



BREAKFAST MENU

Member discounts apply

AVAILABLE WEDNESDAY TO SUNDAY, 9-11:30 WEEKDAYS AND 8-11:30 WEEKENDS

Toast \$8.00

White sourdough, Turkish, multigrain slice, butter, jam, peanut butter, vegemite

Gluten-free bread +2

Fruit Toast \$12.00

Thick slice of fruit loaf, caramelised apple, Canadian maple syrup

French Toast \$16.00

Focaccia bread lightly toasted with egg yolk, sour cream, caramelised banana & apple, roasted walnut, Canadian maple syrup

Bacon & Egg roll \$15.00

Double crispy bacon, fried egg, barbecue sauce

ADD CHIPS +3

Steak Breakfast \$22.00

180 gm of premium steak, bacon, fried egg, lettuce, tomato, Turkish roll

Smashed Avocados \$22.00

Fresh avocados, crushed pistachio, truss cherry tomato, corn puree & poached eggs on toasted sourdough

Halloumi & Veggie roll (V) \$15.00

Grilled halloumi cheese, charred eggplant, roasted capsicum, sun-dried tomato, wild rocket leaves

ADD CHIPS +3

Breakfast Board \$28.00

Bacon, fried & scrambled eggs, chipolata sausage, beef sausage, truss cherry tomato, mushroom, avocado on sourdough toast

Gluten-free bread +2

BLT \$18.00

Streaky bacon - baby cos, roma tomatoes on turkish bread

ADD CHIPS +3

Ham & Cheese Toasty \$11.00

Smoked ham, double cheese on sourdough

House Made Granola \$17.00

Seasonal fruit, greek yoghurt & honey

Roasted truss tomato	\$3
Hash Brown	\$3
Pan-tossed mushrooms	\$4
Avocado	\$5
Bacon	\$5
Sausage	\$5
Egg	\$3
Smoked Salmon	\$6
Goats cheese	\$3
Halloumi	\$5

ADD ONS

Please advise staff of any dietary requirements

Eggs Benny on Focaccia \$26.00

Poached Eggs, focaccia bread, wilted spinach, avocado & hollandaise sauce

**Your choice of Smoked ham - Crispy Bacon
SMOKED SALMON +3**

Eggs on Toast \$15.00

Two eggs your way; Poached, fried, scrambled, with roasted tomato, served on toasted sourdough

Gluten-free bread +2

Oatmeal \$17.00

Cooked oatmeal, fresh berries, caramelised banana, yoghurt, honey and roasted walnut

Banana Bread \$12.00

Crème fraîche, strawberries, toasted flaked almonds & maple syrup

BREAKFAST COCKTAILS

Mimosa \$16.00

Prosecco & orange juice

Espresso Martini \$20.00

Vodka, espresso & coffee liqueur

Bloody Mary \$20.00

Vodka, tomato juice, lemon, Worcestershire, Tabasco and spices



BISTRO MENU

Member discounts apply

Seasonal produce, coastal flavours and relaxed bistro classics

Small Plates

Charred sourdough \$9
cultured butter, Himalayan salt

Kingfish crudo \$24
cucumber, green chilli, native citrus, coriander **GF DF**

Roasted beetroot \$19
whipped goat's curd, macadamia, green lime salt **GF**

Salt & pepper calamari \$22
lemon myrtle aioli, pickled fennel

Grilled chicken skewers \$21
sweet & sour vinaigrette **GF DF**

Crispy arancini balls \$22
pumpkin & goat's cheese, Parmesan & aioli **V**

Garlic bread \$13
house-made herb & garlic butter

Salads



Halyards Caesar \$23
cos lettuce, crispy bacon, parmesan, egg & garlic croutons
ADD CHICKEN +6



Check the specials board
for seasonal salads

Mains

Crispy-skin barramundi \$37
mussel beurre blanc, greens, roasted chat potatoes **GF**

Riverina lamb rump \$38
smoked eggplant, roasted chat potatoes, native pepper jus, greens

Crumbed calamari rings \$25
Garden salad, tartare, lemon & chips

Chicken kiev \$33
Panko crumbed chicken supreme, filled with camembert, chat potatoes, rainbow chard & mushroom gravy

Market fish pie \$34
leek, fennel, prawns, golden potato crust

Grilled pork cutlet \$38
apple, fennel, mustard seed, cider jus, roasted chat potatoes, seasonal greens **GF**

Roasted cauliflower \$31
romesco sauce, chickpeas, almond, herb salad **GF V**

Dry-aged beef burger \$28
beetroot relish, cheddar, pickles, tomato, lettuce, shoestring fries

Alfie's cheeseburger \$17
Lettuce, tomato, cheese, BBQ sauce
add chips \$4

Steak sandwich \$28
Grilled scotch fillet, caramelised onion, tomato, rocket & aioli on toasted turkish roll

Fish & chips \$31
beer battered NZ hoki, garden salad, tartare & chips

Poke bowl \$29
grilled salmon, black rice, avocado, edamame, pickles, roast sesame dressing **GF**

Sides

Hand-cut chips, rosemary salt, garlic aioli **GF** \$13

Butter lettuce, herbs, beetroot dressing **GF** \$12

Straight cut chips, tomato sauce \$14

Charred broccolini, lemon, chilli, toasted seeds **GF** \$14

Roasted pumpkin, pepita, yoghurt, bush honey **GF** \$15

Desserts



Australian cheese selection \$25
lavosh, fruit paste, muscatels

Affogato \$13
vanilla ice cream & hot espresso
ADD Frangelico, Kahlúa or Baileys +\$5

For daily specials, please check the board and cabinet

Please advise staff of any dietary requirements