

CAFE SELECTION

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

Sweet muffin selection	6.50
Jam drop biscuit	4.00
Chocolate sea salt biscuit	4.00
The Kitchen's signature lamington	7.50
Date and walnut loaf, whipped butter, honey drizzle GF, V	6.00
Scones with fresh cream & berry conserve	6.50

LUNCH FARE

Baguette, smoked chicken, cranberry, camembert	15.00
Kalbar bacon croissant, cheddar cheese, tomato, chutney, salad	18.00
Turkish long, falafel, roast pumpkin, zucchini, red pepper relish	15.00
Pesto pasta salad, sundried tomato, pecorino	18.00
Add chicken 5.00	
Sweet corn fritter, lemon aioli, garden salad GF, V	18.00
Cheese plate - cheddar, brie, blue, fruits, wafers GF, V	16.00

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

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

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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