FULLY LICENSED.
10% surcharge applies only on Sundays and public holidays

SIDES

Balsamic Roasted Beetroot, Lemon Yoghurt & Toasted Pine nuts	8
Sesame Roasted Cauliflower with Crushed Almonds	8
Panfried Zucchini, Confit garlic, Chilli and Lemon	8
Creamy Mash	8
Jumbo Chips	8

DESSERT

Chocolate Fondue with Seasonal Fruits	
1 Person	14
2 Person	19
Mango and Malibu Delice with Pina Colada Shot	14
Ginger Beer Battered Banana Fritter, Cinnamon Sugar and Rum Flambee	14
Cheese Platter	
Chef's Selection Cheese Platter	19

ALL COCKTAILS \$18

PEAR AND CLOVE MARTINI

Grey goose poire vodka with hints of fresh cloves and muddled pear. Shaken with apple juice, finished with amaretto

SPICED MAI THAI

Sailor Jerry spiced Rum, Cointreau, Orgeat syrup, and frsh limes with a dash of grenadine

RED CHILLI AND APLETINI

pampero gold rum blended with fresh chilli, crushed apple, mixed with pomme verte liqueur and apple juice

WATERMELON MINT

Ketel one vodka mixed with a blend of fresh watermelon, vanilla Pods, lime juice and fresh mint

PAVLOVA

Passionfruit Vodka, Fraise des Boise, Passionfruit, Fresh Lemon and Egg white, topped with lemonade

PEACH & LAVENDAR MARTINI

Vanilla infused Vodka, Creme de Peche, Lavender Syrup and Fresh Lemons

LIMITED AGED NEGRONI

Tanqueray gin, punt e mes vermouh and campari aged in small cask for a minimum of three months

MEXICAN PASSION MOJITO

Jose cuervo tradicional tequila mixed with lime juice, fresh passion fruit, mint and organic agave syrup, topped with lemonade

JALAPENO TOMMIES

Jose cuervo tradicional tequila, organic agave syrup, lime juice, egg White and pickled jalapeno brine

GIN GARDEN

tanqueray gin, st germaine elderflower liqueur, rose syrup, lemon juice and crushed fresh cucumber

WINE, BEER & CIDER**WINES****CHAMPAGNE & SPARKLING**

	G	B
Viticoltori, Ponte Prosecco NV, Veneto, IT	9	44
The Duchess', Sparkling Cuvee NV, SA	8	36
Vinaceous Burlesque Blanc de Blanc NV, Mount Barker, WA	11	51

WHITES

	G	B
Baby Doll, Sauvignon Blanc, 2011 Marlborough NZ	8	39
Pulenta, La Flor, Sauvignon Blanc, 2010 Mendoza, AG	-	40
Bella South, Classic Dry White, 2008, WA	7	35
Nugan Frasca's Lane Pinot Grigio, 2011, King Valley Vic	9	47
Paxton Bio Dynamic, Pinot Gris, 2009 McLaren Vale, SA	-	42
Oldbury Reserve Sauvignon Blanc Southern Highlands, NSW	10	45
Longview, Iron Knob Riesling, 2010 Adelaide Hills, SA	-	40
Simon Gilbert Chardonnay, 2009 Orange, NSW	-	58
Pitchfork, Chardonnay, 2011 Margaret River, WA	9	45
Vinaceous, Salome Tempranillo Rose, 2010, SA	8	38
Poggiotondo, Bianco Vermentino Trebbiano Malvasia, 2009 Tuscany IT	8	40

REDS

	G	B
Ingram Road, Pinot Noir, 2009 Yarra Valley, VIC	9	42
Chard Farm, River Run Pinot Noir, 2009 Central Otago, NZ	-	60
Bouchard Aine & Fils, Cote du Rhone, 2009 France	8	38
Poggiotondo, Cerro del Masso Chianti, 2008 Tuscany, ITA	-	43
Ben's Run Shiraz 2007 Hunter valley, NSW	-	55
Teusner, Riebke Shiraz, 2010 Barrosa Valley, SA	9	42
Lowe Organic Shiraz 2009, Mudgee, NSW		57
Koonowla, Shiraz, 2008 Clare Valley, SA	-	45
Longview, Devils Elbow Cabernet Sauvignon, 2007 Adelaide Hills, SA	-	47
Windowrie, Family Reserve Cabernet Sauvignon 2009, NSW		72
Paxton, AAA Bio Dynamic Shiraz Grenache, 2010 McLaren Vale, SA	10	42

BEERS & CIDERS

Coopers Lite		5.5
Peroni (ITA), Peroni Leggera, Sol (MEX)		7.5
4 Pines Kolsch, Little Creatures Pale Ale, Doss Blockos, Ashahi		8.5
Monteiths Apple, Monteiths Pear		8