

# All day menu



GFO - Gluten Free Option

VO - Vegan Option

**Toasted Organic Sourdough  
or Organic Fruit & Nut Bread \$7.50 (VO/GFO)**

Served w butter & your choice of spread.

**Apple & Cinnamon Porridge \$13.50 (V/GF)**

Buckwheat, cinnamon, apple, coconut granola crumble & maple.

**Pancakes of the Day \$19**

See specials board for details.

**Smashed Avocado w a Twist \$15.50 (GFO/VO)**

Smashed avocado & green peas w feta & toasted seeds on toasted sourdough.

+ Add – Soft boiled egg \$3 | Cygnet Bacon \$5 | House-cured Salmon \$5  
or add \*something more.

**Breaky Roll \$14.50 (GFO)**

Italian sausage, fried egg, bacon & relish on a focaccia roll.

**Baked Beans & Halloumi \$17.50 (V/GFO)**

House-baked beans, grilled halloumi, seasonal greens,  
apple & herb salsa with warm flatbread.

+ Add-Poached egg \$3 | Local Sausage \$5

**Eggs Benedict & Rosti \$18.50 (GF)**

Poached eggs on sweet potato & herb rosti with hollandaise sauce  
& your choice of bacon; house-cured salmon or wilted greens.

**Eggs your Way \$12 (GFO)**

Free-range eggs – poached, fried or scrambled on sourdough toast

+ Add – Hollandaise \$3 | Cygnet Bacon \$5 | Mushrooms \$5  
or add \*something more.

**Bank's Deluxe Breakfast \$25 (GFO)**

Free -range poached eggs w Italian sausage, bacon, mushrooms, roasted tomato,  
potato & herb rosti w sourdough toast & relish.

**Soup of the Day \$14 (GFO)**

Served w organic sourdough. See specials board for details.

**Bank Rarebit \$12.50 (GFO)**

Welsh open grilled gruyere & cheddar toastie w cider braised leeks  
on organic sourdough.

**Salmon Rillettes \$14.50 (GFO)**

Flaked salmon pate served w toasted brioche, salad & caperberries.

**Warm Buddah Bowl \$17.50 (V/GF)**

Roasted pumpkin, brown rice & seasonal greens salad, roasted  
mushrooms, cashews, miso white bean puree & seed lavosh.

+ Add – Soft-boiled egg \$3 | Roasted Tomato \$4 | Cajun Chicken \$5  
and \*something more...or \*sides

**Savoury Vegetable Tart \$18.50 (GF)**

See specials board for details - served warm w house salad.

**Gourmet Chicken Sandwich \$22 (GFO)**

Cajun spice-roasted chicken, aioli, bacon, slaw & smashed avocado  
layered on white vienna bread with crispy onion rings

**Red Wine Braised Beef Cheek \$28 (GF)**

Cape Grim beef cheek braised in red wine & native pepper  
w potato puree.

**Tasmanian Tasting Platter \$35 (GF)**

A selection of Cygnet wood smoked ham, house cured salmon,  
Tasmanian cheese, house-pickles, dukkah, dip & olives with  
organic sourdough & house-made seed lavosh.

**Local Cheese Board (GFO)**

for 1 \$14.50/ for 2 \$29

A selection of Tasmanian cheeses served w crostini & accompaniments.

## Something More\*

Cygnet Bacon \$5

Cygnet Wood-Smoked Ham \$5

House-Cured Salmon \$5

Local Sausage \$5

Cajun Chicken \$5

Haloumi \$5

Mushrooms \$5

Sweet Potato & Herb Rosti (GF) \$4

Sautéed Greens \$4

Roasted Tomato \$4

Bank Beans \$3

Egg \$3

Hollandaise Sauce \$3

House Relish \$1.5

## Sides\*

Sautéed seasonal vegetables w crispy garlic dressing \$8

Warm flat bread w rosemary olive oil \$6

Crispy roasted chat potatoes served w soft herbs & aioli \$10

Local & Wild Australian Olives \$6

## BREAD OPTIONS

(Per Slice)

Organic Sourdough \$2.5

White Vienna \$2

Organic Fruit & Nut \$3

Nut & Quinoa (House-made) (GF) \$3

Plain Gluten-Free Bread \$2

## CHECK OUT OUR SPECIALS FOR TODAY

High Teas, Catering or a venue for a private function, meeting or small wedding. Relaxed and personalised...talk to us!

NOTE: 15% surcharge applies on public holidays.

A slice of something nice?  
See our cakes and display



## Hot drinks

Coffee & Hot Chocolate \$4.2 | \$4.8 mug

Espresso & Short Mac \$3.5

Mocha \$4.5 | \$5 mug

Baby Chino w marshmallow \$1.0

Affogato (Ice cream, espresso/ & Liquor) \$4.5 | \$12



Teas: Tassie Tea Company \$4.50/ \$7dbl

English Breakfast, Tassie Breakfast

Earl Grey, French Earl Grey

Vanilla Rooibos, Peppermint

Lemongrass & Ginger

Sencha or Jasmine Green

Chamomile, Tassie Sunrise



Brewed Chai: Brewed w milk

& served w honey \$5.5/ \$8dbl

Black Chai, Tassie Chai, Chocolate Chai

Extra shot, Soy milk, Almond milk,  
Coconut milk, Lactose Free,  
Cream, Decaf \$0.5  
Bonsoy \$1.0 | Honey \$0.2

## Cold drinks

Iced Chocolate \$7

Caramel Crunch \$7

Iced Coffee \$7

Iced Espresso \$6

Milkshake \$6.5

Chocolate, Strawberry, Caramel, Vanilla, Banana

Spider \$7

w your choice of soft drink

Smoothie \$8.5

Seasonal Fruits | Gf: VG



Local Lucaston Juice \$4.5

Apple or Apple & Cherry



Noah's Creative Juices \$5

Apple, Guava & Blackcurrant or

Apple, Peach & Kiwi or

Apple, Blood Red, Plum & Acai or

Apple, Guava & Rock-melon or

Valencia Orange Juice



Gillespie Ginger Beer \$5.5

Organic Hepburn \$5

Lemonade or Cola

Kombucha \$6

Elderflower, Blackberry or Lemon-Lime & Ginger



Bravo Soft Drink \$5

Blood orange, Lemon, Mexican Lime,  
Raspberry & Cranberry, Mineral Water

## Wines

### Sparkling

House Bubbles (42 Degree | TAS) \$10 / \$35

Azahrara Sparkling Chardonnay \$9

Kate Hill Sparkling (Huonville) \$13 / \$48

### Whites

House Whites (Storm Bay | TAS) \$9 / \$30  
(Sauvignon Blanc or Chardonnay)

Kate Hill (Huonville) \$12 / \$42  
(Sauvignon Blanc or Riesling)

Sailors Seek Horse Chard (Cradoc) \$14 / \$56

Elsewhere (Glazier's Bay) \$12 / \$42  
(Rose or Riesling)

Lala Gully Pinot Gris (Piper's River) \$12 / \$42

### Reds

House Reds (Storm Bay | TAS) \$9 / \$32  
(Pinot Noir or Merlot Cabernet)

Hughes & Hughes Pinot Noir (Flowerpot) \$12 / \$46

Sailors Seek Horse Pinot Noir (Cradoc) \$14 / \$56

Altaness Pinot Noir (Lymington) \$14 / \$56

Beautiful Isle (Tamar Valley) \$11 / \$40  
(Red Delicious Blend or Cab Sauv)

Yangarra Shiraz (PF) (McLaren, SA) \$10 / \$35

### Beers and Ciders

Crack of Noon Amber Ale or Pilsner 500ml (Lymington) \$12

Fox Friday Brown Ale 640ml (TAS) \$18

White Rabbit Pale Ale \$9

Cascade Premium Light (TAS) \$6

James Boags Premium (TAS) \$7

Furphy \$7

Pagan Cider – Cherry/Apple or Pear (Cygnets) \$10

Franks Cider – Pear/Raspberry or Apple (Franklin) \$9

Willie Smiths Organic Apple (Huonville) \$9

