



HIDDEN CREEK  
GRANITE BELT

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## BREAKFAST MENU

8 – 10 30

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<b>ARTISAN SOURDOUGH</b> 8	<b>GRANOLA BOWL</b> 20
choice of condiments : vegemite, peanut butter, nutella, seasonal jam & cultured butter	seasonal fruit, berry compote, greek yogurt, granola, nuts, milk
<b>RAISIN TOAST</b> 9	<b>EGGS BENEDICT</b> 22
seasonal jam, cultured butter	poached eggs, spinach, hollandaise, sourdough
<b>EGGS YOUR WAY</b> 15	add smoked ham or bacon 5
choice of fried, poached or scrambled with sourdough	add smoked salmon 6
<b>Grilled BnE Panini</b> 21	<b>SMASHED AVO</b> 22
2 bacon, 2 fried egg, cheese, tomato chutney	avocado, hommus, crumbled feta, cherry tomatoes, balsamic glaze
served with side of hash brown	add two poached eggs 6
<b>HIDDEN CREEK ROLL</b> 22	<b>FRENCH TOAST</b> 24
bacon, fried egg, cheese, spinach, hashbrown, tomato chutney, hollandaise, smashed avocado	sourdough, mixed berries, berry compote, butterscotch, nuts, whip cream, vanilla ice cream

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## EXTRAS

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smashed avocado 6   smoked salmon 6   bacon 5   hash brown 5  
smoked ham 5   garlic n truffle aioli 4   hollandaise 3   feta 3   GF bread 3



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## LIGHT LUNCH

11 - 4

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All lunch menus are accompanied with a glass of wine

- CHEESE BOARD FOR TWO** 70  
assorted cheese, meat, olives, dip, pickles, fruit, nuts, crackers, bread  
*all ingredients are house made and locally sourced*
- SWEET TOOTH'S PANCAKE PLATTER FOR TWO** 55  
Whey pancake, Cultured butter, Whipped ricotta, Vanilla Ice cream, Maple Syrup,  
Butterscotch, Berry Compote, Nutella, Caramelised banana, Fruits, Mixed nuts  
add Stanthorpe Creamed honey +6
- SMOKED SALMON SOBA NOODLE POKE BOWL** 29  
Green leaf salad, Slaw, Buckwheat noodle, Sweet corn, Cherry tomato, Avocado,  
Smoked salmon, served with Roasted sesame dressing
- THAI CURRIED PORK SAUSAGE PANINI** 28  
Tenterfield Premier Butcher's Thai green curried pork sausages, Spinach, Tomato Chutney,  
Cheese on Focaccia, served with beer batter chips
- SMOKED CHICKEN COBB SALAD** 27  
Smoked chicken, Boiled eggs, Crispy bacon, Avocado, Cherry tomato, Spinach, Crouton,  
Crumbled Feta, served with Chardonnay vinaigrette dressing
- WHIPPED RICOTTA + MARINATED OLIVES** 18  
Housemade ricotta, Cypress Ridge caramelised garlic balsamic + EVO,  
Marinated olives from Cominos Olive Groves, served with Focaccia
- ROSEMARY CHIPS** 11  
Beer batter chips, rosemary sea salt, garlic n truffle aioli, parmesan
- BAKED CUSTARD TART** 14  
Vanilla custard, Shortbread crust, Fresh mixed berry, Butterscotch sauce,  
Berry compote, Whip cream, Ice cream