



<b>Muesli and Yoghurt</b> Homemade muesli with fresh fruit and Greytown honey	\$11.5	<b>Clareville Salad</b> Salad greens, cucumber, feta, caramel walnuts and cherry tomatoes served with orange dressing	\$16
<b>Bacon Buttie</b> On ciabatta or a brioche bun	\$11	Add chicken	\$5.5
<b>Croissant</b> with butter and homemade jam	\$6	<b>Lamb Cutlet Pie</b> Made with our homemade butter puff pastry served with salad	\$16.5
<b>Toast, Artisan White or Grain</b> With homemade jam and butter	\$7.5	<b>Hot Sandwich</b> <b>Ham</b> - swiss cheese, tomato and house made mustard	\$14.8
<b>French Toast with</b> Bacon, banana and maple syrup	\$17.5	<b>Reuben</b> - swiss cheese, roast beef, sauerkraut, & russian dressing	\$14.8
<b>Creamy Parkvale Mushrooms</b> Served on toasted ciabatta	\$18	<b>Grilled Halloumi</b> With homemade hummus, slow roasted tomato, rocket & ciabatta bread	\$19
<b>Eggs Benedict</b> Poached eggs, grilled bacon & hollandaise on ciabatta	\$16.5	<b>Ham off the Bone</b> Potato and chive rostis, swiss cheese, salad greens	\$19
<b>Eggs on toast</b> Scrambled, Poached or Fried	\$10.5	<b>Beef Croquettes</b> Two traditional homemade beef croquettes on bread, homemade mustard and salad greens	\$14
<b>Add on</b> Kranskis, roasted tomatoes, mushrooms, bacon, spinach, eggs, fried potato, fries, green side salad	\$4.5	<b>Beef Croquette in a bun</b>	\$7.5
Bread	\$3	<b>Fries</b> homemade aioli and tomato sauce	\$7
<b>Basque Eggs</b> Spanish tomato & chorizo sauce with FR scrambled eggs served on oven baked potatoes	\$18	<b>Kids Meals</b> <b>Scrambled egg on toast</b>	\$7.5
<b>The Bakers Breakfast</b> Bacon, FR eggs, oven baked potatoes, kraskis mushrooms, slow roasted tomatoes & toast	\$22.5	<b>Boiled egg and soldiers</b>	\$7.5
<b>Soup</b> of the day (see our blackboard)	\$12	<b>French toast</b> with bacon, banana & maple syrup.	\$11
<b>Salad</b> of the day (see our blackboard)	\$13.5	<b>Toasted Sandwich</b> ham and cheese	\$7.5

Turn over for our drinks menu

Prices may change at managements discretion

**Please order drinks and food at the counter**



<b>Wines</b>	<b>Glass</b>	<b>Bottle</b>
Sauvignon Blanc – Urlar	\$11.5	\$50
Pinot Gris – Paddy Borthwick	\$11.5	\$50
Chardonnay – Paddy Borthwick	\$11.5	\$50
Pinot Noir – Johner Estate	\$11.5	\$50
Merlot - Thornbury	\$11.5	\$50
Pinot Rose – Hudson	\$11.5	\$50
Lindauer 200ml Bottle	\$11	
 <b>Beer</b>		
Heineken	\$7	
Monteiths Dark	\$7.5	
Monteiths Summer Ale	\$7.5	
Tui	\$7	
Garage Project-Hapi Days	\$10	
Amstel Light	7	
Isaacs Apple Cider	\$7.5	
Forecast Apple Cider	\$11.5	
 <b>Cold Drinks</b>		
Phoenix Orange Fizz, Lemonade, Ginger beer,		
Lemon lime & bitters , Apple juice	\$4.8	
Coke, Diet Coke	\$4.8	
Charlies Orange Juice	\$5.3	
Smothies, Berry or Banana	\$7.5	
Iced chocolate/Coffee	\$7.5	
 <b>Flight Espresso</b>		
Short Black, Americano, Long Black	\$4	
Latte, Flat White, Cappuccino	\$4.4	
Mochaccino, Hot Chocolate	\$5	
Extra shot, Soy/Almond Milk	\$.9	
Fluffy	\$2.2	
 <b>Teas</b>		
English Breakfast, Earl Grey, Rooibos, Green,		
Berrylicious, Peppermint	\$3.9	