

LUNCH MONDAY TO FRIDAY 12PM TO 3PM

DINNER FRIDAY 6PM TO 10PM

Motorwagen

STARTERS

- Chicken thighs and wings with fennel seed seasoning and garlic aioli 15
Salt and pepper calamari with spicy mayo | *df* 16
Seared scallops, celeriac puree, burnt butter croutons
and roast pumpkin 22

SALADS

- Pumpkin salad with feta, spinach and semi-dried tomatoes | *v, gf* 18
Fresh tomato, basil oil, mozzarella and lettuce
with pumpkin seeds | *v, gf* 16

PASTA & RISOTTO

- Braised beef and ricotta ravioli with chicken broth and chive oil 24
Prawn and zucchini risotto | *gf* 26
Vegan lasagna, tomato, cauliflower and vegan cheese | *v, ve, df* 23

MAINS

- Braised lamb shoulder, capsicum cous cous and pickled vegetables | *df* 28
Pan fried Barramundi with parsnip puree, crunchy chic peas
and sugar snap peas | *gf* 30
Slow cooked beef flank with roast potatoes and mustard jus | *gf* 30
Fish and triple cooked chips served with house-made tartare sauce | *df* 26
Chicken breast confit, chic pea puree, rocket pesto and pine nuts | *gf* 26

SIDES

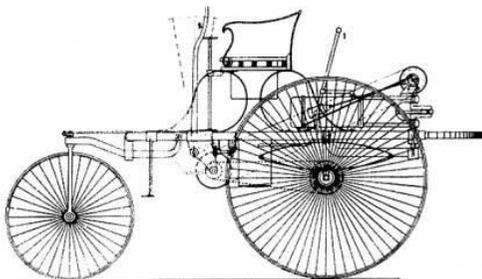
- Roast Veggies | *v, gf* 10
Seasonal Salad | *v, ve, gf, df* 10
Fries and aioli | *v, gf, df* 10

DESSERTS

- Pannacotta, strawberry, burnt white chocolate | *v, gf* 18
Carrot cheese cake, meringue and fresh blueberries | *v* 16
Chocolate brownie with vanilla ice-cream and sweet juice | *v* 18

v: vegetarian | ve: vegan | gf: gluten free | df: dairy free

Menu subject to change without notice



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BREAKFAST *Mon to Fri 7am to 11am*

House-made toast

Served with cultured butter and our own triple berry jam, peanut butter or Vegemite

Sourdough	7
Walnut and Raisin	9
Banana Bread	9
Gluten Free	9

Eggs your way on sourdough 11

Eggs, scrambled, poached or fried, served with house-made sourdough and tomato relish

Autumn Fruits and Hemp Muesli 17

The best of Autumn fruits, “the wild” gluten and dairy free rolled buckwheat clusters and hemp seeds, with coconut yoghurt | *v, gf, df*

Mushroom Sourdough Bruschetta 18

with walnut pesto, wild rocket and smoked ricotta | *v*

Eggs ‘benzy’

Poached eggs on house made sourdough with hollandaise sauce.

Spinach	14
Bacon	18
Hot Smoked Salmon	22

French Toast 19

Pan fried and baked soft brioche with figs and vanilla cream

Warm Rice Pudding 17

Served with polenta crisp and autumn fruits

Avocado on Housemade Sourdough 17

with prosciutto, semi-dried tomato, basil oil and olive crumb

Braised Cannellini Beans 16

House made sourdough with a slow poached egg, salami, asparagus and crispy cavolo nero

Sides

1 Egg	4
Sourdough	4
Shaved smoked ricotta	4
Avocado	6
Bacon	7
Mushrooms	7
Hot Smoked Salmon	8

v: vegetarian | df: dairy free | gf: gluten free | ve: vegan



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GROUP A LA CARTE BREAKFAST

For groups of up to 32 guests.

Guests order from the menu below at the table on arrival

ALTERNATE DROP BREAKFAST

Select two dishes from options below:

Your chosen two dishes will be served alternate drop

- | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Eggs 'Benzy' | 18 |
| Poached eggs on artisan housemade sourdough with bacon and hollandaise sauce | |
| Avocado on Housemade Sourdough | 17 |
| Served with prosciutto, semi-dried tomato, basil oil and olive crumb | |
| Mushroom Sourdough Bruschetta | 17 |
| Served with walnut pesto, wild rocket and smoked ricotta <i>v, gf</i> | |
| Autumn Fruits and Hemp Muesli | 17 |
| The best of Autumn fruits, "The Wild" gluten free and dairy free rolled buckwheat clusters and hemp seeds, with coconut yoghurt <i>v, gf, df</i> | |



BISTRO MENU

GROUPS OF 21 GUEST OR MORE

<p>Alternate Drop Select 2 dishes per course to be served alternate drop Plus two sides to be served with mains for the table to share Menu selections and dietary requirements required 72 hours prior to dining</p>	<p>Main and sides \$40pp 2 Course Entrée, Main and Sides \$55pp 2 Course Mains, Sides and Dessert \$55pp 3 Course Entrée, Main, Sides & Dessert \$70pp</p>
<p>Shared Set Course Select 3 dishes per course, plus two sides to be served with mains. Items selected to be served on platters to the middle of the table for guests to share Menu selections and dietary requirements required 72 hours prior to dining</p>	<p>Main and Sides 40pp 2 Course Entrée, Main and Sides \$55pp 2 Course Main, Sides and Dessert \$55pp 3 Course Entrée, Main, Sides & Dessert \$70pp</p>
<p>ENTREE</p>	<p>Chicken thighs and wings with fennel seed seasoning and garlic aioli Salt and pepper calamari with spicy mayo <i>df</i> Seared scallops, celeriac puree and burnt butter croutons Pumpkin salad with feta, spinach and semi dried tomatoes <i>v, gf</i> Fresh tomato, basil oil, mozzarella and lettuce with pumpkin seeds <i>v, gf</i></p>
<p>MAINS</p>	<p>Braised beef and ricotta ravioli with chicken broth and chive oil Prawn and zucchini risotto <i>gf</i> Vegan lasagna with tomato, cauliflower and vegan cheese <i>v, ve, df</i> Braised lamb shoulder, capsicum cous cous and pickled vegetables <i>df</i> Pan fried Barramundi with parsnip puree, crunchy chickpeas and sugar snap peas <i>gf</i> Slow cooked beef flank with roast potatoes and mustard jus <i>gf</i> Fish and triple cooked chips served with housemade tartare sauce <i>df</i> Chicken breast confit, chic pea puree, rocket pesto and pine nuts <i>gf</i></p>
<p>SIDES</p>	<p>Roast Veggies <i>v, gf</i> Seasonal Salad <i>v, ve, gf, df</i> Fries and aioli <i>v, gf, df</i> Housemade Sourdough</p> <p style="text-align: right;">Additional \$5pp</p>
<p>DESSERT</p>	<p>Pannacotta with strawberries and burnt white chocolate <i>v, gf</i> Carrot cheese cake, meringue and fresh blueberries <i>v</i> Chocolate brownie with vanilla ice-cream ad sweet juice <i>v</i></p>

