

## All Day Breakfast

<b>Toast</b> Sourdough x 2 w/ butter, house jam / vegemite / peanut butter or honey	GFO/V	<b>\$6.00</b>
<b>Avo on Toast</b> Smashed Avo, goat's cheese, candied pecan, honey balsamic, lemon	GFO/V	<b>\$15.00</b>
<b>Truffle mushroom omelette</b> Trio of mushroom, avocado, porcini dust, pecorino	GF/V	<b>\$17.90</b>
<b>Breakfast Burger</b> Streaky bacon, fried egg, jack cheese, hash brown, spinach, aioli, relish + hollandaise on a toasted milk bun		<b>\$14.90</b>
<b>K8 Brisket Benedict – Signature Dish</b> 14 hour slow-cooked brisket, 2 poached eggs, sriracha hollandaise, fried shallots, chili, on toasted croissant	GFO	<b>\$18.90</b>
<b>Eggs Benedict</b> Your choice of Tasmanian smoked salmon, Shaved ham or Bacon with poached eggs, served on toasted English muffin + hollandaise	GFO	<b>\$17.90</b>
<b>Eggs on Toast</b> 2 eggs on toasted sourdough w/ Black garlic butter – poached / fried / scrambled	GFO/V	<b>\$9.90</b>
<b>Add on</b>		
Brisket / halloumi		<b>\$5.00 (each add on)</b>
Avocado / mushrooms / smoked salmon / streaky bacon		<b>\$4.00 (each add on)</b>
Hash brown / grilled tomato / spinach / hollandaise		<b>\$3.00 (each add on)</b>
<b>Sauces</b>		
Smoked garlic aioli / Chipotle mayo / K8 Special sauce		<b>\$1.00 (each)</b>

## KIDS

<b>Kids waffle</b> Toasted Belgian waffle, maple syrup, vanilla ice cream	V	<b>\$9.90</b>
<b>Dino Nuggets &amp; Chips</b> 6 dinosaur-shaped nuggets with battered chips		<b>\$9.90</b>
<b>Kids pasta</b> Pappardelle pasta, Napoli, parmesan, basil	V	<b>\$9.90</b>

GFO – Gluten Free Option

GF – Gluten Free

V – Vegetarian

VE – Vegan

## Lunch from 10:30am

### Starter

<b>Calamari</b> Lemon pepper calamari, fried garlic, lemon, black garlic aioli	GF	<b>\$12.00</b>
<b>Burrata</b> Burrata, heirloom tomatoes, basil, honey balsamic, crostini	V/GFO	<b>\$12.00</b>
<b>Arancini</b> Pumpkin and goat's cheese arancini, salsa Verde, pecorino	V	<b>\$12.00</b>
<b>Wings - 6 or 10</b> Salt and pepper coated wings, ranch sauce	GF	<b>\$8.00 / \$12.00</b>
<b>Or</b> Buffalo hot sauce, blue cheese dipping sauce, chives		<b>\$8.00 / \$12.00</b>

### Main

<b>Spring lamb</b> Lamb rump cooked medium, new potato, peas, salsa Verde, pancetta, lamb jus	GF	<b>\$25.00</b>
<b>Prawn pappardelle</b> Prawns, chilli, garlic, heirloom tomato, Napoli, basil	GFO	<b>\$20.90</b>
<b>Peach and pecan salad</b> Caramelized peach, rocket, candied pecan, burrata, Honey balsamic <i>Add Chicken \$5.00</i>	GF/V	<b>\$15.90</b>
<b>Sopressa Panino</b> Sopressa salami, shaved ham, salsa Verde, Swiss cheese on toasted Schiacciata		<b>\$16.90</b>

### Burgers - All burgers served on a toasted milk bun with beer-battered chips

<b>Brisket Burger – Signature Dish</b> 14 hour slow-cooked brisket, streaky bacon, jack cheese, slaw, BBQ sauce, jalapeno jam	GFO	<b>\$18.50</b>
<b>Fried Chicken Burger</b> Fried chicken breast, lettuce, pickle, jack cheese, black garlic aioli	GFO	<b>\$18.50</b>
<b>Wagyu Cheeseburger</b> Wagyu beef patty (cooked medium), jack cheese, pickle + K8 special sauce <i>Make Deluxe \$4.00</i> - Lettuce, tomato and streaky bacon	GFO	<b>\$14.50</b>

### Sides

<b>Chips</b> Beer battered chips w/ smoked garlic aioli	V	<b>\$5.00</b>
<b>Side Garden Salad</b> Fresh side salad w/ honey balsamic	GF/V/VE	<b>\$8.00</b>
<b>Slaw</b> House slaw w/ fried shallots	GF/V	<b>\$8.00</b>