

The Kitchen

CAFE SELECTION

Check our cabinet for today's full selection of sweet & savoury 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 & walnut loaf, whipped butter, honey drizzle (gf v)	\$6.00
Scones, 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 (v)	\$15.00
Pesto pasta salad, sundried tomato, pecorino (v)	\$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

COFFEE

All coffee made with our signature Kitchen at OGH Blend

HOT	SMALL LARGE
Flat White, Latte, Long Black, Mocha, Hot Chocolate, Chai Latte	\$4.75 \$5.75

COLD	
<i>*made with whipped cream</i>	
Iced Latte, Iced Long Black, Iced Coffee*, Iced Chocolate*Iced tea*	\$7.00

SPECIALTY	
Macchiato, Espresso, Piccolo	\$4.00
Babycino	\$3.00

TEA	
English Breakfast, Earl Grey, Peppermint, Chai, Green	\$5.00

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

ALCOHOLIC BEVERAGES

SPARKLING WINE	GLASS BOTTLE
Azahara Brut NV	\$11.00 \$45.00

WHITE WINE	
Frankie Sauvignon Blanc	\$11.00 \$45.00

RED WINE	
First Creek Harvest Shiraz	\$11.00 \$45.00

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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