

breakfast

until 12:30

organic sour dough, rye or gluten free toast w butter, strawberry jam, honey or vegemite	6
croissant, raisin toast or banana bread	6
bircher muesli with granny smiths, fresh dates & almonds	12
fresh seasonal fruit salad w yoghurt & honey	10
poached, fried or scrambled eggs on sourdough toast	9
scrambled egg whites served w roasted peppers & spinach on rye	11
roast baby tomatoes, fetta & wild rocket w grilled ciabatta	11
eggs benedict – two poached eggs, w house made tarragon hollandaise on sourdough toast. - served w ham or wilted spinach or smoked trout	13
french toast	13
egg battered croissant pan fried & dusted with cinnamon - served with middle bacon & maple syrup or - chocolate filled with cream & toasted almonds	
blue berry ricotta hotcakes w maple mascarpone & berry compote	12
savoury hotcakes w sweet corn, roasted peppers, bacon, spinach, & a poached egg	15

smoked trout	13
served w avocado & tomato salsa on grilled ciabatta	
canasta with scrambled free range eggs served w	13
- pan tossed chorizo, middle bacon, spinach & mushroom or	
- smoked trout, red onion, spinach & tomato	
huevos rancheros	14
braised beans in tomato w bacon & two fried eggs, topped	
w sour cream & guacamole, served in a baked tortilla shell	
ha ha big breakfast	16
fried, poached or scrambled eggs w roast tomato, bacon,	
spinach, mushrooms & a hash brown on sourdough toast	
ha ha's shared breakfast for two	32
portions of smoked trout, roasted tomato compote,	
scrambled eggs, & fruit salad	
served w soft cheese & grilled ciabatta	
sides	2.5
bacon, hash brown, smoked trout, spinach, mushrooms,	
roast tomatoes, chorizo	
children's breakfast	6
as children are little people we offer ½ size serves of all breakfast items	

lunch @ ha ha

from 12:00

to share

chick peas espanola	4
olives marinated in citrus zest & herbs	6
italian bread	6
herb & garlic pizza bread	9
side garden salad	6
fries	9
quartet of homemade dips w grilled pide bread	12
cheese plate three Australian cheeses w lavosh and mustard fruits	18
charcuterie plate a selection of Australian cured meats served w grilled ciabatta & roast tomato	30
vegetarian antipasto plate confit tomato, frittata, chickpea and onion fritters, wild mushroom salad, roasted pear w blue cheese. served w grilled ciabatta	25
seafood platter marinated baby octopus, grilled prawns, flash fried calamari, pan seared fish & bugs accompanied w salad and pickled vegetables	45

light meals and salads

seared wild mushrooms on soft polenta G V	12
confit salmon, apple, crisp pancetta, fennel, orange & watercress salad w pomegranate vinaigrette G	17
modern caesar	14
crisp baby cos w bacon, shaved parmesan, balsamic, anchovy dressing, croutons & poached egg	
add chicken	3
roast chicken, mustard fruits, shaved parmesan, & rocket w a walnut vinaigrette G	16
rare beef, green pawpaw, beanshoots, roasted peanuts, thai herbs & baby spinach w a coconut, chilli & tamarind dressing G	17

pasta and risotto

risotto of wild mushroom, blue cheese, roasted pear & rocket G V (L on request)	18
risotto w fresh seafood, chilli, lemon & tarragon G (L on request)	22
fettuccine w beef and smoked tomato ragout L	22
fettuccine w fresh seafood, cherry tomatoes & herbs	22
potato gnocchi w roast pumpkin, blue cheese, burnt butter & sage V	18

G gluten free, V vegetarian, L lactose intolerant

mains

fish of the day served w hand cut chips & saffron escabeche G 25

open sandwich piri piri chicken, grilled pineapple,
bacon & chipotle aioli served w chips & salad 17

the beast 17
lean beef burger w avocado, tomato, bacon, cheese, beetroot,
caramel onion & egg served w fries & a side salad

sirloin w hand cut chips, confit baby tomatoes 26
& béarnaise sauce G

thai red chicken curry, baby corn & lychees w jasmine rice G L 22

9 inch pizza 13.5

margherita - fresh tomato, basil, garlic, & bocconcini optional chilli

pepperoni - imported Italian pepperoni & bocconcini w a hint of oregano & olives

gamberi - king prawns, sun dried tomatoes, shallot, chilli & anchovies

zucca blue - roast pumpkin, blue cheese, chives & spinach
w cashew crumble & a balsamic glaze

carnivore - every meat we stock w lots of cheese

zapata - roast chicken, jalapenos, red onion, peppers & bacon
w guacamole & sour cream

fungi - mushrooms, roast pear & rocket

spanish surf & turf - braised beef cheek, prawns, chorizo, onion & chipotle aioli

evening menu from 5pm

chick peas espanola V G L	4
olives marinated in citrus zest & herbs V G L	6
quartet of homemade dips w grilled pide bread (G on request) V	12
cheese plate. three Australian cheeses w lavosh and mustard fruits	18
charcuterie plate a selection of Australian cured meats served w grilled ciabatta & roast tomato	30
vegetarian antipasto plate confit tomato, frittata, chickpea and onion fritters, wild mushroom salad, roasted pear w blue cheese. served w grilled ciabatta	25
seafood platter. marinated baby octopus, grilled prawns, flash fried calamari, pan seared fish & bugs accompanied w salad and picked vegetables	45

tapas

king prawns w thai yellow curry G L	13
calamari w chilli szechuan salt G L	8
crispy skin quail (piri piri) w citrus/ herb salad G L	14
masterstock pork belly w blood plum bbq sauce L	12
tempura white anchovies w chipotle aioli	10
chickpea and onion fritters w tomato chutney V G	10
beef sirloin (MR) w thai red curry G L	12
paprika and lime roasted kipfler potatoes V G L	10
grilled chorizo w ciabatta and garlic aioli (G on request) L	12
tomato, chilli and garlic compote w grilled ciabatta. (G on request) V L	10
marinated baby octopus w gremolata. G	12
seared scallops w saffron escabesche and crisp pancetta. G L	13
house made gnocci w wild mushroom	12

G- Gluten free. V- Vegetarian. L- Lactose intolerant.

pizza 9 inch

13.5

margherita

fresh tomato, basil, garlic, & bocconcini optional chilli

pepperoni

imported Italian pepperoni & bocconcini w a hint of oregano and olives

gamberi

king prawns, sun dried tomatoes, shallot, chilli and anchovies

zucca blue

roast pumpkin, blue cheese, chives & spinach w cashew crumble and a balsamic glaze

carnivore

every meat we stock w lots of cheese

zapata

roast chicken, jalapenos, red onion, peppers & bacon w guacamole & sour cream

fungi

mushrooms, pesto, red onion & cider marinated walnuts

spanish surf and turf

king prawns and beef cheek