

**Brunch Menu**  
**10am till 2pm**

- Risby's summery Morning** ..... \$13  
 Muesli soaked in apple juice topped with yoghurt, nuts & home made berry compote, chefs special seasonal fruit puree.
- Simple start** ..... \$ 9  
 Toast with butter jam or vegemite.
- Bulls eye** ..... \$15  
 Two fried eggs topped on Scottsdale maple bacon & toast, Bed of dressed mixed leaves.
- Heavy Breaky**..... \$18  
 Poached eggs glazed with hollandaise, cherry tomato & mushroom confit, cheese & chili sausage tangled with bacon jam, Trout toast.
- Fish & Chips**..... \$15  
 Simply the classic with Aioli, check on catch of the day.
- Asian Style fish cake** ..... \$16  
 Coconut & panko crumbed fish cake with a twist of Asian spices, topped with orange chili jam, pickled cabbage slaw, truffle hollandaise, fries
- Grilled Catch** ..... \$ 25  
 Grilled catch of the day with summery salad, wasabi & sriracha aioli.
- Oysters** ..... \$34 Dozen or \$17 ½ dozen  
 Served with toppings & you can create your own
- Open sandwich** ..... \$ 16  
 Grilled sour bread topped with cape grim minute steak, Rubicon red & avocado gratin, onion confit, dressed with aioli.
- All smoked** ..... \$ 20  
 Home smoked fish in apple wood, Asian spices Tassie quail smoked in fenugreek leaves & coriander, Smoked king island brie
- Gran finale**
- Sorbet** ..... \$13  
 Hand churned fresh fruit sorbet with nuts
- Mixed textures** ..... \$13  
 Vanilla Ice cream topped with chocolate sauce , nuts, marshmallow & raisins aged in dark rum

- Cafeteria** ..... 5.0
- Latte*
- Flat White*
- Cappuccino*
- Piccolo*
- Long | Short Black*
- Espresso*

- Extras** ..... 0.5
- Soy Milk*
- Double shot*
- Decaf*
- Hot or Iced**
- Chocolate**..... 6
- Our dark Chocolate or white hot chocolate in a Maison Jar with cream

- Teas** ..... 4.5
- English Breakfast*
- Lemon Grass*
- Peppermint*
- Earl Grey*
- Green Natural*
- Camomile*

**Risby High tea**

Min 2 people, booking required  
 Cakes, Savoury pastry  
 gourmet sandies  
 \$30.00 pp

