

Wine List

Cocktails

The Incinerator G&T \$16

Tanqueray gin, tonic water and lemon sorbet

Very Berry Gin \$16

Tanqueray Gin, mixed berry sorbet & raspberry lemonade kombucha

Mimosa \$12.5

Villa Sandi Prosecco & Orange Juice

Beer & Cider

Little Creatures Pale Ale \$10

Monteith's Apple Cider \$10

Bubbles

Villa Sandi Prosecco \$12/\$50

(Treviso, Italy)

Rose

Mirabeau Classic Rose 2018 \$12/\$50

(Côte de Provence, France)



White Wines

Baby Doll Sauvignon Blanc 2018 \$12/\$50
(Marlborough, NZ)

Wilson Watervale Reisling 2018 \$10/\$45
(Claire Valley, SA)

Ara Single Estate Pinot Gris \$10/\$45
(Claire Valley, SA)

Santi Sortesele Pinto Grigio 2016 \$12/\$50
(Delle Venezie, Italy)

Red Wines

Ingram Road Pinot Noir 2018 \$12/\$50
(Yarra Valley, NSW)

Maxwell Silver Hammer Shiraz 2017 \$12/\$55
(McClaren Vale, SA)

Robert Oatley Cabernet Sauvignon 2017
\$14/\$60

(Margaret River, WA)

Pampas Del Sur Malbec \$10/\$45
(Mendoza, Argentina)

THE INCINERATOR

WILLOUGHBY

Wine Menu

Selection of Drinks

We have a 1.5hour time frame on tables. Thank you for your understanding.

Coffee & Hot Drinks	Shakes	KIDS / LARGE
Coffee	Chocolate Tim Tam	\$4.5 / \$9.0
Hot Chocolate	<i>(milk, icecream, chocolate syrup, tim tams)</i>	
Cold brew / Ice Long Black	Vanilla Malt	\$4.5 / \$9.0
Ice Latte / Affogatto	<i>(milk, icecream, vanilla, malt)</i>	
Ice Coffee / Ice Chocolate / Ice Mocha	Banoffee Pie	\$4.5 / \$9.0
Honey Comb Iced Latte	<i>(milk, icecream, caramel syrup, banana, choc chip cookie)</i>	
Babychino	Fairyberry (gf)	\$4.5 / \$9.0
	<i>(milk, icecream, strawberry syrup, fairyfloss, sprinkles)</i>	
Teas	Smoothies	
Brewed Sticky Chai Latte	Banana & Oat	\$4.5 / \$9.0
Organic Teas	<i>(milk, icecream, fresh banana, oats, honey)</i>	
English Breakfast	Mixed Red Berry (gf)	\$4.5 / \$9.0
Earl Grey	<i>(apple juice, frozen berries, yoghurt, honey)</i>	
Lemongrass & Ginger	Boot Camp Green (gf/df)	\$9.0
Green	<i>(spinach, apple, pear, lemon, apple juice)</i>	
Peppermint	Acai & Berry (gf/df)	\$9.0
Chamomile	<i>(frozen berries, acai, apple juice)</i>	
(+ honey) +\$0.5		
Juices	Extras	
Emma & Toms Orange / Cloudy Apple	Decaf +\$0.5	Bonsoy Soy Milk+\$0.5
Straight Up OJ	Extra shot +\$0.5	MilkLab Almond Milk +\$1.0
Cold Pressed Juices	Flavour shot +\$0.5	The Alt Co. Oat Milk+\$1.0
Tropicool - Pineapple, Lemon, Apple & Mint		
Sweet Cheeks - Watermelon, Raspberry, Cucumber, Apple & Lime		
Fizzies		
Organic Cola		
Lemmy Lemonade		
Lemmy Lime Bitters		
Raspberry Lemonade Kombucha		
San Pelligrino 250ml		

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Drinks Menu

All Day Breakfast

We have a 1.5 hour time frame on tables. Thank you for your understanding.

Bread & Spread \$8.0

Choose your bread

White sourdough // soy & linseed sourdough // fig & raisin
sourdough(+\$1) // gluten free (+\$2)

Choose your spread

Homemade jam // peanut butter // vegemite //
honey // ricotta (+\$3)

Want to build your own breakfast? Add some sides from over the page...

The Incinerator Bacon & Egg Roll \$14

(Can be made GF)

Streaky bacon, free range sunny side up fried egg, tomato chutney and iceberg lettuce on a lightly toasted milk bun.

Add Cheese (+\$1.5), Add Hashbrown (+\$4.5)

Turkish Style Eggs (V) \$18

(Can be made to GF)

Free range poached eggs, labneh, dill, cumin & chilli butter sauce with toasted infinity bakery sourdough.

Add Chorizo (+\$6), Add Smoked Chicken (+\$7)

Bircher Muesli (V) \$18

Overnight soaked oats, passionfruit pulp, apple, berries, apricot, sultanas, toasted seeds and coconut chips.

Smashed Avo on Toast (V) \$21

(Can be made to VG,GF,DF)

Smashed avo on soy & linseed sourdough, fennel, greens, mint, parsley, dill, zataar, feta & pomegranate.

Add Bacon (+\$6), Add a Poached Egg (+\$3.5)

A Great Start Breakfast Bowl (GF / V) \$21

Kale and mesculine, maple roasted pumpkin, avocado, homemade beetroot hummus, quinoa, grilled halloumi, toasted seeds, pistachio dukkah, raspberry vinaigrette and a poached egg.

Add Salmon (+\$8), Add Falafels (+\$5.0)

Mediterranean Breakfast Bowl (V) \$22

Homemade hummus, grilled halloumi, heirloom tomatoes, cucumber, olives, oregano, pita bread and a poached egg.

Add Avocado (+\$5), Add Smoked Chicken(+\$7)

Butter Me Up Buttermilk Pancake (V) \$21

Indulgent homemade buttermilk pancakes with fresh banana, our famous whipped maple butter and candied walnuts.

Add Vanilla Ice-cream (+\$4)

Excuse My French Toast (V) \$23

Brioche french toast, dark chocolate mousse, raspberry coulis, fresh berries, meringue shards and honeycomb.

Add Bacon (+\$6)

Wood Fire Baked Eggs \$25

(Can be made VG,GF,DF)

A delicious pepperonata sauce with chorizo, mozzarella, parmesan, pesto and a serve of toast.

The Incinerator Eggs Benedict \$22

(Can be made GF)

Two soft poached eggs, homemade hollandaise sauce on charcoal buns.

Choice of Kale, Ham, Bacon or Salmon (+\$6)

Lunch Menu on next page →

THE INCINERATOR

WILLOUGHBY
Breakfast Menu

All Day Lunch

We have a 1.5hour time limit on tables. Thank you for your understanding.

Pumpkin & Feta Wrap with Shoestring Fries (V) \$22

House roasted pumpkin, homemade hummus, sundried tomato, mesclun and feta wrapped in a spinach wrap and served with our herb salted shoestring fries.

Daily Baked Caramelised Onion & Pumpkin Tart (V) \$24

(Only available from 11am, limited serves)

Our flavourful daily baked caramelised onion and pumpkin tart served with house garden salad and a raspberry vinaigrette.

House Smoked Chicken Salad (D.F) \$24

(Can be made V)

smoked chicken with served with kale, cabbage, carrot, red beet, quinoa, edamame, avocado, wasabi peas, toasted almond salad with a golden sesame dressing.

Moo Burger with Shoestring Fries \$25

(Can be made GF)

Our famous beef patty, american cheese, lettuce, tomato, & BBQ sauce served on a lightly toasted milk bun with a side serving of herb salted shoe string fries.

Duck Cigar (D.F) \$26

Peking style duck breast cigar, poached egg, avocado cream, pickled baby cucumber, baby herbs and crispy shallots.

Housemade Gnocchi \$26

Smoky bacon arabiatta sauce on a bed of our housemade basil and ricotta gnocchi and topped with parmesan.

Slow Braised Lamb Shank (G.F) \$32

A slow braised lamb shank with kumera mash, roasted vine ripe cherry tomato, gremolata and a red wine jus.

Woodfired Crispy Skin Barramundi \$32

A hearty serving of deliciously crispy skin barramundi served with eggplant caponata, fennel, fried basil and herb salad.

Sides Menu

Tomato chutney (v/gf/df)	\$3.0	Falafel	\$6.0
Free range egg (fried/poach)	\$3.5	Half sliced avocado	\$5.0
Scrambled eggs(gf)	\$6.0	Grilled haloumi (2 slices)	\$6.0
Homemade hashbrown (v/gf)	\$4.5	Streaky bacon (3 rashes)	\$6.0
Roasted tomato (v/gf/df)	\$4.5	Chorizo	\$6.0
Kale (fresh/sautéed) (gf)	\$5.0	Smoked salmon	\$8.0
Grilled field mushroom (v/df)	\$6.0	Smoked chicken	\$7.0
		Shoestring fries (gf)	\$8.0

Kids Menu

Vegemite toast	\$6
Cheesy toast	\$6.5
Egg on toast	\$10
Hotcake w/ banana	\$10
Kids fish & chips	\$14

V=vegetarian , VG = Vegan, GF = Gluten free, DF = dairy free :)

Not all ingredients are listed on the menu, please make sure your server knows of any dietary requirements when placing your order. All card transactions incur a 1.5% merchant processing fee.

A 15% surcharge on Public Holidays

No split bills on weekends and public holidays.

THE INCINERATOR

WILLOUGHBY
Lunch Menu