
Break Fast Menu

Museum Big Breakfast -
bacon, sausage, eggs,
hash brown, tomato,
mushrooms, beans and
toast or VR,GFR \$23

Acai Berry Oatmeal Bowl -
fresh seasonal fruit,
granola crumble & Greek
yogurt V or GFR \$14.5

Grilled Bacon & Egg
Sandwich - house made
beetroot BBQ sauce and
swiss cheese \$12.5

Soft Poached Panko Eggs
on sour dough - lime zest
labnah & avocado
V \$17.5 Add Bacon \$19.5

Vintage Cheddar & Spring
Onion Waffle - bacon,
fried eggs & hollandaise
sauce \$19.5

Croissant or Toasty with
ham & cheese \$8.5

Croissant - jam & cream
\$6.5

Toast - 2x pieces served
with either vegemite,
honey, jam or peanut
butter \$6.5

Kids Breakfast - bacon,
egg on toast \$9

Banana Berry Smoothie -
local Dillon Bay Honey &
Greek Yogurt \$7.5



Please order at the counter when
ready

Breakfast 9am - 11am
Weekends only ATM

Lunch 11.30am - 2.30pm

Coffee & Cake all day

*GFR- gluten free only when
requested

*VR- Vegetarian only when
requested

*V- Vegetarian option

LUNCH MENU

Locally Caught Fish
- pan fried in
garlic butter or
light tempura batter
served with
garden salad, chips
& home-made aioli
(GFR) \$30

**Char Sui Pork Belly
Burger** -
pickled fennel,
salad, chips & laksa
aioli \$21

**Marinated Steak
Sandwich** -
aged cheddar,
bacon jam,
Beetroot BBQ sauce,
on sour dough, chips
& aioli \$22.5

**Seasonal Locally
grown Salad of the
day** - see specials
board (V,GF) \$18.5
Add Chicken \$22.5

**Fried Buttermilk
Chicken Burger** -
apple, kaffir lime
pickle, swiss
cheese, chips &
aioli \$21 add Avo \$1

**Fried Spiced Squid &
Local Abalone** -
Asian style
pickled red cabbage,
glazed pak choy &
tempura broccoli
\$25.5

**Sticky Pork Belly &
Asian Slaw on
steamed Boa Buns**
3 per serve (Tempura
Tofu substituted for
V) \$18

**Seasonal Soup of the
day & museum garlic
Bread** - see specials
board (GFR) \$13.5



**Museum Toasted
Sandwich \$8.5**

Fillings
Ham, Roast Chicken,
Tuna, Cheese,
tomato, pineapple,
spinach, onion,
aioli, avocado \$1
Breads - white, sour
dough, rye or
croissant (dependant
on availability)

KIDS MENU

Fish & Chips (GFR)
\$12

**Cheese Burger &
Chips (GFR) \$10**

**Toasted H+C Sandwich
& chips (GFR) \$9**

Nuggets & Chips \$9

Spaghetti Bolognese
\$9

All Kids meals
served with mixed
veggie sticks &
tomato sauce

SIDES

Bowl of Chips -
aioli & tomato sauce
(V) \$8

**Bowl of Sweet Potato
Wedges** - aioli &
tomato sauce (V,GF)
\$8.5

Garlic Bread 4pcs
\$9.5

Side Garden Salad
(V,GF) \$9

See **Specials Board**
for Daily Delights +
Cake Fridge for
locally baked Sweet
Treats

All Breads are baked
in our restored
Metters Wood Fire
Oven

**Please order at the
counter when ready**

Weekend Breakfast
9am - 11am

Lunch
11.30am - 2.30pm

Wood Fired Pizzas
Saturday Nights
5.30pm - 7.30pm

Coffee & Cakes
all day

*GFR- gluten free
only when
requested

*V- vegetarian

*GF- gluten free

Wood Fired Pizza Menu

**Dine-In or
Takeaway
Saturday Nights**

Ph 98374313

The Mint Lamb \$26

Slow cooked pulled lamb, olives, red onion, roasted sweet potato, lime zest labnah, drizzled with fresh mint pesto

Chicken Dinner \$26

Wood-fire roasted chicken, herb stuffing, brie, cranberry sauce, white wine onions, spinach

The Bay Supreme \$26.5

Bacon, ham, cacciatore, red onions, capsicum, pineapple, olives, mushrooms, tomato, mozzarella

Hard Core Prawn \$26

Prawns, capers, spinach, anchovies, brie, mozzarella, fresh herbs, drizzled w creamy garlic sauce

The Vego \$24.5 V

Mushrooms, zucchini, roasted pumpkin, Persian fetta, spinach, white wine onions, fresh herbs

Texas Hog \$26

Slow cooked pulled pork, mozzarella, jalapenos, apple, red onion, capsicum, topped w hollandaise

The Salty Sea Dragon \$28.5

Prawns, calamari, smoked mussels, anchovies, broccoli, red onion, mozzarella, creamy garlic base

Quattro Fromaggi and Mushroom \$24 V

Mushrooms, mozzarella, brie, parmesan, blue cheese topped w fresh herbs

Smoky Meat Lovers \$26

Cacciatore, sausage meat balls, bacon, roast chicken, capsicum, red onion, mozzarella, Beetroot BBQ sauce

Hawaiian \$20

Ham, bacon, pineapple, mozzarella

Moose \$26

Canadian bacon, sausage meatballs, egg, tomato relish, mozzarella, drizzled w maple chilli sauce

Margherita \$18 V

Tomato Base, mozzarella, sliced tomatoes, fresh herbs

Cheesy Garlic \$15 V

Garlic herb butter, mozzarella, cracked pepper



Extras .50c each

**Gluten Free Base
Add \$2.50**

**All dough is hand
rolled & fermented
for minimum of
24hrs**

**Please pre order in
advance to avoid
missing out...**