

## All Day Breakfast

<b>Toast</b> Schiacciata x 2 w/ butter, house jam / vegemite / peanut butter or honey.	GFO/V	<b>\$7.9o</b>
<b>K8 Fruit Toast</b> Rich fruit toast served with creme cheese, blood orange and raw honeycomb	V	<b>\$14.9o</b>
<b>Avo on Toast</b> Smashed Avo, goat's cheese, macadamia dukkha, honey balsamic, lemon on toasted schiacciata.	GFO/V	<b>\$18.9o</b>
<b>French toast</b> Thick slices of Brioche bread pan fried with cinnamon and vanilla, served with whipped cream, fresh berries, Vanilla Ice cream and maple syrup. <i>Add bacon \$6.oo</i>	V	<b>\$15.9o</b>
<b>Zucchini Fritters</b> Smashed avocado, romesco yoghurt, poached eggs, macadamia dukkha.	GF/V	<b>\$18.9o</b>
<b>Omelette 4 Formaggi</b> Four cheese omelette and fried shallots. <i>Add bacon \$6.oo</i>	GF/V	<b>\$17.9o</b>
<b>Breakfast Burger</b> Streaky bacon, fried egg, jack cheese, hash brown, spinach, aioli, relish + hollandaise on a toasted milk bun.	GFO	<b>\$17.9o</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>\$22.9o</b>
<b>Eggs Benedict</b> Served on toasted schiacciata + hollandaise with poached eggs with your choice of either: <ul style="list-style-type: none"><li>• Tasmanian smoked salmon + spinach</li><li>• Roasted field mushroom and halloumi</li><li>• Streaky bacon</li></ul>	GFO	<b>\$18.9o</b>
<b>Eggs on Toast</b> 2 eggs on toasted schiacciata w/ burnt sage butter – poached / fried / scrambled.	GFO/V	<b>\$11.9o</b>

### Add on

Brisket / haloumi / smoked salmon / streaky bacon / Pork sausage (2)	<b>\$6.oo (each add on)</b>
Avocado / mushrooms / shaved ham	<b>\$4.oo (each add on)</b>
Hash brown / grilled tomato / spinach / hollandaise / goat's cheese	<b>\$3.oo (each add on)</b>

### KIDS

<b>Kids French toast</b> One slice Brioche toast served with vanilla ice cream and maple.	V	<b>\$10.9o</b>
<b>Dino Nuggets &amp; Chips</b> 6 dinosaur-shaped nuggets with battered chips.		<b>\$10.9o</b>
<b>Kids Gnocchi</b> Gnocchi, Napolitana, basil + pecorino.	V	<b>\$10.9o</b>

## Lunch from 10am

### Starter

**Calamari Fritti** **\$14.90**  
Tender Squid tentacles with a delicious light authentic Chinese flavoured coating, Lemon zest Citrus aioli.

**Panzanella Salad** **\$20.90**  
Heirloom cherry tomatoes with hearty Italian croutons, garlic, red onion, White anchovies, basil, buffalo mozzarella tossed in a light and tangy dressing.

**Chicken Strips** GF **\$14.00**  
Serving of Salt and vinegar coated boneless chicken strips + chipotle mayo.

**Or**

Serving of Buffalo hot sauce coated boneless chicken strips + blue cheese sauce. **\$14.00**

### Main

**Grilled Barramundi** GF **\$27.90**  
Fresh grilled Barramundi fillet, roasted vegetables, chat potatoes + lemon hollandaise.

**Gnocchi Sorrentina** V **\$22.90**  
House made potato Gnocchi, fresh heirloom tomato sauce, buffalo mozzarella, basil and garlic.

**Mediterranean Lamb Salad** GF **\$21.90**  
Garlic & Rosemary marinated Lamb, mesclun, fried capers, caramelised balsamic vinegar, olives, tomato, romesco.

**Add Goat's Cheese \$3.00**

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

**Brisket Burger + Chips – Signature Dish** GFO **\$20.90**  
14 hour slow-cooked brisket, streaky bacon, jack cheese, slaw, BBQ sauce + jalapeno jam.

**Crispy Chicken Truffle Burger + Chips** GFO **\$20.90**  
Crispy herbed chicken breast, Truffle mayo, lettuce, sliced tomato + pecorino cheese.

**Make Supreme + \$4.00** – Jack cheese and streaky bacon.

**Wagyu Cheeseburger + Chips** GFO **\$18.90**  
Wagyu beef patties (cooked medium), jack cheese, pickle + K8 special sauce.

**Make Deluxe + \$4.00** - Lettuce, tomato and streaky bacon.

### Sides

**Side of chips** V **\$4.00**

**Bowl of Chips** V **\$7.00**  
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.

**Roast Vegetables** GF/V **\$10.00**  
Roasted seasonal vegetables.

**Sauces** **\$1.00 (each)**

Garlic aioli / Chipotle mayo / K8 Special sauce /  
Tomato sauce / BBQ sauce / Sriracha / Blue cheese  
sauce