

BREAKFAST MENU TILL 11.45 AM

eggs on toast GFO*

free range eggs, tomato relish + toasted sourdough 14
add trunkey creek bacon (two rashers) 21

bacon + egg roll GFO*

toasted potato bun w one egg, bacon, spinach, swiss cheese
+ sauce or tomato relish 16

eggs benedict GFO*

poached free range eggs + hollandaise on english muffin
w spinach 18
w grilled ham 20
w trunkey creek bacon 23
w smoked salmon 24

porcini + parmesan risotto cake

poached free range eggs, whipped danish fetta, rocket pesto,
cherry tomato + thyme jam on porcini + parmesan risotto cake 25

chinese style fried eggs

fried eggs w jasmine rice, coriander + green chilli pesto,
spring onion, fried shallots, toasted sesame seeds
w sweet soy dressing 24

chorizo sausage ragu + eggs GFO*

chorizo, smoky paprika, cannellini bean + capsicum ragu
w fried eggs, halloumi + toasted sourdough 25

chilli scrambled eggs GFO*

scrambled eggs, house-made chilli jam, seed dukkah,
maple bacon + sourdough toast 23

ADD SOMETHING ELSE

peanut butter, vegemite, marmalade, berry jam, honey 2
hollandaise, tomato relish, free range egg 3
housemade cherry tomato jam or chilli jam 5
grilled field mushroom, roast tomato, spinach, avocado, halloumi 6
trunkey creek bacon - two rashers, trunkey creek chorizo 7
tasmanian smoked salmon 8

bruschettas GFO*

oven roasted roma tomatoes, lemon herb ricotta, basil pesto +
balsamic reduction on sourdough 22

tasmanian smoked salmon, beetroot hummus, dill yoghurt
+ rocket pesto on sourdough 25

buttermilk pancakes GFO/DFO*

buttermilk pancakes w caramelised pear, maple
+ vanilla icecream 21

house-made granola

honey + vanilla toasted oats, pumpkin + sunflower seeds, dried
cranberries + apricots w seasonal fruit + passionfruit yoghurt 22

almond + quinoa muesli GF/DF*

almond + quinoa muesli w coconut yoghurt, seasonal fruit
+ maple syrup 18

middle eastern fruit toast w butter GFO*

one slice 5
two slices 9

toasted banana bread w butter

one slice w butter 9

ham + cheese croissant

toasted croissant w grilled ham + swiss cheese 11

toast - two slices GFO*

sourdough, turkish, white 6
gluten free 7

To ensure our chefs maintain the quality of each dish, we kindly
request minimising alterations to the menu.

10% WEEKEND SURCHARGE APPLIES

Menu accompaniments may change to reflect seasonal availabilities.

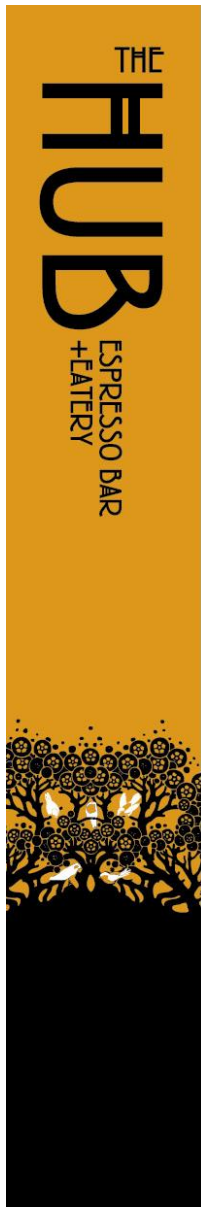
GF = gluten free | GFO = gluten free option | DF = dairy free | DFO = dairy free option

Please be aware that The Hub kitchen is not a gluten free kitchen, cross
contamination may occur.

* Patrons with severe allergies should consult our waitstaff for suitable options.

THE
HUB
ESPRESSO BAR
+ CATERY





KID'S MENU

BREAKFAST TILL 11:45 AM

kid's pancakes w maple syrup + seasonal fruit	11
kid's brekkie w egg, bacon, white toast + tomato sauce	11
kid's bacon + egg roll w sauce	12
kid's muesli w fruit + honey	11

LUNCH NOON - CLOSE

vegemite sandwich	4
peanut butter + jam sandwich	4
kid's ham, cheese, tomato toastie	10
kid's melt w ham, cheese + tomato	7
kid's cheeseburger w beef patty (100g), cheese, lettuce, tomato sauce w chips + tomato sauce	16
chicken tenders w chips + tomato sauce	10
bowl of chips w tomato sauce	6

GF options available - please consult our waitstaff

COLD DRINKS

chocolate milk	4
strawberry milk	4
kid's iced choc	5
small orange juice	4
small apple juice	4

HOT DRINKS

hot chocolate	4
babyccino	2
kid's chai latte	4

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LUNCH MENU NOON - CLOSE

blt GFO*	22	warm butternut pumpkin salad GF*	22
trunkey creek bacon, lettuce, tomato on toasted turkish w chips + aioli		roasted butternut pumpkin w ginger oven roasted roma tomato, rocket pesto, cashew nuts, fried eschallots + lime yoghurt	
beef burger GFO*	27	add grilled chicken	27
beef patty (150g) on toasted potato bun w swiss cheese, onion jam, dill pickles, dijonnaise, tomato + lettuce w chips + aioli		smoked salmon salad	25
add bacon	30	tasmanian smoked salmon, parmesan crumbed cauliflower, mesculin leaf, roasted garlic + mustard aioli, fennel + chilli salt	
sirloin steak GF*	33	bruschettas GFO*	22
250g sirloin steak, grilled field mushrooms, lemon dressed salad, tarragon butter + chips		oven roasted roma tomatoes, lemon herb ricotta, basil pesto + balsamic reduction on sourdough	25
escalope of salmon GF*	33	tasmanian smoked salmon, beetroot hummus, dill yoghurt + rocket pesto on sourdough	9
pan-fried salmon w oven roasted tomatoes, dutch cream potato salad w bacon, spring onion + salsa verde		bowl of chips w aioli GF/DF*	14
baked barramundi GF/DF*	33	toasties GFO*	16
baked barramundi, sautéed turmeric potato, baby spinach, indian eggplant relish, lemongrass + curry oil		ham, swiss cheese, tomato relish on thick white toast	
moroccan lamb	30	charred capsicum, prosciutto, swiss cheese, tomato + basil pesto on turkish	
moroccan lamb loin w fetta, orange, date, mint + parsley, almond cous cous + pomegranate molasses dressing			
bloody mary linguine	27		
grilled tiger prawns in vodka, tomato spaghetti w celery salt + herbed pangrattato			
grilled halloumi salad GF*	23		
grilled halloumi, earl grey soaked raisins, sweet + sour spanish onion, mesculin leaf + burnt butter tzatziki			

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