

HOT DRINKS

S / M / L

Babycino	\$ 1.5
Chocolate / Chai Latte / Mocha	\$ 5 / 5.5 / 6
Cappuccino / Long Macchiato	\$ 5 / 5.5 / 6
Espresso / Short Macchiato	\$ 3.5
Double Espresso	\$ 4.5
Long Black	\$ 4 / 4.5 / 5
Flat White / Latte	\$ 4.5 / 5 / 5.5

TEA

English Breakfast	\$ 4
Peppermint	\$ 4
Lemon & Ginger	\$ 4
Jasmine	\$4

EXTRA

*Almond / Soy / Oat milk
+70cents*
Decaf +50 cents
Extra Shot +50 cents

COLD DRINKS

Affogato	\$ 6
Iced Black	\$ 5
Iced White	\$ 5.5
Iced Chocolate / Chai Latte / Mocha <i>with Ice Cream +\$3</i>	\$ 5.5

MILKSHAKES

Kids / Regular

Caramel	\$ 4 / 7.5
Chocolate	\$ 4 / 7.5
Vanilla	\$ 4 / 7.5
Strawberry	\$ 4 / 7.5

DRINKS

MAIN BREAKFAST

Please order and pay at the counter.
If you have a food allergy or special requirements, please inform staff.
The chefs are more than happy to cater for your dietary requirements.

GOLFER'S BIG BREKKY (GFO) _____ \$25

Dardanup pork chipolatas, bacon, baked beans, field mushroom, vine cherry tomatoes, hash brown, eggs cooked your way.

👍 EVE'S GARDEN (GFO V) _____ \$19

Pumpkin puree, avocado, grilled halloumi, vine cherry tomatoes, balsamic glaze, pepitas, chia seeds, sourdough, poached egg.

WILD MUSHROOM MEDLEY (GFO V) _____ \$19

Sautéed mushroom medley cooked in white wine & garlic butter, spinach, pumpkin puree, danish feta, sourdough.

👍 CHEESY CHILLI SCRAMBLED EGGS (GFO V) _____ \$19

House chilli oil, chargrilled asparagus, vine cherry tomatoes, rocket, Grana Padano parmesan cheese, sourdough.

BEAUTY & THE EGG (GFO V) _____ \$15

Eggs your way, choice of scrambled, poached or fried, served with sourdough, vine cherry tomatoes, butter.

👍 COCONUT CHIA PUDDING BOWL (GF V NF) _____ \$20

Seasonal fruits, Greek yoghurt, cinnamon toasted oats, honeycomb, toasted coconut flakes.

BANOFFE PANCAKES (V) _____ \$18

Banana, caramel sauce, Chantilly cream, biscoff crumb.

CHEF SPECIAL

👍 THREE CHEESE OPEN OMELETTE _____ \$19

Chargrilled Turkish bread, rocket, balsamic.

LITTLE ONES

EGGS & TOAST (GFO) _____ \$10

Sourdough, eggs your way - choice of scrambled, poached or fried.

PANCAKES _____ \$10

Maple syrup, strawberries, vanilla ice-cream.

TOAST & BUTTER (GFO) _____ \$9

Choice of strawberry jam, peanut butter, vegemite.

EXTRA

BACON | CHIPOLATAS | SMOKED SALMON \$5.5

FIELD MUSHROOMS | AVOCADO
HASH BROWN | BAKED BEANS \$5

SOURDOUGH | EGG | STRAWBERRIES
VANILLA BEAN ICE CREAM \$4.5

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION
[V] VEGETARIAN [VG] VEGAN [NF] NUTFREE
[👍] CHEF RECOMMENDED





LUNCH & DINNER



MONDAY - TUESDAY : 11AM - 5:00PM
WEDNESDAY - SUNDAY : 11AM - 8:00PM





SHARES

PLEASE ORDER AND PAY AT THE COUNTER
If you have a food allergy or special requirements, please inform staff.
The chefs are more than happy to cater for your dietary requirement

- CHIPS (GF, V)** _____ \$10
Sea salt, aioli
-  **CHILLI CON CARNE NACHOS (GF VO)** _____ \$22
House fried tortilla chips, nacho cheese sauce, corn pica de gallo, guacamole, sour cream, jalapeño
-  **CHEESEBURGER SPRING ROLLS** _____ \$15
2 Serves, beef mince, red onion, house pickles, pink herb mayo
-  **ROASTED SPICED CAULIFLOWER BITES (GF V VG)** _____ \$12
Hummus, pomegranate molasses, crispy kale
- CHARRED TURKISH BREAD (V VG)** _____ \$12
Curried pumpkin dip, coconut cream, sesame seeds
- BEER BATTERED BARRAMUNDI FISH TACOS** _____ \$16
2 Serves, baby gem, shredded cabbage, corn pica de gallo, dill & caper mayo, lemon
-  **KARAAGE (GF)** _____ \$16
Lightly dusted fried chicken bites, shredded cabbage, ginger Japanese mayo, torigarashi spice mix
- FIVE SPICE BABY SQUID** _____ \$18
Lightly dusted fried squid, kewpie mayo, torigarashi, dill, coriander, mint salad, lemon

BURGERS & SANGAS with chips

-  **MAYLANDS BEEF BURGER (VO)** _____ \$26
Il Granino Brioche bun, Dardanup beef patty, American cheese, festival lettuce, tomato, red onion, house pickles, pink herb mayo, dijon mustard (**Plant-Based Option Available Upon Request**)
-  **CRISPY BUTTERMILK CHICKEN BURGER** _____ \$26
Il Granino Brioche bun, festival lettuce, tomato, red onion, house pickles, ranch & buffalo sauce
- STEAK SANDWHICH** _____ \$27
Il Granino Panini Turkish bread, Dardanup scotch fillet 150g, rocket, tomato, onion jam, aioli, Swiss cheese
- MEATBALL SUB** _____ \$24
Il Granino Hoagie roll, house beef meatballs, tomato sugo, provolone cheese

EXTRAS

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION
[V] VEGETARIAN [VG] VEGAN [VO] VEGETARIAN OPTION
[NF] NUTFREE [👍] CHEF RECOMMENDED

- AIOLI | PINK HERB MAYO | SOUR CREAM | RANCH | BUFFALO **+\$2**
- GUACAMOLE | NACHO CHEESE SAUCE | GRAVY | MUSHROOM SAUCE **+\$3**

GRANINO
CAFFE
MILK
SHAKE

◆ LUNCH & DINNER ◆

MONDAY - TUESDAY : 11AM - 5:00PM
WEDNESDAY - SUNDAY : 11AM - 8:00PM

FROM THE OCEAN

PLEASE ORDER AND PAY AT THE COUNTER
If you have a food allergy or special requirements, please inform staff.
The chefs are more than happy to cater for your dietary requirement

PAN FRIED BARRAMUNDI (GF) _____ \$32

Creamy leek & caper sauce, crispy kipfler potatoes, grilled asparagus, herb oil, alfalfa

👍 SQUID INK PASTA WITH PRAWN & SQUID _____ \$27

Confit shallots, garlic, chilli, cherry tomatoes, white wine, sugo, butter, rocket, parmesan, lemon

BEER BATTERED BARRAMUNDI FISH & CHIPS _____ \$27

House salad, caper & dill mayo, lemon

FROM THE GRILL

PITCH BLACK ANGUS SCOTCH FILLET 250g (GF) _____ \$38

Crispy kipfler potatoes, truffle compound butter, rocket salad, mushroom sauce

👍 SLOW ROASTED VALLEY SPRING LAMB RIBS (GF, NF) _____ \$32

Romesco sauce, Mediterranean cous cous, charred asparagus, lamb jus

CHAR GRILLED VIETNAMESE 1/4 CHICKEN (GF) _____ \$22

Coriander, mint, bean sprouts, cucumber, shallot salad, Nouc Cham dressing *contains fish sauce

EVE'S GARDEN

PAN FRIED HOUSEMADE SPINACH GNOCCHI _____ \$26

San Marzano tomato sugo, courgette, yellow squash, garlic, chilli, white wine, butter

TOFU POKE BOWL (GF, V, VG) _____ \$24

Rice noodles, shredded cabbage, wakame, edamame, carrot, bean sprout, cucumber, furikake, sesame seeds, fried shallots, Nam Jim dressing

WARM PUMPKIN SALAD (GF, V) _____ \$18

Asian mix leaf salad, roast pumpkin, cucumber, shallots, Danish feta, pepitas balsamic dressing

EXTRAS

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION
[V] VEGETARIAN [VG] VEGAN [VO] VEGETARIAN OPTION
[NF] NUTFREE [👍] CHEF RECOMMENDED

TUNA SASHIMI | CHICKEN +\$6

AIOLI | PINK HERB MAYO | SOUR CREAM | RANCH | BUFFALO +\$2

GUACAMOLE | NACHO CHEESE SAUCE | GRAVY | MUSHROOM SAUCE +\$3

VANILLA BEAN ICE CREAM +\$3

CRISP CARBONARA



LUNCH & DINNER



**MONDAY - TUESDAY : 11AM - 5:00PM
WEDNESDAY - SUNDAY : 11AM - 8:00PM**



FOR THE LITTLE ONES

12 YEARS & UNDER
All kids meals receive a juice box and jelly cup

CHEESEBURGER

Served with chips

\$14

GRILLED CHICKEN (GF)

Seasonal vegetables, gravy

\$14

SPAGHETTI BOLOGNAISE

House salad, caper

\$14

FISH & CHIPS

Served with salad, tomato sauce

\$14

SOMETHING SWEET



NANA STICKY DATE (GF, NF)

Butterscotch sauce, vanilla bean ice cream, dehydrated banana

\$18



DECONSTRUCTED BISCOFF CHEESECAKE (NF)

Biscoff crumbs, caramel sauce, pop corn, black sea salt

\$16

PAVALOVA (GF, NF)

Seasonal fruits, Chantilly cream, lemon curd, Davidson plum dusting

\$16

EXTRAS

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION
[V] VEGETARIAN [VO] VEGETARIAN OPTION [VG] VEGAN
[NF] NUTFREE [👍] CHEF RECOMMENDED

TUNA SASHIMI | CHICKEN

+\$6

AIOLI | PINK HERB MAYO | SOUR CREAM | RANCH | BUFFALO

+\$2

GUACAMOLE | NACHO CHEESE SAUCE | GRAVY | MUSHROOM SAUCE

+\$3

VANILLA BEAN ICE CREAM

+\$3

PLEASE ORDER AND PAY AT THE COUNTER

If you have a food allergy or special requirements, please inform staff
The chefs are more than happy to cater for your dietary requirement

KIDS & DESSERT MENU

◆ **BAR BITES MENU**
AVAILABLE TILL CLOSE

◆ **MONDAY - TUESDAY : 5:00PM - CLOSE**
WEDNESDAY - SUNDAY : 8:00PM - CLOSE ◆

PLEASE ORDER AND PAY AT THE COUNTER

If you have a food allergy or special requirements, please inform staff
The chefs are more than happy to cater for your dietary requirement

CHIPS (GF, V) _____ **\$10**

Sea salt, aioli

 **CHILLI CON CARNE NACHOS (GF VO)** _____ **\$22**

House fried tortilla chips, nacho cheese sauce, corn pica de gallo, guacamole, sour cream, jalapeño

 **CHEESEBURGER SPRING ROLLS** _____ **\$15**

2 Serves, beef mince, red onion, house pickles, pink herb mayo

 **ROASTED SPICED CAULIFLOWER BITES (GF V VG)** _____ **\$12**

Hummus, pomegranate molasses, crispy kale

CHARRED TURKISH BREAD (V) _____ **\$12**

Curried pumpkin dip, coconut cream, sesame seeds

BEER BATTERED BARRAMUNDI FISH TACOS _____ **\$16**

2 Serve, baby gem, shredded cabbage, house pickles, dill & cap er mayo, lemon

 **KARAAGE (GF)** _____ **\$16**

Lightly dusted fried chicken bites, shredded cabbage, ginger Japanese mayo, torigarshi spice mix

FIVE SPICE BABY SQUID _____ **\$18**

Lightly dusted fried squid, kewpie mayo, torigarshi, dill, coriander, mint salad, lemon

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION [NF] NUTFREE

[V] VEGETARIAN [VG] VEGAN [VO] VEGETARIAN OPTION

[👍] CHEF RECOMMENDED

BAR BITES