

All Day Breakfast

Toast Sourdough x 2 w/ butter, house jam / vegemite / peanut butter or honey.	GFO/V	\$6.00
Avo on Toast Smashed Avo, goat's cheese, Macadamia dukkha, honey balsamic, lemon.	GFO/V	\$15.00
Zucchini Fritters Smashed avocado, romesco yoghurt, poached eggs, macadamia dukkha.	GF/V	\$17.90
Truffle Mushroom Omelette Trio of mushroom, avocado, porcini dust, pecorino.	GF/V	\$17.90
Breakfast Burger Streaky bacon, fried egg, jack cheese, hash brown, spinach, aioli, relish + hollandaise on a toasted milk bun.	GFO	\$15.90
K8 Brisket Benedict – Signature Dish 14 hour slow-cooked brisket, 2 poached eggs, sriracha hollandaise, fried shallots, chili, on toasted croissant.	GFO	\$20.90
Eggs Benedict Your choice of Tasmanian smoked salmon, Shaved ham or Bacon with poached eggs, served on toasted English muffin + hollandaise.	GFO	\$17.90
Eggs on Toast 2 eggs on toasted sourdough w/ Smoked chilli butter – poached / fried / scrambled.	GFO/V	\$9.90
Add on		
Brisket / halloumi		\$5.00 (each add on)
Avocado / mushrooms / smoked salmon / streaky bacon		\$4.00 (each add on)
Hash brown / grilled tomato / spinach / hollandaise		\$3.00 (each add on)
Sauces		
Garlic aioli / Smoked chilli mayo / K8 Special sauce		\$1.00 (each)

KIDS

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

GFO – Gluten Free Option

GF – Gluten Free

V – Vegetarian

VE – Vegan

Lunch from 10:30am

Starter

Calamari Fritti	GF	\$12.00
Lemon pepper calamari, lemon, Sauce Gribiche.		
Bruschetta	V/GFO	\$14.00
Heirloom cherry tomato, basil, pickled onion, shaved pecorino.		
Lamb Arrosticini	GF	\$16.00
Marinated lamb skewers, romesco yoghurt, macadamia dukkha.		
Chicken Ribs	GF	
Serving of Salt and vinegar coated chicken ribs + smoked chilli mayo.		\$14.00
Or		
Serving of Buffalo hot sauce coated chicken ribs + blue cheese sauce.		\$14.00

Main

Market Fish	GF	\$27.00
Roast kipfler potatoes, sauteed greens, lemon butter sauce.		
Pollo Pappardelle		\$22.90
Freshly made pappardelle, Chicken, sage, hazelnut in white wine butter sauce + pecorino.		
Peach & Pecan salad	GF/V	\$16.90
Caramelized peach, rocket, Macadamia dukkha, Goat's cheese, Honey balsamic. <i>Add Chicken \$5.00</i>		
Sopressa Panino		\$17.90
Sopressa salami, shaved ham, salsa Verde, Swiss cheese on toasted Schiacciata.		

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

Brisket Burger – Signature Dish	GFO	\$18.50
14 hour slow-cooked brisket, streaky bacon, jack cheese, slaw, BBQ sauce, jalapeno jam.		
Fried Chicken Burger	GFO	\$18.50
Fried chicken breast, lettuce, pickle, jack cheese, Smoked chilli mayo.		
Wagyu Cheeseburger	GFO	\$15.50
Wagyu beef patty (cooked medium), jack cheese, pickle + K8 special sauce. <i>Make Deluxe \$4.00</i> - Lettuce, tomato and streaky bacon.		

Sides

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