

The Kitchen

CAFE SELECTION

Check our cabinet for today's full selection of sweet and savory experiences

Roast vegetable & herb savoury muffin	5.50
Sweet muffin selection (GF)	5.50
Melting Moments elderflower buttercream	4.00
Scones with fresh cream & berry conserve	6.50
The Kitchen's signature lamington	7.50
Orange almond slice with orange conserve (GF)	6.50
Cheese platter, fig, carrot jam, lavosh	12.00



LUNCH FARE

Kalbar bacon, lettuce, tomato, swiss cheese, Vienna loaf	18.00
Zucchini, corn fritte, rocket pesto, cheddar, turkish toasted (V)	16.00
Quiche OGH spinach, soft feta, garden salad, verjuice dressing (GF, V)	21.00
Rigatoni pasta, tomato reduction, pecorino, herb oil (V)	23.00
Lemon falafel, hummus, roast pumpkin, cashew turmeric cheese, rocket (GF, VG)	23.00
Ocean trout crostini, whipped feta, pickle, pearls, dill dressing	23.00
Smoked hen savoury eclair, seasoned avocado gloss	23.00
Custom daily salad creations with Lady Bowen dressing	23.00

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

TEA & COFFEE

All Coffee made with our signature Kitchen at OGH Blend

	Small	Large
Hot Drinks <i>Flat White, Latte, Long Black, Mocha, Hot Chocolate, Chai Latte</i>	4.75	5.75
Cold Drinks <i>Iced Latte, Iced Long Black, Iced Coffee*, Iced Chocolate*</i> <small>*made with ice cream and whipped cream</small>		7.00
Specialty <i>Macchiato, Espresso, Piccolo</i>		4.00
Babycino		3.00
Tea <i>English Breakfast, Earl Grey, Peppermint, Chai, Green</i>		5.00

EXTRAS

Soy, Almond, Lactose Free, Oat or Coconut Milk	1.00
Decaf, extra shot, syrup	0.50

BEVERAGES

Sparkling Wine

Azahara Brut NV	8.50 32.00
White Wine Frankie Sauvignon Blanc	8.50 32.00
Red Wine First Creek Harvest Shiraz	8.50 42.00

Beer | Per Bottle

Cascade Premium Light	9.00
Peroni Nastro Azzurro	11.00
James Squire 150 Lashes Pale Ale	11.00

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