



MARINA SQUARE

CHEF'S SPECIAL

CHICKEN CURRY BOWL

House chicken curry, spices, tomato & cucumber salsa,
brown rice, fried boiled egg 22

CHICKEN & MUSHROOM GNOCCHI

Twice cooked chicken, king brown mushroom, oyster mushroom, ponzu,
shallot, onsen egg, crispy potato skin, garlic, chili, shallot, parmesan snow 22

SMOKED SALMON SALAD

Avocado, baby spinach, lettuce, red onion, smoked salmon, cucumber,
crispy capers, tomato, harvest corn, fresh herbs, green goddess dressing 19

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 10

Served on sourdough toast (see extras)

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 18

Alternatively, swap the salmon for ham or bacon!

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 gf}

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 **MOCHA** 4.7

White (979kj) White (937kj)

Milk (1250kj) Milk (933kj)

Dark (1080kj) Dark (924kj)

upsized +1.0

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 **ICED MOCHA** 7.5

White (3020kj) White (2110kj)

Milk (2957kj) Milk (2100kj)

Dark (2900kj) 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 (1470kj) / Strawberry (1550kj) / or Banana (1290kj) 6

Add WHEY Protein (502kj) 2

Add Extra Ice Cream (645kj) 1

^{df} Dairy free

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