

## 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, Macadamia dukkha, honey balsamic, lemon on toasted schiacciata.	GFO/V	<b>\$16.00</b>
<b>Zucchini Fritters</b> Smashed avocado, romesco yoghurt, poached eggs, macadamia dukkha.	GF/V	<b>\$18.90</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.	GFO	<b>\$16.90</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>\$21.90</b>
<b>Eggs Benedict</b> Your choice of Tasmanian smoked salmon, roasted field mushroom or bacon with poached eggs, served on toasted schiacciata + hollandaise.	GFO	<b>\$17.90</b>
<b>Eggs on Toast</b> 2 eggs on toasted sourdough w/ smoked chilli butter – poached / fried / scrambled.	GFO/V	<b>\$10.90</b>

### Add on

Brisket / haloumi	<b>\$5.00 (each add on)</b>
Avocado / mushrooms / smoked salmon / streaky bacon / shaved ham	<b>\$4.00 (each add on)</b>
Hash brown / grilled tomato / spinach / hollandaise	<b>\$3.00 (each add on)</b>
<b>Sauces</b> Garlic aioli / Smoked chilli 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 Fritti</b>	GF	<b>\$13.00</b>
Lemon pepper calamari, lemon, Sauce Gribiche.		
<b>Lamb Arrosticini</b>	GF	<b>\$16.90</b>
Marinated lamb skewers, romesco yoghurt, macadamia dukkha.		
<b>Chicken Ribs</b>	GF	
Serving of Salt and vinegar coated chicken ribs + smoked chilli mayo.		<b>\$14.00</b>
<b>Or</b>		
Serving of Buffalo hot sauce coated chicken ribs + blue cheese sauce.		<b>\$14.00</b>

### Main

<b>Porchetta</b>	GF	<b>\$27.00</b>
Slow cooked rolled porkbelly with herbs, seasonal roasted veggies + Gravy.		
<b>Duck Ragu Fettucine</b>		<b>\$22.90</b>
Freshly made fettucine, duck, red wine jus, sage, mirepoix of carrot, onion and celery + pecorino.		
<b>Pear &amp; Walnut salad</b>	GF/V	<b>\$16.90</b>
Caramelized pear, rocket, walnut, Gorgonzola dressing, Honey balsamic. <i>Add Chicken \$5.00</i>		
<b>Sopressa Panino</b>		<b>\$17.90</b>
Sopressa salami, shaved ham, salsa Verde, Swiss cheese on toasted Schiacciata.		

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

<b>Brisket Burger – Signature Dish</b>	GFO	<b>\$18.90</b>
14 hour slow-cooked brisket, streaky bacon, jack cheese, slaw, BBQ sauce, jalapeno jam.		
<b>Kaorage Chicken Burger</b>	GFO	<b>\$18.90</b>
Kaorage fried chicken, lettuce, kimchi, carrot, pickled onion, gochujang mayo.		
<b>Wagyu Cheeseburger</b>	GFO	<b>\$15.90</b>
Wagyu beef patty (cooked medium), jack cheese, pickle + K8 special sauce. <i>Make Deluxe \$4.00</i> - Lettuce, tomato and streaky bacon.		

### Sides

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