

Mother's Day Breakfast

TO START

Glass of sparkling wine

Tea, coffee or juice

TO SHARE

Seasonal fruit (ve,gf)

Assorted pastries (v)

MAIN - CHOICE OF

SMASHED AVO

Stone-baked sourdough, poached egg, feta, Roma tomato, puffed wild rice furikake (v)

POACHED EGGS ON SOURDOUGH

Hollandaise, maple bacon, petit bouche, chives

GOLDEN GAYTIME PANCAKES

Biscoff crumble, fresh berries, whipped cream, maple syrup (v)

Additional glass of sparkling wine \$12

(v) vegetarian (gf) gluten-free (df) dairy-free (ve) vegan (s) sesame

*Menus are subject to change without notice. A 10% surcharge applies on weekends.
All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.
All debit cards will incur a 0.55% processing fee.*

Mother's Day Breakfast

Children's Menu

TO START

Milk or Juice

TO SHARE

Seasonal fruit (ve,gf)

Assorted pastries (v)

MAIN - CHOICE OF

LITTLE MANLY KIDS BREAKFAST
Scrambled eggs, toast, bacon, tomato sauce

PANCAKES
Maple syrup, berries and cream (v)

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan (s) sesame

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RIPPLES
LITTLE MANLY

Mother's Day

10th May 2026

Children's Menu

ENTRÉE

MAC & CHEESE CROQUETTE
Basil pesto, parmesan

STONEBAKED SOURDOUGH
CopperTree Farms butter (v)

MAIN

CHICKEN SCHNITZEL & CHIPS

PASTA NAPOLITANA & PARMESAN (v)

CALAMARI & CHIPS

DESSERT

FRENCH VANILLA ICECREAM
100's & 1000's, Chocolate Ice Magic

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan (s) sesame

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ADDITIONS

SYDNEY ROCK OYSTER natural or eschalot mignonette | 7ea

BAKED SCALLOP kombu butter, miso | 12ea

SNACKS

STONEBAKED SOURDOUGH

CopperTree Farms butter (v)

BEETROOT ARANCINI

Greek yoghurt, walnut honey (v,n)

ENTREE

SPLIT KING PRAWNS

Bullhorn pepper salsa, lemon dressing (gf,df)

DUCK ROULADE

Fig & ginger chutney, pickled cucumber, crostini

ROASTED BRUSSELS SPROUTS

Capsicum hummus, Greek yoghurt, sumac (v,gf)

MAIN

CRISPY SKIN PORCHETTA

Pumpkin purée, red wine jus, crispy sage (gf,df)

BUTTERFLIED BABY SNAPPER

Evaporated Milk & chilli sauce, water chestnut, shallot (gf)

CHARRED SUGARLOAF CABBAGE

Baba ghanoush, chimichurri, Balsamic reduction (ve,gf)

SIDES TO SHARE

Horiatiki Greek salad (gf)

Truffle fries, parmesan & porcini (gf)

DESSERT

DARK CHOCOLATE MOUSSE

White chocolate soil, French Vanilla ice cream, lemon balm (gf)

SELECTION OF ICE CREAMS

Ask for today's flavours (gf)

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