

Mornings & Afternoons

Until 2.30pm

Hot Buttered Leavain Toast & Preserves

Sourdough / Middle Eastern Fruit Loaf / Rye / GF / Turkish – 6

Free Range Eggs

Dippy egg with buttered rye soldiers – 6

Eggs poached, scrambled or fried with buttered sourdough toast – 10

Add Bacon or Salt Baked Salmon – 4.5

Breakfast Trifle

Layers of homemade granola, poached pear, lemon & coconut posset, natural yogurt, berry puree, toasted nuts, strawberries & honey – 12 ✓

Avocado Toast

Smashed avocado on sourdough toast, grilled haloumi, pomegranate, tahini sumac labne, dry-roasted spiced chickpeas, cherry tomatoes, fresh lemon & dukkha – 17 ✓ / Vegan Option

Smashed Peas

Over caraway & onion rye toast, marinated feta, glazed bacon, pickled pumpkin salad, poached egg & fresh lemon – 17 ✓ option

Brioche French Toast

With raspberry poached pear, homemade hokey pokey ice cream, mixed berry puree, chocolate & ginger soil, saffron fairy floss & maple syrup – 17 ✓

Pan Fried Mushrooms

With chorizo, basil pesto, cherry tomatoes, feta, wilted greens, tomato & tamarind chutney, poached egg, rye toast – 18 ✓ option

Eggs Priory

Poached eggs over homemade lemon & herb muffin, lemon hollandaise, radish & pickled pumpkin salad: Wood smoked ham / Wilted greens ✓ / Salt baked salmon – 18

Breakfast Chili

Slow cooked spiced beef cheek & bean chili over homemade honey cornbread, coriander salsa, avocado, poached egg – 18 GF

Potato Rösti

Crispy potato & herb rösti balls, tomato & tamarind chutney, fresh greens, slow cooked pork belly, tahini sumac labne, toasted Turkish bread, poached egg & dukkha – 18

Sides

Egg (fried or poached) – 2.5

Scrambled eggs – 4

Smashed avocado – 3

Grilled haloumi with lemon – 4

Wood smoked bacon – 4.5

Salt baked salmon – 4.5

Wood smoked ham – 5

Mushrooms – 4

Tomato & tamarind chutney – 3

Lemon hollandaise – 3

Lunch from 11am

Homemade Soup

With Leavain toast – 10

Rosemary Salted Chips

With herb aioli – 8 GF

Warm Citrus Spiced Olives

Pickled garlic, feta, sourdough toast – 10

Toasted Sandwich

With rosemary salted chips & house salad – 16

Priory Burger

Herb-crumbed chicken breast, shaved parmesan, avocado, salad greens and tomato & tamarind chutney on a toasted milk bun with rosemary salted chips & herb aioli – 17

Roasted Pumpkin Risotto

With mushrooms, peas, shaved zucchini, spinach & Parmesan – 17 GF & V

Add chorizo – 19 GF

Chilli Nachos

Slow cooked beef cheek & bean chili, corn tortilla chips, guacamole, sour cream, melted cheese, tomato & coriander salsa – 18 GF

Priory Salad

Roasted pumpkin, feta, cherry tomatoes, smashed avocado & roasted spiced chickpeas – 14 GF

Add: Grilled chorizo & balsamic /

Shredded chicken & pesto /

Salt baked salmon & lemon mustard vinaigrette - 18 GF

Twice Cooked Pork Belly

Plum & hoi sin glaze, butter-crushed coriander potatoes, cranberries, salad greens, fresh orange – 20 GF

Rib Fillet Steak

Chargrilled to your liking, with potato rosti or rosemary salted chips,

Priory house salad & mushroom sauce - 22



KIDS

Dippy Egg & rye soldiers – 6

Scrambled eggs on toast – 6

Avocado Toast – 5

French Toast with vanilla ice cream, maple syrup & berries – 9

Ham & Cheese Toastie – 6

Chili Nachos with guacamole, sour cream & cheddar – 9

Southern fried chicken bites or crumbed cod with chips – 9

Chips & ketchup – 8

Afternoons & Evenings from 3pm

Warm Citrus Spiced Olives

Pickled garlic, feta, sourdough toast - 10

Homemade Soup

With Leavain toast - 10

Plum & Hoisin Pork Belly

Crispy potato & herb rösti balls, tomato & tamarind chutney, tahini sumac labne - 14

Pan Fried Chorizo

With grilled haloumi, fresh lemon & sourdough toast - 14

Chips

Rosemary salt & herb aioli - 8 GF

Priory Burger

Herb-crumbed chicken breast, shaved parmesan, avocado, salad greens and tomato & tamarind chutney on a toasted milk bun with rosemary salted chips & herb aioli - 17

Roasted Pumpkin Risotto

With mushrooms, peas, shaved zucchini, spinach & Parmesan - 17 GF & V

Add chorizo - 19 GF

Chilli Nachos

Slow cooked beef cheek & bean chili, corn tortilla chips, guacamole, sour cream, melted cheese, tomato & coriander salsa - 18 GF

Priory Salad

Roasted pumpkin, feta, cherry tomatoes, smashed avocado & roasted spiced chickpeas - 14 GF

Add: Grilled chorizo & balsamic / Shredded chicken & pesto / Salt baked salmon & lemon mustard vinaigrette - 18

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Bear Bones Espresso & Hot Drinks

Short - 3 Cup - 3.50 Mug - 4.50 T/A Small - 3.5 T/A Medium - 4.5 T/A Large - 5

Funny Milk - Bonsoy / Lactose free / Milk Lab Almond / Milk Lab Coconut - 0.5

Chai Marsala - T2 Blue Chai tea infused with milk & honey - 4.50

T2 Loose Leaf Teas - 3.50

English Breakfast - Brisbane Breakfast - Earl Grey - Gunpowder Green - China Jasmine - Peppermint - Lemongrass & Ginger - French Earl Grey - Very Berry - Citrus Punch

Cold Brew - 5

Iced Latte - 4.5

Smoothies

Buddha - Banana, chai, honey, milk, ice cream - 8.5

Purple Haze - Acai, blueberry, banana, coconut water - 8.5

Hulk - Spinach, kale, banana, coconut water, apple, chia - 8.5

Acai Bowl - with banana, coconut, blueberry, handmade granola & fresh seasonal fruit - 12

Juice

HRVST ST - 8.5

Freshly Squeezed - 7 / Kids - 4

Orange - Watermelon - Apple - Carrot - Ginger (build your own)

Milkshakes

Tim Tam - Iced Vovo - Espresso - Salted Caramel - Chocolate - Strawberry - Vanilla - 7 / Kids - 4

Sparkling Drinks

Yogi Beer Kombucha - 5.5

Hibiscus - Lemon & Turmeric - Ginger

Hepburn Organic Drinks - 4

Lemon, lime & bitters - Cola - Ginger Beer

Hepburn Sparkling Mineral Water - 3.5

Beer & Cider

MOUNTAIN GOAT SUMMER ALE - Clean, dry, aromatic ale brewed with a blend of Aussie & Kiwi new world hops - 8

COOPERS PALE ALE - Fruity & floral with a crisp bitterness - 8

STOCKADE BREW CO 'THE SESH' GOLDEN ALE - Clean, distinct light citrus spice - 8

PERONI NASTRO AZZURRO - Authentic fresh & crisp Italian beer - 9

MOUNTAIN GOAT FANCY PANTS AMBER ALE - Spicy, fruity, late hopped, smooth & malty - 8

LOBO CLOUDY APPLE CIDER - Dry, refreshing & super crisp, using no apple concentrates - 8

LOBO PEAR & APPLE CIDER - Light & fruity with a full flavour - 8

MOO BREW PALE ALE - Pungent floral & citrus aroma, with a complex malt palate & good bitterness - 9

STOCKADE BREW CO 8 BIT IPA - Citrus & floral aromas, with caramel malt flavours - 9

Wine

THISTLE RIDGE SAUVIGNON BLANC, WAIPARA VALLEY, NZ 2016 - 9/40

GREYSTONE SAND DOLLAR PINOT GRIGIO, WAIPARA VALLEY, NZ 2016 - 9/40

KNAPPSTEIN RIESLING, CLARE VALLEY, SA 2016 - 9/40

THE LOST PLOT ROSE, HEATHCOTE, VIC 2014 - 9/40

PIPSQUEAK PROSECCO, KING VALLEY, VIC - 40

EARLY DAYS BRUT CUVEE, SE AUSTRALIA - 8/38

SILVERLEAF MERLOT, MARGARET RIVER, WA 2014 - 8/38

DELINQUENTE WINE CO 'ROXANNE' NERO D'AVOLA MONTEPULCIANO - 9/40

PHILIP SHAW 'THE IDIOT' SHIRAZ, ORANGE, NSW 2015 - 9/40

JOSEF CHROMY PEPIK PINOT NOIR, TAMAR VALLEY, TASMANIA 2015 - 10/42