



MARINA SQUARE

FESTIVAL OF *Truffles*

TRUFFLE GNOCCHI

House-made gnocchi, twice cooked chicken, king brown mushroom, fried egg, oyster mushroom, shallots, miso, parmesan snow, crispy potato skin, fresh truffle 35

TRUFFLE CRISPY FRIED CHICKEN

Creamy polenta, mushroom ragu, fresh truffle, Asian herb salad 34

TRUFFLE EGG & CHORIZO SANDO

Scrambled eggs, grilled chorizo, kewpie mayo, chives, fresh truffle on rustic white bread 23

TRUFFLE FRIES ^v

Crunchy steak house fries, parmesan snow, and fresh truffle 18

HARVEST CORN & PUMPKIN SOUP ^v

Harvest corn, pumpkin, chives, crunchy croutons, cream served with a side of sourdough 14

Add fresh truffle + 10

^vVegetarian option

PLEASE ORDER AT THE COUNTER

ALL
DAY

MENU



MARINA SQUARE

PLEASE ORDER AT THE COUNTER

TEXT YOUR ORDER TO: **0424 301 004** AND YOU'LL RECEIVE A CONFIRMATION MESSAGE

Available weekdays till 2:30pm / weekends till 3:00pm

TOAST WITH BUTTER AND CONDIMENTS

Sourdough (856kj) / Quinoa Soy Linseed (1419kj)	6
Gluten Free (856kj)	7
Fruit Loaf with Strawberry Labneh	7
with strawberry jam (+150kj) / peanut butter (+273kj) / vegemite (+35kj) (add extra condiment +0.5)	

EGGS AS YOU LIKE

Served on sourdough toast (see extras)	10
Poached (1540kj) / Scrambled (2000kj) / Fried (2090kj)	

HOUSE BAKED GRANOLA ^v

House baked granola, sweetened yogurt, açai compote, seasonal berries, coconut chia pudding, crushed strawberry	15
---	----

OMELETTE ^{gfor}

Roasted mushroom, braised tomato, chives and mozzarella cheese served with a side of toasted bread	16
add chicken / ham / smoked salmon +4	

CRUSHED AVO DELIGHT ^v

Crushed avo, tomato salsa, green balsamic, poached egg, whipped Persian fetta, chili, chives with toasted sourdough	17
---	----

SALMON BENNY

Smoked salmon, toasted sourdough, smashed avo, sweet corn salsa, poached eggs, hollandaise, chives	
Alternatively, swap the salmon for ham or bacon!	18

GRILLED HALLOUMI STACK ^{v gfor}

Spiced eggplant, heirloom tomato, raisin, coriander, grilled halloumi, sautéed spinach, harissa, Spanish onion, poached egg on rustic bread	18
---	----

SWEET CORN FRITTERS

Tempura sweet corn fritters, house tomato relish, chilli, tomato & avo salsa, poached egg, whipped Persian fetta, Asian herb salad	18
--	----

BREAKFAST GNOCCHI

House made potato gnocchi, roasted tomato, chorizo, shallots, chili, parmesan snow, poached egg, crispy potato skin (3590kj)	19
--	----

BIG BREAKFAST

Two eggs your way, grilled chorizo, bacon, hash browns, crushed avo, roasted mushrooms served with toasted sourdough	22
--	----

GRILLED CHICKEN WRAP

Grilled Chicken, hummus, avo, corn, onion, lettuce, cucumber, sweet chilli mayo, tomato salsa in a spinach tortilla wrap	14
--	----

PRAWN CHEESE MELT

Butter poached prawns, corn, chili, kewpie mayo, okonomiyaki sauce, cheese on rustic white	15
--	----

VEGAN BOWL ^{v gfor}

Braised cauliflower, roasted mushrooms, harvest corn, roasted pumpkin, quinoa, edamame, tahini dressing	18
---	----

CAULIFLOWER SHAKSHUKA ^v

Slow braised cauliflower, potato, tomato, coriander, onion, spices, chives, whipped feta, eggs served with toasted sourdough	18
--	----

CRISPY FRIED CHICKEN BURGER

Crispy fried chicken fillet, lettuce, coleslaw, kewpie mayo, Japanese BBQ sauce on a soft milk bun with chips	18
---	----

BAD BOY BURGER

Wagyu beef patty, house tomato relish, lettuce, grilled bacon, tomato, tempura onion ring, aioli and melted cheddar cheese on a milk bun with chips	18
---	----

PULLED PORK BURGER

6 hours slow braised pork, house spices, tempura onion ring, coleslaw, crunchy lettuce, siracha mayo on a soft milk bun with chips	18
--	----

CRISPY FISH BURGER

Panko crumbed barramundi fillet, lettuce, tomato, cucumber, house tartar sauce on a milk bun served with chips	18
--	----

SALMON RICE BOWL

Teriyaki marinated salmon, brown rice, edamame, avo, greens, kewpie mayo, furikake, chives	20
--	----

SPECIAL CHICKEN & PRAWN FRIED RICE

Brown rice, sous-vide chicken fillet, butter poached prawns, seasonal veggies, shallots, chilis, furikake, kewpie mayo, house special sauce	20
---	----

HOTCAKE ^v

Seasonal berries, mixed caramelised nuts, whipped vanilla ricotta, toasted coconut, Ferrero Rocher and genuine maple syrup	18
--	----

KID'S MENU Served with Kid's AJ (+420kj)

Kid's Ham & Cheese Toastie (1460kj)	10
Kid's Chicken Nuggets with chips, tomato sauce (2650kj)	10
Kid's Cheese Burger with wagyu beef, cheese, BBQ sauce, chips (3960kj)	14
Kid's Waffle with ice cream, chocolate sauce, strawberries (2780kj)	10

EXTRAS

Poached Egg (345kj), Hash-Brown (553kj), Roasted Tomato (86kj)	3	Grilled Bacon (1310kj), Grilled Halloumi (722kj), Smoked Salmon (561kj)	5
Sautéed Kale (67kj), Mushrooms (160kj), Avocado (994kj), Chorizo (784kj)	4	Potato Chips with Aioli (2560kj)	5
		Sweet Potato Chips with aioli (1970kj)	7

^v Vegetarian option ^{gf} Gluten free ^{gfor} Gluten free on request

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ

Please notify staff of any food allergies.
To maintain the integrity of the dish, **no changes** to the dish are permitted.
Halal-friendly.

DRINKS



MARINA SQUARE

PLEASE ORDER AT THE COUNTER

Note - coffee will be served till 4:30pm.

BREW BAR

COLD DRIP COFFEE

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice. (2kj) 6

HARIO V60

Hario V60 pour over gives the barista complete control over brewing extraction. This produces a clean after taste with a well rounded flavour of our single origin coffee. (2kj) 6

ESPRESSO

Ristretto (2kj)

3.2

Short Black (2kj)

Long Black (4kj)

3.7

Macchiato (61kj)

3.7

Piccolo (197kj)

Flat White (451kj)

Latte (541kj)

Cappuccino (451kj)

upsized +0.7

FLAVOURED

Chai Latte (910kj) 4.2

Green Tea Latte (929kj)

Babycino (133kj) 1.5

upsized +0.7

BELGIAN HOT CHOCOLATE / MOCHA

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.

HOT CHOCOLATE 4.7

White

(979kj)

Milk

(1250kj)

Dark

(1080kj)

upsized +1.0

MOCHA 4.7

White

(937kj)

Milk

(933kj)

Dark

(924kj)

upsized +1.0

Decaf (2kj) / Extra Shot (2kj)

0.5

Almond Milk (231kj) / Soy Milk (361kj)

0.7

FLAVOUR | Caramel (270kj), Hazelnut (274kj),

Vanilla (274kj), Mint (280kj)

0.7

ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 4.5

GOOD MORNING

Our luxurious take on English Breakfast Tea (2kj)

EARL GREY BLUEFLOWER

Ceylon Orange Pekoe Black Tea infused with bergamot (2kj)

GENMAICHA (KYOTO JAPAN)

Brothy Kyoto Green Tea with toasted rice (2kj)

SILVER JASMINE (ZHEJIANG)

Silver tipped Green Tea, infused with jasmine blossoms (2kj)

DIGESTIF

Mint, lavender and fennel seeds to aid digestion (2kj)

HEAL

Lemongrass and ginger blend to restore minerals (2kj)

WHITE PEONY (FUJIAN)

Lightly biscuity White Tea, high in antioxidants (2kj)

MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base (465kj)

COLD BEVERAGE

ICED ESPRESSO

Iced Long Black (4kj)

5.5

Iced Latte (1050kj)

5.5

Iced Coffee (1450kj)

6.5

Salted Caramel Affogato (1370kj)

6

BLENDED

Iced Coffee (1700kj)

7

Iced Chai Latte (910kj)

7

Iced Green Tea Latte (908kj)

7

ICED CHOCOLATE 7.5

White

(3020kj)

Milk

(2957kj)

Dark

(2900kj)

ICED MOCHA 7.5

White

(2110kj)

Milk

(2100kj)

Dark

(2080kj)

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint (860kj)

6.5

Lychee (712kj)

6.5

Cranberry & Lime (759kj)

6.5

ORGANIC ICED TEA

BREAKFAST LEMON MINT

Ceylon Orange Pekoe Tea

with fresh lemon juice & mint (611kj)

6

LEMONGRASS & GINGER

Caffeine-free cold tisane with fresh lemon zest (402kj)

6

EGYPTIAN ICE

Liquid Turkish delight (439kj)

6

COLD PRESSED JUICE

ORANGE | Straight orange juice (600kj)

9

GREEN | Apple, pear, spinach & kale (830kj)

9

RED | Watermelon & strawberry (665kj)

9

FRUITY SMOOTHIE

PASSION TANGO ^{df}

Pineapple, passionfruit, banana & mango (1330 kj)

7.5

SUMMER SUNSET ^{df}

Pineapple, mango, strawberry & kiwi (1290kj)

7.5

BLACK POTION ^{df}

Activated charcoal, blackcurrant, blackberry, cherry, blueberry & banana (1240kj)

8

AÇAÍ ^{df}

Açaí, blueberry, blackberry, banana (1420kj)

8.5

MILKSHAKE

Chocolate (1690) / Vanilla (1540kj) / Salted Caramel

6

(1470kj) / Strawberry (1550kj) / or Banana (1290kj)

Add WHEY Protein (502kj)

2

Add Extra Ice Cream (645kj)

1

^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ