

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 damper roll w one egg, bacon, spinach, swiss cheese 16
+ sauce or tomato relish

eggs benedict GFO*

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

middle eastern brekkie

poached eggs w beetroot hummus, rocket pesto, 24
baked lebanese bread + pistachio za'atar

sri lankan fried eggs GF*

fried eggs w sri lankan spiced potatoes + coconut, lime + 24
coriander relish

brekkie burger GFO*

pork, fennel + parsley patty, fried egg, hash brown, rocket, 24
tomato + bacon jam on toasted damper roll

chilli scrambled eggs GFO*

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

ADD SOMETHING ELSE

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

roast tomato bruschetta GFO*

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

smashed avocado GFO*

smashed avocado, beetroot relish, rocket + fetta on sourdough 19
add poached egg 22
add tasmanian smoked salmon 27

buttermilk pancakes GFO/DFO*

buttermilk pancakes w candied apple + vanilla ricotta 21

rolled oat porridge

w blueberry compote + caramelised almonds 20

almond + quinoa muesli GF/DF*

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

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

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.



LUNCH MENU NOON - CLOSE

blt GFO*	22	smoked salmon salad	25
trunkey creek bacon, lettuce, tomato on toasted turkish w chips + aioli		smoked salmon w house pickled turmeric cauliflower, mesculin leaf, honey mustard dressing + smoked cheddar biscuit crumb	
confit chicken maryland GF*	27	roast tomato bruschetta GFO*	22
confit chicken maryland w potato thyme rosti, pan-fried zucchini, tarragon aioli + tomato relish		oven roasted roma tomatoes, lemon herb ricotta, basil pesto + balsamic reduction on sourdough	
steak sandwich GFO*	27	prosciutto + pear bruschetta GFO*	23
120g sirloin steak w lettuce, tomato, swiss cheese, caramelised onion + aioli on toasted damper roll w chips + aioli		fresh prosciutto, rocket, pesto, goat's cheese + house-made pear + ginger chutney on toasted sourdough	
pan-fried salmon GF*	33	bowl of chips w aioli GF/DF*	9
pan-fried salmon w warm salad of roasted beetroot, orange, walnuts + mixed lettuce dressed w horseradish yoghurt + basil oil		the cuban toastie	20
asian style braised pork belly	30	ham, smoked pork, american mustard, dill pickle, swiss cheese on thick white toast	
masterstock braised pork belly w chargrilled pineapple, coriander + kaffir lime, peanut dressing + jasmine rice		ham cheese toastie	14
mushroom + bacon linguine	25	ham, swiss cheese, tomato relish toastie on thick white toast	
linguine w field mushrooms + trunkey creek bacon in porcini, white wine sauce			
arancini	24		
sundried tomato + basil arancini w lemon + thyme yoghurt, prosciutto + rocket salad			
warm butternut pumpkin salad GF*	23		
roasted maple butternut pumpkin w ginger oven roasted roma tomato, rocket pesto, cashew nuts, fried eschallots + lime yoghurt			
add grilled chicken	28		

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ESPRESSO BAR

JUICES + SOFT DRINKS

cranberry, apple, orange or guava juice	6.5
house squeezed juice of the week	8
coke, coke no sugar, lemonade, san pellegrino sparkling water	6
san pellegrino aranciata rossa (blood orange), saba ginger beer, saba raspberry kombucha	7
housemade lemongrass, cranberry + ginger iced tea	7

COLD DRINKS

iced long black	5.5
iced coffee w ice + milk	6.5
iced chai w ice + milk	
iced coffee w icecream + milk	7.5
iced mocha w icecream + milk	
iced chocolate w icecream + milk	
iced matcha w ice + strawberry	8
milkshakes <i>chocolate, strawberry, vanilla, caramel</i>	7.5

iced coffees are made on cold brew unless espresso requested

HOT COFFEE + CHOCOLATE

short black	4
piccolo, macchiato	4.5
flat white, cappuccino, café latte, mocha, hot chocolate, chai latte, turmeric latte, matcha latte	small 5.50 / large 6
DR34 - HUB signature coffee double ristretto latte 3/4 filled	6
belgian hot chocolate	small 6.5 / large 7.5

OPTIONS

extra shot	0.5
single origin	0.5
soy / almond / oat / lactose free milk	1
syrops (<i>vanilla or caramel</i>)	0.5

TEA

english breakfast, russian caravan, french earl grey, earl grey, spiced chai, black vanilla, copenhagen blend, jasmine green, gunpowder green, lemongrass, turkish apple, peppermint, organic rooibos, chamomile	5.5
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WINE + BEER

WINES from See Saw (Orange region)

whites	pinot gris chardonnay	bottle 35 glass - 11
sparkling	prosecco	
pinks	rose	
reds	shiraz* pinot noir*	bottle 35 glass - 11

**red wines only available by the glass seasonally.*

BEER

james boag's premium light	7
reckless brewing co. pale ale	10
stone & wood pacific ale	9
great northern mid-strength	7

ALSO

mimosa - prosecco w orange or guava	11
small acres apple cider (alcoholic)	9
buderim ginger beer (alcoholic)	10
stone pine dry gin + tonic w mint + lime	12
stone pine native citrus vodka + soda w lime	12

DESSERT

amaretti GF/DF*	5
chocolate brownie GF*	5.5
trail cookie	5.5
affogato GF*	
two scoops ice cream w two shots of espresso	6
add Frangelico	14
mini basque cheesecake w burnt orange syrup GF*	8

DESSERT OF THE WEEK

see specials board

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KID'S MENU

BREAKFAST TILL 11:45 AM

kid's pancake w maple syrup, seasonal fruit + icecream	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
kid's porridge w apple + honey	11

LUNCH NOON - CLOSE

vegemite sandwich	5
peanut butter + jam sandwich	5
kid's ham, cheese, tomato toastie	10
chicken tenders w chips + tomato sauce	10
kid's blt w chips	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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