SIM'R ALL DAY BREAKFAST

WILD AND TAMED GOURMET FRUIT TOAST \$8.90

Served with whipped maple butter

POACHED/FRIED \$1

Local Golden Yolk free range poached or fried eggs on toasted Wild & Tamed sourdough - why not add some sides

SCRAMBLED \$14.90

Local Golden Yolk free range scrambled eggs on toasted Wild & Tamed sourdough - why not add some sides

GRANOLA \$17.90

House made granola served with fresh fruit, Greek yoghurt and a side of milk – contains nuts

PANCAKES \$20.90

Bacon, caramelised banana, ice cream and maple syrup

<u>or</u>

Shiraz infused mixed berries and ice cream

HOUSE DEPOSIT \$21.90

Smashed avo, marinated feta, beetroot chutney on toasted Wild & Tamed sourdough with veggie chips

Add poached eggs \$4.00

CHILLI CROISSANT \$22.90

Creamy scrambled eggs tossed with tomato, parsley, onion, chilli & garlic served on Wild and Tamed croissant, sprinkled with marinated feta

BREAKY WRAP \$21.90

Bacon, scrambled egg, cheese, spinach & relish wrapped in a house made naan

PULLED PORK BENEDICT \$23.90

Braised pulled pork, poached eggs, hollandaise, on toasted Wild & Tamed sourdough with fresh apple

SIMPLY GREEN \$22.90

Sautéed broccolini, green beans, baby spinach, with avocado hummus, poached eggs sprinkled with dukkah – contains nuts

PUMP IT \$22.90

Roast pumpkin, poached eggs, baby spinach, marinated feta and hollandaise on toasted Wild & Tamed pumpkin sourdough

BRUNCH BURGER \$24.90

Bacon, fried egg, potato rosti, spinach, cheese, tomato relish all in a toasted Tuscan bun

Add chips \$7.00

VEGGIE BREAKY \$24.90

Poached eggs, potato rosti, grilled tomato, mushrooms, avocado, fresh spinach, with toasted Wild & Tamed sourdough

SIM'R BIG BREAKFAST \$29.90

Eggs your way, bacon, sausage, potato rosti, grilled tomato, mushrooms, avocado, fresh spinach, with toasted Wild & Tamed sourdough

\$\ \text{SIDES} \quad \text{*All sides are priced individually}

tomato sauce, bbq sauce \$0.50 tomato chutney, beetroot chutney, aioli \$1.00 feta, fresh spinach, hollandaise \$4.00 avocado, grilled tomato, wilted spinach or pumpkin \$5.00 mushrooms, potato rosti, bacon, chicken \$6.00

SIM'R LUNCH

SIMR CHICKEN WRAP \$22.90

Marinated chicken, avocado, cheese, spinach and aioli in a house made flat bread with a side of chips

ZUCCHINI & CORN FRITTERS \$21.90

House made zucchini and corn fritters topped with tomato salsa, avocado, rocket and feta salad & Greek yoghurt

FISH AND CHIPS

\$25.90

Battered flathead fillets served with chips, salad and garlic aioli

POTATO GNOCCHI

\$24.90

House made gnocchi with bacon, burnt butter sauce topped with parmesan cheese

LINGUINE FUNGI

\$24.90

House made linguine pasta tossed with mushrooms, roasted pumpkin in a creamy confit garlic parmesan sauce

FETTUCCINE CARBONARA \$24.90

House made fettuccine tossed with bacon, garlic, cracked black pepper, parmesan cheese and egg

CHIPS

Side of chips \$7.00 Bucket of chips served with aioli \$13.50

KIDS MENU

KIDS E&B

\$10.90

1 Egg and 1 bacon on toast with tomato sauce

KIDS PANCAKES

\$11.90

with maple syrup and ice cream

KIDS FISH AND CHIPS

\$11.90

Battered flat head with chips & tomato sauce

KIDS CHICKEN AND CHIPS \$11.9

Battered chicken with chips & tomato sauce

SIM'R QUICK EATS

CHICKEN AND DILL TOASTY \$16.90

Chicken, dill, cheese and aioli in toasted Wild & Tamed sourdough

HCT TOASTY

\$14.90

Ham, cheese and tomato in toasted Wild & Tamed sourdough

JUMBO E& B

\$16.90

Two fried eggs, and bacon in toasted Wild & Tamed sourdough

BLT

Bacon lettuce, tomato in toasted Wild & Tamed sourdough

Add chicken \$6.00

CROQUE MADAME

\$16.90

\$14.90

Ham, cheese & Dijon mustard in toasted Wild & Tamed sourdough, topped with bechamel & a fried egg

TWISTED REUBEN

\$19.90

Beef brisket, sauerkraut, Russian dressing, and cheese in toasted Wild & Tamed rye

FOOD ALLERGY STATEMENT

Sim'R will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances;

we <u>cannot guarantee</u> completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Please let staff know if you have any special requirements









SIM'R DRINKS

COFFEE	SML	LG
Latte	5.00	6.00
Cappuccino	5.00	6.00
Long Black	5.00	6.00
Flat White	5.00	6.00
Mocha	5.00	6.00
Dirty Chai	5.00	6.00
Long Mac		5.00
Piccolo, Dbl espresso, sho	ort mac	3.50
Extra shot		+ .50
Decaf		+ .70
Syrup – Vanilla, caramel,	honey	+ .50
ALTERNATE MILK		
Bonsoy		+ 1.00
Almond milk		+ 1.00
Oat		+ 1.00
Lactose free		+ 1.00
HOT CHOCOLATE		
Hot Chocolate	5.00	6.00
White Hot Chocolate	5.00	6.00
CHAI		
Chai Latte	5.00	6.00
Turmeric chai	6.00	7.00
Brewed Chai		7.50
TEA		
A pot of tea for one		5.50
English breakfast, Earl Grey, Chai, Mint,		
Green or Lemongrass & Ginger		

ICED DRINKS		
Latte	7.00	
Long black	6.50	
Coffee – with ice cream	8.00	
Chocolate – with ice cream	8.00	
Mocha – with ice cream	8.00	
Chai – with ice cream	8.00	
FRESH JUICES		
Orange	8.00	
Apple	8.00	
Summer Delight	8.50	
Orange, pineapple & watermelon		
Green Goodness	8.50	
Apple, pear & celery		
Add beetroot	1.00	
Add ginger	1.00	
Add lemon	1.00	
MILKSHAKES	8.00	
Chocolate, Strawberry, Vanilla,		
Caramel, Blue Heaven, Banana or Lime		
SMOOTHIES	9.00	
-Mixed Berry		

BOTTLES		
Splitrock sparkling water	330ml	4.50
	750ml	7.00
Harcourt Sparkling Apple	Juice	6.00
Coke, Coke—no sugar		4.50
Riverport		4.50
Lemonade, Creamy Soda	, Raspber	ry,
Portello		
Tiro mineral waters		4.50
Passionfruit, Lemon, grap	efruit or	Ginger
beer & Lemon		
Lemon lime bitters		7.50

BEER & CIDER	
Harcourt apple cider	7.00
Harcourt dry apple cider	7.00
Harcourt pear cider	7.00
Cascade light	7.00
Northern mid	7.00
Northern full	8.00
Corona	9.00

raft Beer	
See our specials bo	ard

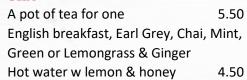
WINE	G	В
Sparkling Brut – Mandurang	12.00	34.00
Sparkling Blush – Mandurang	g 12.00	36.00
Riesling – Harcourt	13.00	30.00
Sav Blanc – Waterwheel	14.00	34.00
Chardonnay – waterwheel	14.00	32.00
Shiraz – Blakemore	14.00	34.00
See our wine cabinet for ou	r full seld	ection
of wines by the bottle		

SPIRITS

See our shelf for spirits and mixers from 11.00

COCKTAILS	
COCKTAILS	
Mimosa	15.00
Bloody Mary	15.00
Sangria	15.00
Espresso martini	20.00







- Banana & honey

-Mango & coconut cream





