



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 ciabatta.

Eggs Benedict

\$15.50

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

Bliss Classic Breakfast Combo

\$22.50

Three course tasting plate of fresh organic muesli with fruit, Eggs Benedict & orange poppy seed waffles with blueberry compote & butterscotch ice-cream.

Bacon & Eggs

\$13.50

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

Pulled Pork Eggs Benedict

\$15.50

Texan pulled pork served on toasted sourdough with wilted spinach, apple chutney and poached eggs. Finished with homemade hollandaise sauce.

Smashed Avocado & Bacon

\$17.50

Crispy bacon rashers and smashed avocado served atop a toasted Panini with soft poached eggs and roasted balsamic cherry tomatoes.

Sweet Potato, Zucchini & Corn Fritters V

\$15.50

Homemade sweet potato, zucchini and corn fritters with roasted flat mushrooms, cherry tomatoes, wilted spinach and two poached eggs. Topped with Greek yoghurt.

Outback Omelette **\$17.50**

Three egg omelette with thick cut smoked bacon, pulled pork, red onion & grilled red peppers. Finished with Monterrey Jack cheese & a bush tomato chutney & toasted sourdough.

Toasted Organic Muesli V **\$14.50**

House baked with a selection of fresh fruits, nuts, cranberries, apricots, pepitas, Goji berries & Chia seeds. Topped with an organic yoghurt and bush honey.

Nutella Stuffed Brioche French Toast **\$15.50**

Cinnamon brioche French toast stuffed with smooth nutella & served with fresh strawberries, vanilla anglaise and a burnt sugar gelato.

Orange & Poppy Seed Waffles **\$16.50**

House-made buttermilk waffles with orange & poppy seeds served with a blueberry compote, orange segments and a butterscotch ice-cream.

Organic Oat Porridge (Avail until 11.30 AM) V **\$14.50**

Creamy organic oats served with pure milk and your choice of topping

- Apple Cinnamon Crumble.
- Banana, Strawberry Acai & Goji berries with bush honey.

Buttermilk Pancakes V **\$16.50**

Stack of fluffy buttermilk pancakes served with salted caramel sauce, grilled banana, pecans and honeycomb. Finished with a Tasmanian double cream.

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
Fruit Compote	\$7.50

LUNCH

- Thai Coconut Chicken Salad GF** **\$18.50**
Succulent coconut poached chicken on a Wombok, Julienne carrot, shallot & bean sprouts salad. Topped with honeyed cashews, mint & coriander. Finished with a roasted chilli & lime dressing.
- Smoked Salmon Salad GF** **\$21.50**
Smoked Atlantic salmon served atop a chopped salad of smoked bacon, avocado, Roma tomatoes and crisp Cos lettuce. Finished with a Basil Pesto Aioli.
- Slow Roasted Lamb Shoulder** **\$18.50**
Middle Eastern spiced lamb shoulder served on a bed of cauliflower Israeli Couscous. Smoked paprika pumpkin, beetroot & grilled red onion. Finished with a Greek yoghurt & tahini sauce.
- Chinese Pork Belly GF** **\$20.50**
Crispy slow roasted pork belly with a sticky chinese glaze. Served with an coconut infused Basmati rice, stir fried Asian vegetables, ginger & garlic.
- Indian Butter Chicken** **\$19.50**
House-made spiced butter chicken curry (mild). Green beans, duo of rice, crisp Pappadams & Saffron yoghurt.
- Chicken & Bacon Gnocchi** **\$19.50**
Grilled chicken & bacon pieces tossed through hand-rolled fluffy potato gnocchi. Roasted tahini cauliflower & spinach. Finished with a creamy blue cheese sauce and an almond gremolata and Grana Padano.
- Thai Fishcakes with Szechwan pepper Squid** **\$17.50**
Homemade Thai fishcakes on a vermicelli noodle salad. Topped with Szechwan pepper squid & a sweet & sour dressing.
- Prawn Pad Thai GF** **\$19.50**
Stir-fried tiger prawns with mixed Asian vegetables, thick rice noodles, egg and a spicy sweet & sour sauce. Topped with crushed peanuts, coriander, lime & bean shoots.
- Beetroot Fettuccini V** **\$17.50**
Home-made beetroot fettuccini with roasted pumpkin, beetroot, olives and Sun-dried tomatoes. Tossed with a red wine vinaigrette, goats cheese, pine nuts and Grana Padano.

Tropical Chicken Panini **\$17.50**
Seasoned crispy chicken tenderloins with grilled pineapple, bacon, Swiss cheese and avocado on a toasted Panini. Served with mint aioli and crispy beer battered chips.

Vegetarian Burger V **\$16.50**
Roasted field mushrooms, grilled red pepper, pumpkin and caramelized onion. Served on a toasted brioche bun with fresh rocket, haloumi, and garlic aioli. Served with sweet potato chips.

Southwest Philly Cheese-Steak **\$22.00**
Tender strips of MSA Eye fillet with char-grilled red capsicum & grilled red onion. Served in a ciabatta baguette and covered with melted Monterrey Jack cheese. Drizzled with a chipotle sauce & served with sweet potato chips.

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
Chicken	\$3.00

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 macroons, 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.