

BRUNCH

7

Bread and Spread (v)

12.50

The Incinerator Bacon and Egg Roll w/ homemade tomato chutney

14.50

Pea and Avo Smash on thick sliced seeded sourdough w/ feta, lemon, chilli flakes and a poached egg (v)

16

House Baked Granola, toasted seeds and nuts, elderflower poached peach, yoghurt and fresh & freeze-dried fruits

19

Ricotta Hotcakes w/ summer berry compote, vanilla ice cream and Pashmark fairy floss

19

The Incinerator French Toast w/ burnt butter caramel ice cream, brûlée banana, maple syrup and fresh & freeze-dried fruits

18

Green Breakfast Bowl : Kale and baby spinach, beetroot hummus, white quinoa, halloumi, toasted seeds, pistachio dukkah, fresh coconut and a poached egg (gf,v)

23

Claws and Eggs: Soft scrambled egg, blue swimmer crab meat, coriander, chilli, nouc cham, snow pea tendrils salad on croissant

18

The Incinerator Eggs Benedict w/ Shaved Lucas ham, soft poached eggs, real hollandaise sauce on charcoal bun

19

Mediterranean Breakfast Bowl : Hummus, grilled halloumi, heirloom tomatoes, cucumber, olives, oregano, crispy chickpeas, pita bread and a poached egg (v)

23

House Smoked Salmon Cauliflower Salad w/ sprouted grain, lemon labneh, mint, parsley and mustard dressing

19

Kabocho : Roasted Japanese pumpkin, spiced cauliflower, crispy kales, labneh, dukkah and red vein sorrel (gf,v)

23

Daily Baked Leek and Gruyere Tart (Available after 10.30am) served with heirloom tomato, rocket, Tunisian salad

26

Hiramasa Kingfish Ceviche w/ Baby coriander, finger lime, puffed wild rice, pomegranate and saffron skordalia (gf,df)

22

Buttermilk fried chicken Burger w/ apple-slaw, hot sauce on charcoal bun, served with hand cut chips (df)

24

Slow cooked 16 hours beef brisket burger w/ sauerkraut, mustard aioli, homemade BBQ sauce, Spanish onion on milk bun, served with hand cut chips

19

Green Goddess Sandwich : Avocado, tomato, cucumber, butter lettuce, buffalo mozzarella and green herb mayo on panini bread, served with hand cut chips (v)

SIDES

3

Tomato chutney

4

Hash Brown

4

Roasted tomatoes

5

Spiced Beans

6

Avocado smash

6

Rodrigues hot chorizo

6

Halloumi

5

Wood grilled field mushrooms

6

Smoky bacon

KIDS (AGED UNDER 12 YEARS)

5

Vegemite on toast

6

Cheese on toast

8

Egg on toast

9

Bacon sandwich

9

Kids buttermilk & Ricotta hotcake,banana w maple syrup on side (v)

H2O

7

San Pellegrino sparkling 500ml

7

Capi natural spring water 500ml

SOMETHING SWEET

Please ask about our scrumptious pastries, muffins, cookies and other baked goodies.

COFFEE

3.80 / 4.50

Espresso/ Long Black/ Ristretto (Single Origin)

3.80 / 4.50

Cappuccino/ Latte/ Flat White/ Piccolo/ Macchiato

5

Batch Brew

5

Cold Drip

7

Iced Coffee

6

Iced Latte

6

Affogatto

LOOSE LEAF TEA

4

Peppermint/ English Breakfast/ Earl Grey/ Green Tea/ Chamomile/ Lemongrass and Ginger

4.50 / 5

Brewed Sticky Chai Latte

SHAKES

8.50

Chocolate Tim Tam

8.50

Vanilla Malt

4.50

Half sizes available for children. Ask our staff.

8.50

Banoffee Pie

SMOOTHIES

8.50

Red Berry

8.50

Banana and Oat

8.50

Boot Camp Green

4.50

Half sizes available for children. Ask our staff.

JUICES

4.50

Orange and Cloudy Apple

8.50

Cold Pressed Juice

BUBBLES (AFTER 10AM)

47 / 12

Villa Sandi Prosecco

46

La Gioisa Prosecco D.O.C.G

FIZZ

5

Karma Cola

5

Lemmy Lemonade

5

Ginerella

7.50

Kombucha Ginger & Lemon

DINNER

SHARED MAINS

12

Incinerator Marinated Olives w chilli, garlic, citrus and herbs (v,df,gf)

11

Wood fired focaccia bread, sea salt, olive oil, rosemary (v,df)

22

Chargrilled Octopus w squid ink aioli, pickled radish & eschallot and heirloom tomato (gf,df)

14

Grilled Lamb Skewers with dill yoghurt and pickles

24

Salt & Pepper Soft Shell Crab w sriracha aioli, snowpea tendrils & sesame salad (df)(gf)

19

Wood Fire Grilled Green Prawns with lemon,garlic,chilli and parsley (gf,df)

14

Southern Fried Buffalo Wings with sriracha mayo

26

Wild Mushroom Risotto w enoki trees and parmesan crisps (v,gf)

26

Crisp Fried Zucchini Flowers Filled w broadbean, Cypriot haloumi on Tunisian tomato salad(v)

38

Wood Roasted Lamb Back Strap w crushed kipfler potato, broadbeans, sweet & sour onion

36

Crispy Skin Barramundi w green bean, green olive salsa, caramelised lemon and feta (gf)

36

Slow Braised Beef Cheek w creamy mash, baby beetroot, crispy parsnip and red wine jus (gf)

KIDS (AGED UNDER 12 YEARS)

10

Penne pasta, beef bolognese sauce (df)

10

Honey soy chicken skewers, Incinerator salad (gf, df)

10

Crumbed fresh fish & chips (df)

10

Vegetable fried rice w kids salad

SIDES

9

Incinerator hand cut chips, rosemary salt

9

50 shades of green salad, green goddess dressing (v,gf,df)

SWEETS

16

Caramel O.T.T sundae w salted caramel popcorn, butter caramel ice-cream, caramelised banana (v)

16

Incinerator Rain Drop w mango puree and mixed berries (v)

12

Cookie ice cream burger

18

Incinerator Pavlova w roasted Peaches, hazelnuts and raspberries (v,gf)

WHITE

46 / 12

Baby Doll Sauvignon Blanc 2018

49

Philip Shaw "The Gardener" Pinot Gris 2017

50

Howard Park Chardonnay 2017

44 / 11

Wilson Watervale Riesling 2018

46

Wallflower Riesling 2016

47 / 12

Oakridge Over the Shoulder Chardonnay 2016

53

The Lane Block 10 Sauvignon Blanc 2017

43 / 11

Santi Sortesele Pinot Grigio 2016

43 / 11

Ara Single Estate Pinot Gris 2016

ROSE

51

Philip Shaw Saignee 2017

48 / 12

Mirabeau LaComtese Rose 2017

RED

45 / 11

Ingram Road Pinot Noir 2017

43 / 11

Maxwell Shiraz 2016

50 / 12

Howard Park Cabernet Sauvignon 2016

69

Josef Chromy Pinot Noir 2016

44 / 11

Pampas del sur Malbec 2017

43 / 11

Pikes Shiraz Tempranillo 2015

49

Four in Hand Shiraz 2015

56

Robert Oatley "Signature Series" Cab Sauv 2017

BEER

9

Heineken

10

Little Creatures Pale Ale

12

Hargreaves Hill E.S.B.

10

Pressman's Original Apple Cider

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