



All Day Breakfast

PVK Ham & Cheese Croissant \$12.50

Lathered in truffled bechamel, filled with tasty cheese and local ham off the bone

Eggs on Toast (+\$2 GF) \$13.50

Walter's organic sourdough, 2 local free range poached eggs, balsamic graze & chilli jam

*All additions are from [SIDE OPTIONS]

Avocado Toast (+\$2 GF) \$15.50

On walter's organic sourdough, smashed avocado, rocket salad, dukka, balsamic graze & chilli jam

Bacon & Egg Black Bun \$16.50

Black forest Bacon, free- range egg with spinach, tomato, house aioli & BBQ sauce with charcoal bun

Granola Bowl (V) \$16.50

House made Honey Granola with Served with seasonal fruits, candied nuts, coco yoghurt, chia pudding and house compote

Eggs Benedict your way (+\$2 GF)

\$17.50

Walter's organic sourdough, wilted spinach, local free range poached eggs, balsamic graze, chilli jam & house hollandaise

*All additions are from [SIDE OPTIONS]

House made Quiche

with Salad & Beetroot Hummus \$18.50

PVK Lorraine - Bacon, caramelised onion, grilled mushroom and mozzarella cheese

Vegetarian - Roasted sweet potato, leek, capsicum, spinach, feta and mozzarella cheese

Scrambled Eggs Stuffed Croissant

\$24.50

Roast tomato, rocket & hollandaise sauce

With Tassie smoked salmon **OR** Avocado

OR Bacon

*Other additions are from [SIDE OPTIONS]

~ SIDE OPTIONS ~

Roast tomato (1/2)	\$2
Kimchi / Mushroom / Feta / Avocado...\$4 each	
Chorizo / Smoked Salmon / Bacon....\$6.5 each	
Halloumi (3) / Scotch fillet(120g)	\$8
Extra sauce.....	50c
(Tomato, BBQ, Tartar, Aioli, Mayo)	
Extra Hollandaise	\$2

Mixed Mushroom (+\$2 GF) \$24.50

Local mushrooms, local GF chorizo, spinach, free range poached eggs, salsa verde, balsamic graze & parmesan on organic sourdough

Hot Smoked Salmon \$24.50

Hot smoked salmon rillette, scrambled eggs, wilted spinach, mix herbs & salsa verde on organic sourdough (+\$2 GF)

Brioche French Toast \$24.50

Doughnut-style, grilled banana & bacon, berry compote, candied nuts, maple syrup and unicorn breath. Topped with ice-cream (Vanilla or Coconut)

Deluxe Smashed Avocado (+\$2 GF)

\$26.50

Walter's organic sourdough, comes with 2 local free range poached eggs, feta ,locally made GF chorizo, rocket salad & dukka

Toastie \$14.50

Ham, Cheese & Tomato: Local ham, tasty cheese, tomato & house aioli

Primavera: Roast veges, sundried tomato, spinach, feta cheese, salsa verde & hummus

Kids menu

Linguine Bolognese	\$12
Panko crumbed Fish & chips	\$12
Egg (1) and Toast	\$10

+\$2 GF Sourdough

*All additions are from [SIDE OPTIONS]



Lunch Menu

11am – 2pm

Scotch fillet Steak Sandwich (+\$2 GF) \$19

Turkish bread, caramelised onion, pickles, tomato, lettuce, American mustard

Noodle Salad \$25

(Karaage Chicken **OR** Salt & Pepper Squid)
Vermicelli noodles, pickled ginger, wakame, slaw, onion, mixed herbs & sesame dressing, mayo, okonomiyaki sauce

Crispy Pork belly Green Papaya Salad (medium hot) \$24.50

Nam jim sauce, onion & mix herbs

Barramundi, Chips and Salad \$29.50

House beer battered **OR** Grilled to order

Nacho Tower (GF) \$26.50

Black beans, mozzarella, slaw, tomato, guacamole, sour cream, corn chips with Home smoked pulled pork **OR** smoked BBQ Jackfruit (**plant-based option available**)

Soft Shell Tacos (3 pieces) \$24.50

House Crumbed Barramundi

Green papaya salad, nam jim sauce, onion, tomato, fresh mix herbs & sriracha mayo

Chicken Katsu

Rainbow slaw, tomato, fresh mix herbs & sriracha mayo

Grilled Halloumi (GF / V) \$26

Roast tomato, roast pumpkin, greens, onion, mix herbs, salsa verde, beetroot hummus & chilli jam

Crispy Tofu (GF / Vegan) \$26

Roast pumpkin, garlic toasted greens, onion, mix herbs & Japanese BBQ sauce

Charcoal Buns with Chips

Wagyu Burger \$25.50

With Kenilworth smoked cheddar, pickles, lettuce, tomato, PVK BBQ sauce and house aioli

Chicken Katsu Burger \$23.50

Japanese panko crumbed cutlet, rainbow slaw, okonomiyaki sauce (Japanese sauce) and mayo

Halloumi Burger \$24

Grilled halloumi, tomato, lettuce, house aioli & salsa verde

Bar Snacks

Potato Chips with Aioli

\$10

Sweet Potato Chips

\$12.50

with Sour cream & Sweet chilli

Karaage Chicken

\$15.50

with Japanese mayo & okonomiyaki sauce

Salt & House lemon pepper Squid

\$15.50

PLEASE

ORDER AND PAY AT COUNTER

Please let us know your table number
when ordering

15% surcharge for public holiday



Special Menu



Shakshuka & Garlic Greens
\$25.50

Middle eastern spices, tomato and capsicum sauce, garlic greens, crispy potato skin, hummus, raita and dukkah

Served with

Avocado (100% PB) **OR** Poached Egg

Additional Options

- Feta cheese \$4
- Chorizo \$6
- Organic Sourdough Toast \$3

Smoked Hog & Hash (GF) \$26

Local Hog, Potato hash, Mozzarella, Spinach, Grain mustard, Free range Poached Eggs & Hollandaise Sauce

Nasi Goreng \$29

Fried rice with sweet soy sauce, pork, prawn, edamame, carrot, onion, chilli, fried egg and fresh mixed herbs

The Loaded Campfire Spud (GF)

\$21.50

Stuffed with rainbow slaw, rich house aioli
With *Smoked thrice-cooked pulled pork* **or**
100% PB Smoked pulled Jackfruit

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