



BREAKFAST

All Day Big Breakfast \$17.50

Eggs to your liking, crispy bacon, roasted flat mushrooms & baby spinach. Slow roasted Roma tomato, thick chicken sausage & hash browns, served on toasted Turkish bread.

Eggs Benedict \$15.50

Poached eggs, served on a bed of wilted baby spinach & your choice of shaved leg ham, smoked salmon or bacon set on a toasted English muffin with fresh hollandaise.

Bliss Classic Breakfast Combo \$22.50

Three course tasting plate of fresh bircher muesli, eggs benedict & mini ricotta pancakes with a raspberry couli & a coconut & white chocolate ice-cream.

Bacon & Eggs \$13.50

Eggs to your liking served with crispy bacon, slow roasted tomatoes on a crunchy ciabatta.

Avocado, Poached Egg & Mushroom Bagel V \$15.50

Poached eggs served on a toasted poppy seed bagel with cream cheese roasted flat mushrooms and fresh spinach. Finished with a balsamic glaze fanned avocado & tomato relish.

Open Grilled Bruschetta V \$17.50

Roasted field mushrooms, Roma tomatoes, capsicum, asparagus & zucchini all tossed through a sun dried tomato pesto. Lightly grilled with goats cheese & mozzarella. Served on a Corn Spitz ciabatta & accompanied with poached eggs.

American Big Breakfast \$18.50

A hearty combination of soft scrambled eggs, slow cooked Texan pulled pork, maple bacon, chorizo & chicken sausage, grilled onions, smokey homemade beans & potato rosti's. Served on toasted ciabatta.

Bliss Omelette \$17.50

Three egg omelette with shaved leg ham, marinated goats fetta, fresh asparagus, wilted spinach, sun-dried tomato pesto & crisp prosciutto. Served with toasted Turkish bread.

Bliss Bircher Muesli V \$13.50

Fresh homemade Bircher muesli served with grated apple, creamy organic yoghurt, bush honey, granola clusters & fresh berries.

Banana, Walnut & Ricotta French Toast \$16.50

Cinnamon French toast stuffed with banana, walnuts and fresh ricotta, served with crispy bacon, maple syrup and vanilla bean ice-cream.

Apple Pie Waffles \$16.50

House-made buttermilk waffles served with cinnamon maple apples, fresh blueberries, pecan shortbread crumb & vanilla bean ice-cream.

Pecan, Date & Apricot Breakfast Loaf \$10.50

Homemade fruit loaf served with French butter, bush honey and fresh ricotta.

Raspberry & Coconut Pancakes \$16.50

Stack of fluffy ricotta pancakes served with raspberries, homemade coconut & white chocolate ice-cream & a raspberry couli.

Extras:

Hash browns \$3.00

Potato Rosti \$3.00

Avocado \$3.00

Grilled Tomato \$2.00

Bacon \$3.00

Sautéed Mushrooms \$2.00

Smoked Salmon \$3.50

Chicken Sausage \$3.50

Chicken & Chorizo Sausage \$3.50

Fruit Compote \$7.50

LUNCH

Caesar Salad \$15.00

Crunchy cos lettuce, classic dressing, bacon, croutons, aged Parmesan cheese & a poached egg with optional anchovies.

Add Chicken \$16.50

Add Salmon or Prawns \$18.50

Grilled Salmon Salad GF \$21.50

Grilled Atlantic salmon fillet on a salad of mixed lettuces, green beans, olives, potato wedges, cherry tomatoes and a hardboiled egg.

Finished with a Tarragon aioli

Slow Roasted Sticky Pork Belly Salad \$19.50

Succulent pork belly slow roasted in hoisin, honey & a Chinese five spice marinade. Served on a crispy noodle, Asian vegetables & wombok salad with a sweet soy dressing.

Chilli Tiger Prawn Salad GF \$19.50

Grilled chilli Tiger prawns on a mixed lettuce, mango, avocado, red onion & roasted honey cashew salad. Accompanied by a honey, lime & herb dressing.

Sesame Beef Noodle Stir-fry \$20.50

Tender eye fillet strips & hokkien noodles tossed with a medley of Asian vegetables, sugar snap peas, shallots & baby corn. Finished with a chilli, garlic & sweet soy sauce.

Chicken, Bacon & Red Pepper Gnocchi \$19.50

Pan seared chicken & bacon pieces, mushrooms, baby spinach with a creamy red pepper pesto & aged parmesan cheese.

Chicken Marakesh \$17.50

Chicken breast pieces sautéed in a Moroccan spiced cream sauce with cherry tomatoes and chick peas on a bed of steamed wild rice, homemade flatbread and herb yoghurt.

Mushroom, Asparagus & Saffron Risotto V \$18.50

Saffron infused Vialone Nano risotto with sautéed field, porcini & portabella mushrooms. Served with asparagus & spinach. Finished with an aged parmesan & acid butter.

Add Chicken \$20.50

Panko Crumbed Flathead \$17.50

Lightly crumbed flathead fillets served with a fresh garden salad and seasoned potato chips. Accompanied by tarragon aioli and fresh lime cheek.

Crispy Chicken Burger \$17.50

Premium chicken breast marinated in a mild chilli sauce then lightly fried with a crisp seasoned coating. Served with Cos lettuce, Swiss cheese, bacon, fresh tomato and a garlic parmesan sauce. Served with battered chips.

Greek Style Lamb Pita Pocket \$18.00

Grilled lamb back-strap strips in a toasted pita pocket with lettuce, grilled vegetable cous cous, tatziki, hummus and roasted beetroot. Served with sweet potato chips.

Texan Pulled Pork Burger \$16.50

Homemade Texan spice pulled pork shoulder served on a soft herb bun with braised red cabbage slaw, sliced tomato and pickles. Accompanied by sweet potato chips and a seeded mustard aioli.

Cheese Platter for Two \$22.50

Premium cheese selection of King Island Furneaux Double Brie, Gippsland Blue and Stokes Point Smoked Cheddar. Served with spiced pear paste, Lavosh biscuits, fresh & dried fruits as well as a selection of nuts.

EXTRAS:

Avocado \$3.00

Grilled Tomato \$2.00

Bacon \$3.00

Roasted Mushrooms \$2.00

Smoked Salmon \$3.50

Bliss by Night

Tapas

Trio of Flatbread \$12

Chef's selection of chargrilled flavoured breads, accompanied by an olive tapenade, & a capsicum basil pesto & red pepper cream cheese dip.

Seasonal Oysters GF \$19 ½ Dozen \$34 Dozen

Natural - Freshly shucked the way mother intended.

Mornay - Traditional béchamel with gruyere & parmesan cheese.

Kilpatrick - Homemade Kilpatrick sauce with grilled Chorizo.

Bloody Mary Shots - Prime natural oysters in a shot glass, topped with a traditional Bloody Mary cocktail mix.

Buffalo Mozzarella & Basil Wontons V \$12

Crispy Buffalo mozzarella & basil wontons served with a tomato, garlic & pinenut pesto.

Beetroot & Persian Fetta Empanadas V \$12

Roasted beetroot, sweet potato, walnut & Persian fetta Empanadas accompanied with chimichurri dipping sauce.

Salmon & Crab Roulade GF \$13

Smoked salmon & crab roulade topped with seared scallops & a lemon saffron sauce. Finished with parmesan crisp & dill sour cream.

Crumbed Double Brie \$12

Bite sized Crumbed brie wrapped in prosciutto with a tangy vino cotto. Accompanied with poached pear, walnuts & balsamic pearls.

Stuffed Zucchini GF \$12

Oven baked zucchini stuffed with spiced lamb, mozzarella & finished with mint yoghurt & zaatar seasoning.

Coconut Beef Curry \$12

Homemade Thai coconut beef curry served with steamed wild rice in a crispy wonton cup with kaffir lime & black sesame.

Chicken Caesar Croquettes GF \$12

Chicken Caesar croquettes served with homemade Caesar dressing, bacon shards, anchovies & shaved Grana Padano.

Angus Steak & Egg Rolls \$12

Smokey BBQ shredded Angus steak & cheese egg rolls served with a Monterey jack & jalapeno queso dip.

Peking Duck Pancakes \$13

Warm Mandarin pancakes served with roasted Peking Duck,, shallots, cucumber & cantaloupe. Finished with a Chinese five spice plum sauce.

Mains

Confit Duck Leg GF \$34

Thyme infused confit duck leg served on a kipfler potato, parmesan and garlic mash. Finished with braised leeks and a duck consommé.

Chicken Supreme \$34

Free range chicken breast encrusted with cumin & lime seasoning. Succulent polenta cake, green beans & roasted capsicum ragout. Served with a champagne, garlic and brie cream sauce.

Red Emperor GF \$37

Local Red Throat Emperor oven baked with a crispy skin. Served atop hand rolled crab & scallop ravioli. Seafood bisque infused with fennel and lemon. Combined with a fresh tomato concasse & char grilled prawns.

Lamb Rack \$35

Pan seared four point lamb rack with oregano and lemon myrtle. Served with a ratatouille filo basket, rosemary infused red wine jus & spicy onion rings.

Eye Fillet GF \$36

Premium MSA Angus Eye Fillet served atop a prosciutto mash & herb crepe roulade. Piedmont roasted peppers grilled with buffalo mozzarella. Finished with a cabernet jus and café de paris butter.

Braised Beef Cheeks \$34

Meltingly tender beef cheeks slow cooked & served with a burgundy red wine inspired broth. Accompanied by hand rolled potato gnocchi, crispy pancetta, porcini & portabella mushrooms, bacon & rosemary.

Kangaroo Fillets GF \$35

Premium loin fillets seasoned with Australian bush spices and served on a potato & parsnip rosti. Accompanied by tri-coloured baby carrots, cherry beetroot chutney and red wine jus.

Vegetarian Tasting Plate V \$29

Char grilled Mediterranean vegetable stack with a sundried tomato pesto & buffalo mozzarella. Smokey roast pumpkin & caramelised onion tartlet with marinated goats fetta and a rocket salad. Taleggio, sage & cauliflower risotto with a hazelnut pangrattato.

Desserts

Dark Chocolate Pudding \$15

Delectable chocolate pudding served with peanut butter, caramel and macadamia ice-cream, peanut snap, toffee shards and a rich chocolate sauce and vanilla bean anglaise.

Pistachio, Apricot & Vanilla Mousse Cake GF \$15

Layers of pistachio & apricot daquoise, apricot jelly and vanilla bean and white chocolate mousse served with lemon sorbet, white chocolate shard, marshmallow and apricot couli.

Cherry & Lime Semi Freddo \$15

Luscious cherry mousse with lime cream served on a mixed berry jelly and chocolate fancier with cherry couli, mixed berry crumb and a trio of cream filled bombolini.

Strawberry & Crème Dream GF \$15

Vanilla Bean Crème Brulee with strawberry macaroons, choc dipped strawberries, vanilla crème legere and strawberry jubes on a white chocolate and shortbread crumb finished with vanilla bean icecream and strawberry snaps.

Nutella Panacotta & Poached pear \$15

Smooth Nutella panacotta with a spiced poached pear served with burnt suger gelato, hazelnut toffee drops and choc hazelnut shards finished with a honey tuille and chocolate Persian fairy floss.