



## Lounge Menu

Wholegrain toast with butter & marmalade 5.50

Hot crusty bread roll with dukkah & local olive oil 2.50

Bill's toasted organic fruit loaf  
with apple & berry jam 8.00

Cookie selection on the counter

Petite Four selection 10.00

Devonshire tea or coffee  
with scones, jam & whipped local cream 9.50

Branxton Brie, Milawa blue & Hunter Belle aged cheddar  
with our quince paste, fresh apple slices, wattle seed lavoche shards  
& toasted organic fruit loaf 19.50

## Coffee & Teas

Made with local Udder Farm milk & cream

Espresso coffees in cups/mugs 4.50/5.00

Organic Leaf & Herbal Teas 5.00

Chai Latte 5.00

Hot Chocolate with marshmallows 5.50

French-style hot chocolate 7.50

(Made with house-made Callebaut ganache)

Iced Coffee, Chocolate, Caramel, or Strawberry 6.50

Preshafruit Juices – Apple & Lemon  
or Apple & Berry 6.50

Corkage 8-/bottle; 10% Public Holiday Surcharge

*lounge*



cracked pepper  
RESTAURANT

Summer 2011/12

Hot crusty rosemary & sea salt or wholegrain roll 2.50  
with dukkah, local olive oil & balsamic reduction

Hot, crusty white or seeded gluten free rolls also available 3.00

Warm pomegranate & chilli olives 5.00

## Entrees

Seared scallops & twice-cooked local duck with glass noodles  
sweet soy, ginger & toasted sesame 20.50

Warm stack of pan-seared Haloumi, Melzanne & slow-roasted Romas  
with local roquette & Kalamata olives 18.50

Tempura-battered prawns with summer vegetables,  
soy & mirin dipping sauce & wasabe paste 20.50

Saffron linguine tossed with local roquette, chilli dice,  
lemon & butter 17.50

Warm salad of sautéed local chorizo & squid on spiced white bean pure  
with local roquette, organic baby truss tomatoes & balsamic syrup 18.50

'Caprese' salad with warm local organic tomatoes, Hunter Belle fetta,  
fresh basil & toasted pine nuts 17.50

Please advise us of any dietary requirements prior to ordering

Good food takes time to prepare & serve – please let us know if you are in a hurry


Corkage 8.00 / bottle; 10% Public Holiday Surcharge

**Vegetarian Menu available on request**

entrees

cracked pepper™  
RESTAURANT

Summer 2011/12



Ricotta gnocchi on sautéed fresh tomato with chives,  
local olive oil & shaved Pecorino 36.50

Slow-roasted rolled Byron Bay black Berkshire pork belly  
with hints of lemon, garlic, roasted fennel & chilli on Melzanne 38.00

Crispy-skinned Atlantic salmon fillet 'Nicoise'  
with steamed chats, aioli, local beans, olives & soft-poached quail eggs 38.00

Char-grilled Hunter beef fillet with fresh horse radish cream  
& quinoa-stuffed field mushrooms topped with crispy bacon chips 38.00

Warm salad of coconut & lime poached local chicken  
with sautéed sticky rice, bean shoots, cucumber, chilli & roasted peanuts 37.50

### Side Orders

Fries & aioli 7.50

Local rocket with shaved Parmesan & toasted walnuts 8.50


Mixed baby leaves, organic baby truss tomatoes & Udder Farm fetta  
with citrus dressing 8.50

Steamed beans with lemon butter & flaked almonds 8.50

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**Good food takes time to prepare & serve – please let us know if you are in a hurry**

**Corkage 8-/bottle; 10% Public Holiday Surcharge**

*Mains*



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RESTAURANT

Summer 2011/12

Hot, crusty rosemary & sea salt or wholegrain bread roll 2.50  
with local olive oil & balsamic syrup

Hot, crusty white or seeded gluten free rolls also available 3.00

Warm pomegranate & chilli organic olives 5.00

Warm stack of pan-seared Haloumi, Melzanne & slow-roasted Romas  
with local roquette & Kalamata olives 18.50

Ricotta gnocchi on sautéed fresh tomato with chives,  
local olive oil & shaved Pecorino 18.50

'Caprese' salad of warm local organic tomatoes, Hunter Belle fetta,  
fresh basil & toasted pine nuts 17.50

Warm salad of glass noodles with snow pea & bean shoots, chilli tofu,  
sweet soy, ginger & toasted sesame 17.50

Tempura-battered summer vegetables with a soy & mirin dipping sauce  
& wasabe paste 17.50

Omelette filled with sautéed potato, semi-dried tomato,  
eggplant & avocado, topped with baby leaves 19.50

Sautéed sticky rice with bean shoots, cucumber, chilli  
& roasted peanuts 17.50 / 27.50

Baked field mushrooms stuffed with quinoa, semi-dried tomatoes,  
& shallots, topped with pepitas 17.50 / 27.50

Saffron linguine tossed with local roquette, chilli dice,  
lemon & butter 17.50 / 27.50

### **Side Orders**

Fries & aioli 7.50

Local roquette with shaved Parmesan & toasted walnuts 8.50

Mixed baby leaves, organic baby truss tomatoes & Udder Farm fetta  
with citrus dressing 7.50

Steamed beans with lemon butter & flaked almonds 8.50

Cottonseed oil used for deep-frying

Please advise us of any dietary requirements prior to ordering.

Good food takes time to prepare & serve – please let us know if you are in a hurry.

Corkage 8-/bottle; 10% Public Holiday Surcharge

*Vegetarian*

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Summer 2011/12



### Peach Trio:

Warm peach cheeks, peach brulee, flourless peach & almond 'biscotti' 17.50

Silky dark chocolate pannacotta with berry compote,  
chocolate shavings & crunchy chocolate pistachio 'dirt' 15.00

### Summer Fruit Sensation:

Mango, passionfruit & pineapple 'trifle' with marshmallow cream 15.00

Warm caramelised banana tartlet with hints of spice  
& crème fraiche ice cream 15.00

Branxton Brie, Milawa blue & Hunter Belle aged cheddar  
with our quince paste, fresh apple slices, wattle seed lavoche shards  
& toasted organic fruit loaf 19.50

Selection of Petite Fours 10.00

### Coffee & Teas

Made with local Udder Farm milk & cream

Espresso coffees in cups/mugs 4.50/5.00

Liqueur Coffees 12.00

Organic Leaf & Herbal Teas 5.00

Chai Latte 5.00

Iced Coffee, Chocolate, Caramel, or Strawberry 6.50

Hot Chocolate with marshmallows 5.50

French-style hot chocolate 7.50, or with Liqueur 13.50

(Made with house-made Callebaut ganache)

Affogato 7.50, or with Liqueur 13.50

Please see the Wine List for the full selection of Liqueurs,  
Port, Muscat & Cognac

Corkage 8.00 / bottle; 10% Public Holiday Surcharge

Desserts



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