

BREAKFAST

AVAILABLE 8.00AM - 11.00AM

Toasted Sourdough ^V (kf)

With berry + rhubarb jam, nutella or vegemite

\$7

Egg Soldiers ^V (kf)

*Free range soft boiled eggs, sourdough soldiers
+ house-made butter*

1 egg \$13 2 eggs \$15

Eggs Your Way ^V

*Free range eggs poached or scrambled
on sourdough*

\$15

Clifton Eggs

*Two free range poached eggs,
bearnaise, sauteed greens on sourdough
Smoked ham*

\$22

Smoked trout

\$24

Falafels for Breakfast ^V

*Chickpea falafels, labneh, green olive dressing,
two poached eggs, cherry tomato + flat bread*

\$24

Egg + Bacon Roll (kf)

*Milk bun, free range egg, smoked bacon
+ house-made chutney*

\$15

Chilli Eggs ^{V DF}

*Fried eggs, sauteed greens, cherry tomatoes,
crispy chilli oil on sourdough*

\$19

Avocado Toast ^V

*Seasoned avocado, marinated fetta, olive oil,
lemon + dukkah on sourdough*

\$24

Mittagong Mushrooms ^V

*Roasted field mushrooms, whipped fetta, basil pistou,
dukkah + two poached eggs on sourdough*

\$24

Dessert for Breakfast ^V (kf)

*Warm almond + coconut croissant, sour cherries,
stewed fruit, whipped coconut cream,
popcorn praline, burnt honey + maple syrup*

\$24

Spiced Granola ^{VG GF}

*Spiced puffed grains, coconut yoghurt,
seasonal fruit + coconut milk*

\$16

EXTRAS

Hollandaise

House-made chutney

Gluten-free bread

\$3

Poached free range egg

Mittagong mushrooms

Confit tomatoes

Wagyu fat hash brown

\$4

Smoked bacon

Avocado half

Haloumi

\$5

Smoked trout

\$6

COLD PRESSED JUICES

\$10

Watermelon, strawberry, raspberry,
pomegranate, vanilla + mandarin

Apple, pineapple, mandarin,
lemon + lime

SOUTH COAST MILKSHAKES

\$10

Chocolate

Strawberry

Caramel

^V Vegetarian | ^{VG} Vegan | ^{GF} Gluten free | ^{DF} Dairy free | (kf) Kid-friendly

*A surcharge of 15% applies on public holidays

START, SNACK OR SHARE

Focaccia V DF

Pane paradiso focaccia, alto olive oil + pepperberry vinegar

\$9.5

Local Marinated Olives VG GF

\$10

Butter Bean Hommus + Charred Bread VG GFO

House-made butter bean hommus, dukkah, olive oil + charred bread

\$12

Burrata V GFO

Vannella burrata, basil pistou + charred bread

\$26

Cured Meats + Charred Bread DF GFO

Mortadella, capocollo, double smoked ham, messinese salami, pickles + charred bread

\$34

Prawns DFO GFO

Tiger prawns (half kilo), lemon, The Imperial sauce, house-made butter + sourdough

\$40

Oysters DF GF

Natural sydney rock oysters + pepperberry vinegar

1/2 dozen \$33 1 dozen \$47

Yellowfin Tuna DF GF

Diced yellowfin tuna, avocado + green chilli with coconut + asian citrus

\$26

Cold Seafood Plate DF GF

Tiger prawns, sydney rock oysters, tuna tartare + black sesame cracker

\$37

Fried Fish Collars DF

Fried kingfish collars with golden curry sauce, fried curry leaves + flat bread

\$26

Chips + Guac V GF

D.I.Y guacamole + seasoned tortilla chips

\$25

BBQ'd Corn Ribs VG GF

BBQ'd sweet corn ribs with ancho chilli salsa + lime

\$16

Salt + Pepperberry Whitebait DF GF

Whole fried white bait, pepperberry, lemon + chilli mayo

\$23

Calamari DF

Fried calamari, herbs, aioli + lemon

\$24

Grilled Octopus DF GF

Grilled octopus, soy cream, shiso, charred scallions + nori with kosho dressing

\$34

Antipasto DFO GFO

Cured meats, cheese, olives, butter bean hommus + charred bread

\$49

KIDS

\$15

Cheeseburger + Chips

Chicken Tender + Chips DF

Fish + Chips DF

Pasta with Homemade Tomato Sauce V GF

MAINS

Chargrilled Riverina Angus GF

Chargrilled riverina angus, fermented pepper sauce, mushroom ravigote, kipflers + cavolo nero

\$40

Pork Cutlet GF

Pork cutlet, roasted cauliflower cream, sweet + sour carrot + charred radicchio with hazelnut + caper dressing

\$37

The Catch

Seafood plate of the day

\$38

Brassica Salad VG

Mixed green leaves, brassicas, snake beans, charred baby corn, buckwheat, dill, sour crumbs + black olives with tahini dressing

\$24.5

Add smoked trout \$6

Warm Kipfler + Fennel Salad VG GF

Warmed kipflers, braised fennel, eschalots, lentils, green apple + large leaf rocket with sherry dressing

\$24.5

Add smoked trout \$6

Jervis Bay Mussels GFO

Steamed jervis bay mussels, cherry tomatoes, shaved fennel, tarragon, vermouth + charred bread

\$30

Steak Sandwich

Grilled angus, caramelised onions, manchego, chimichurri, fire roasted peppers + rocket with aioli + fries

\$29



Mickey's Prawn Roll

Australian tiger prawns, fine herbs, daikon, pickled chilli, celery, capers, red onion + lettuce on pane paradiso roll + chips

\$35

The Imperial Burger

Ground beef, american cheese, pickles, lettuce, tomato, onion, The Imperial sauce + chips

\$25

Beer Battered Fish + Chips DF

Sand whiting, fennel slaw, tartare + chips

\$29

Chicken Schnitzel

Chicken schnitzel, olive oil mash + fennel slaw with dijon mustard

\$29

Chicken gravy \$3

The Seafood Tower

Chilled WA lobster, moreton bay bugs, tiger prawns, oysters, blue swimmer crab, tuna tartare, fried calamari + whitebait, served with condiments, chips + sourdough.

Available Friday, Saturday + Sunday

\$195

SIDES

Chips V DF

Chips + confit garlic aioli

\$11

Slow Roasted Pumpkin V GF

Butternut pumpkin, whipped fetta, shallot oil, spiced almonds

\$14

Wagyu Fat Potatoes DF GF

Wagyu fat potatoes + confit garlic aioli

\$14

Seasonal Salad V GF

Large leaf rocket, shaved green apple, herbs + manchego

\$13

DESSERTS

The GG V GF

Vovo edition with coconut + raspberry ripple ice cream dipped in ruby chocolate + coconut

\$16

Whipped Cheesecake Sundae V GF

Whipped cheesecake, sour cherries, persimmon + coconut ice

\$16

The Pav DF GF

Compressed honeydew, kiwi + green grape

\$16

Cheese V

Cheese selection of soft + hard cheeses with caramelised figs, grapes, lavosh, apple + honey

\$33

V Vegetarian | VG Vegan | DF Dairy free | DFO Dairy free option | GF Gluten free | GFO Gluten free option *\$3

*A surcharge of 10% will apply on Sundays and 15% on public holidays.