



# EAST COAST LOUNGE

CHOWDER BAY

## FROM THE KITCHEN

<b>Fruit Toast</b> with Australian Cultured Butter	8
– add Triple Berry or Orange & Lime Jam	9
<b>Sourdough Toast</b> with Australian Cultured Butter, Honey, Vegemite or Jam	9
<b>Muesli</b> with Pear, Pecan, Ginger, Yoghurt and Seasonal Fruits	12
<b>Leg Ham &amp; Gruyère Toastie</b> on Sourdough Bread	16
<b>Avo Smash</b> with Feta and Za'atar on Toasted Sourdough	16
– Add Boiled Egg	20
<b>ECL Board</b> – Leg Ham, Boiled Egg, Avocado, Tomato, Rocket and Ricotta Salata	20
– add Smoked Salmon	24
<b>Bruschetta</b> of Heirloom Tomatoes, Buffalo Mozzarella and Mojo	18
– add Prosciutto or Smoked Salmon	22
<b>Pork Sliders (3 per serve)</b> with Slaw and Chipotle Mayo on a Brioche Bun	20
<b>Ploughman's</b> – Leg Ham, Cheddar Cheese, Pickles, Chutney, Boiled Egg and Sourdough	22
<b>Smoked Salmon</b> with Smoked Trout Paté, Sweet Pickled Spanish Onions, Crème Fraiche, Caperberries and Toasted Sourdough	25
<b>Kids Grazing Plate</b> small Cheese and Ham Toastie, Fruit Pieces and Popcorn	13

## FROM THE BAR

<b>Marinated Olives</b>	6
<b>Paté</b> and Toasted Schiacciata	10
<b>White Anchovies</b> with Mojo and Toasted Schiacciata	16
<b>Charcuterie Board</b> – freshly sliced Spanish Meats, Cornichons and Olives	28
<b>Cheese Boards</b>	
2 cheese \$24 – 3 cheese \$32 – 4 cheese \$40 – 5 cheese \$48 – 6 cheese \$56	
<b>Cheese Matching</b>	
– Roustabout Cabernet Sauvignon with Spanish Manchego	19
– Mount Adam Riesling with Gruyère	19
– Sydney Apple Cider with Triple Brie	17
– Dad & Dave's Pale Ale with Cheddar	17
– Keith Tulloch 2012 Botrytis Semillon with Gorgonzola	22

## SWEET

<b>Affogato</b> – Shot of Allpress Coffee, French Vanilla Ice Cream and Biscotti	10
– add Frangelico or Amaretto	15
<b>Ice Cream Tubs</b> – French Vanilla / Chocolate / Coconut / Raspberry / Licorice / Salted Caramel	5
<b>Selection of Cakes and Brownies</b>	

*Fancy anything you see in the store? Ask our staff if it's available for purchase.*