

BREAKFAST

Croissant w` Spreads Ham & Cheese	\$5 \$8	Pulled Pork Benedict Spiced pulled pork served on Mabel's hash-brown w` a poached egg, drizzled w` tarragon hollandaise	\$17
Toast (GFO) Sourdough or multigrain w` St. David's butter & Mabel's own spreads	\$6	Mushrooms & Hash (GF, V) Oven roasted mushrooms served on Mabel's hash-brown w` a poached egg, whipped goats cheese, celeriac puree, drizzled w` truffle oil - add bacon	\$17 \$4
Mabel's Crumpets (GF, V) House-made crumpets w` textures of berries, yoghurt & honeycomb	\$14	Baked Eggs (GFO, V) Free-range baked eggs in a tomato sugo w` mushrooms, pickled jalapeño, topped w` manchego cheese - add chorizo	\$15 \$4
Granola (V) House-made granola w` chia & sago pudding, lemon curd & fresh raspberries	\$14	The BEAR Essential (GFO, VO) Double smoked bacon, fried eggs, house-made aioli, relish, shaved pecorino & fresh roquette on toasted Turkish bread	\$15
Ricotta Hotcake (V) w` poached rhubarb, tangelo syrup, house-made vanilla ice cream, milk wafer, sherbert & pistachio	\$16.5	DIY Eggs (GFO) Poached/Scrambled/Fried Eggs on Sourdough or Multigrain Toast	\$10
Fritters (GF, DF, Vg) Cauliflower & chickpea fritters w` pumpkin hummus & a zucchini sumac salad - add egg	\$15.5 \$2	Add Any of These: ½ Avocado, Smashed Avocado, Hot Smoked Rainbow Trout	\$5
Standard Smash (GFO) Smashed avocado w` whipped goats cheese topped w` Mabel's dukkah & micro-herbs served w` a poached egg - add bacon	\$17 \$4	Double Smoked Bacon, Chorizo, Hash-brown, Goats Cheese	\$4
Terrine Pork & rabbit terrine w` pineapple chutney, cornichons, aioli, aged cheddar & poached egg on toasted sourdough	\$17	Thyme & Rosemary Mushrooms, Roasted Tomato, Sautéed Spinach	\$3.5
Chilli Trout Scramble (GFO, VO) Hot smoked rainbow trout & house-made chilli sambal folded through scrambled eggs, topped w` sprouting garlic chives	\$17	Extra Egg, Tarragon Hollandaise, Mabel's Relish	\$2

LUNCH

Banh Mabel Open toasted brioche sandwich of pork belly, pickled carrot, cucumber, coriander, hoi sin, pineapple jelly, Mabel's aioli & parfait	\$16	Burger (GFO, VO) Grass-fed Angus beef on fresh toasted brioche bun w` butter lettuce, bacon, ketchup, house-made special sauce, cheese, house-made pickles & caramelized onion served with fries NB: Served medium rare; can be well done on request	\$18.5
Pappardelle (GFO, V) Slow roasted cherry tomatoes, basil, roquette & Shaw River buffalo mozzarella	\$18	JUNIOR Mabel's Crumpets Slice of Toast w` spreads Kids Egg on Toast - add bacon Dippy Eggs Cheese Toastie Mini Cheeseburger & Chips	\$6 \$3.5 \$7 \$2 \$8 \$6 \$10
Tempura Corn (VG) Tempura corn chard, creamed corn, candied popcorn, cashew sour cream, grilled polenta & charred corn w` puffed buckwheat	\$15.5	SIDES Side Fries Side Salad Bowl Fries	\$3.5 \$4.5 \$7
Tuna Salad Rare seared tuna fillet w` slow roasted cherry tomatoes, confit kipfler potato, beans, asparagus, olives & aioli w` a poached egg	\$19	(GF - Gluten Free, GFO - Gluten Free Option, Vg - Vegan, DF - Dairy Free, VO - Vegetarian Option, V - Vegetarian)	
Super Green Salad (VG) Seasonal greens, pumpkin & quinoa w` a lemon dressing - add kangaroo	\$15 \$7		
Steak Sandwich (GFO) Kangaroo fillet, beetroot relish, aioli, tomato, roquette & aged cheddar served on toasted Turkish bread - add fries	\$17 \$3.5		

