



MENU



SEVEN HILLS

PLEASE ORDER AT THE COUNTER

BRUNCH

EGGS AS YOU LIKE ^v ^{gfor} 10
Served on sourdough toast (see extras)
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

BREKKIE BURGER 13
Bacon, fried egg, hash brown, lettuce, house tomato relish, tomato, aioli on a soft milk bun (3370kJ)
Add cheese (+276kJ) +1 / avo (+994kJ) +2

BREKKIE WRAP 14.9
Bacon, scrambled eggs, hash brown, tomato relish, lettuce, hollandaise sauce in spinach wrap (3370kJ)
Add cheese (+276kJ) +1 / avo (+994kJ) +2

HOUSE BAKED GRANOLA ^v 16
House baked granola, rose water poached strawberry, coconut chia pudding, deli style yogurt (2580kJ)

OMELETTE ^v ^{gfor} 17
Roasted mushrooms, braised tomato, tempura batter bits, chives and mozzarella served with toasted bread (2250kJ)
Add chicken (+718kJ) / ham (+453kJ) / smoked salmon (+561kJ) +4

CRUSHED AVO DELIGHT ^v ^{gfor} 18
Crushed avo, tomato salsa, green balsamic, poached egg, whipped Persian fetta, chilli, chives with toasted sourdough (2640kJ)

ZUCCHINI FRITTERS ^v 18
Zucchini & fetta fritters, house tomato relish, tomato salsa, chives, whipped Persian fetta, poached egg, fine herbs (1450kJ)

GRILLED HALLOUMI BENNY ^v ^{gfor} 18
Spiced eggplant, tomato, raisin, coriander, grilled halloumi, sautéed kale, Spanish onion, poached eggs, and hollandaise on a toasted English muffin (2340kJ)
Or, swap the halloumi for smoked salmon (+561kJ) / ham (2920kJ) or bacon! (3210kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^v ^{gfor} 19
Mushrooms, avocado, spring onion, chilli, eschalots, truffle, thyme and burrata on toasted sourdough (2630kJ)

CAULIFLOWER SHAKSHUKA ^v 18
Slow braised cauliflower, potato, tomato, coriander, onion, spices, chives, whipped feta and eggs served with toasted sourdough (1520kJ)

BREAKFAST GNOCCHI 19
House made potato gnocchi, roasted tomato, chorizo, chilli, shallots, parmesan snow, poached egg, crispy potato skins (3590kJ)
Or, swap the chorizo for chicken (+718kJ)

OKONOMIYAKI BENEDICT 22
Sous vide house marinated salmon, okonomiyaki, kewpie mayo, squid legs, poached egg, roe, hollandaise, soft herbs, corn salsa, katsuobushi (bonito flakes) (2720kJ)

LEAF BREKKIE ^v 22
Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed kale, smashed avo, roasted tomato with toasted sourdough (3760kJ)

BIG BREAKFAST 22
Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushroom with toasted sourdough (4440kJ)

BELGIAN WAFFLE ^v 18
Seasonal berries, açai compote, vanilla ice cream, pistachio, whipped vanilla ricotta, Belgian chocolate sauce (3260kJ)
Add extra ice cream (+645kJ) +3

BERRIES & NUTS PANCAKE ^v 18
Seasonal berries, vanilla ice cream, mixed caramelized nuts, toasted coconut, whipped vanilla ricotta and genuine maple syrup (3980kJ)
Add extra ice cream (+645kJ) +3

EXTRAS			
Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Chicken (718kJ) / Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ)	5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (1310kJ) / Ham (453kJ)	4	Potato Chips (1192kJ)	5
		Sweet Potato Chips (809kJ)	7

^v vegetarian option ^{gf} gluten free ^{gfor} gluten free on request
The average adult daily energy intake is 8700kJ

Please notify staff of any food allergies.



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LUNCH

ROASTED PUMPKIN SALAD ^v

Roasted pumpkin, pepita seeds, whipped Persian fetta, tomato, avo, salad leaf, roasted Spanish onion, balsamic glaze (2300kJ) 17

Add avo (+994kJ) +4 Add chicken (+718kJ) +5

Add halloumi (+722kJ) +5 Add smoked salmon (+561kJ) +5

PERI PERI CHICKEN WRAP

Grilled marinated chicken breast, cucumber, corn, onion, lettuce, tomato, house peri peri mayo on a spinach tortilla (2400kJ) 14

B.L.A.T. ^{gfor}

Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (3070kJ) 14.9

VEGETARIAN WRAP ^v

Grilled halloumi, spiced eggplant, lettuce, tomato, coriander, raisin, Spanish onion, aioli on a spinach wrap with chips (3910kJ) 18

CRISPY FRIED CHICKEN BURGER

Crispy fried chicken fillet, lettuce, coleslaw, ketchup mayo, Japanese BBQ sauce on a soft milk bun with chips (5090kJ) 18

GRILLED WAGYU BEEF CHEESEBURGER

Wagyu beef patty, marinated bacon, lettuce, house relish, tomato, cheddar cheese, tempura onion ring, special burger sauce served on a milk bun with chips (6090kJ) 19

MAINS

CHICKEN SCHNITZEL

Panko crumbed chicken breast fillet, cabbage slaw, chips, and creamy mushroom sauce (3780kJ) 18

Make it parmigiana! (+280kJ) top with tomato ragu and mozzarella +3

FISH & CHIPS

Crispy battered flathead fillets, chips and tartar sauce (3330kJ) 18

CRISPY FRIED CHICKEN WAFFLE

Waffle, cabbage slaw, bacon, fried egg, sriracha mayo, soft herbs, crushed berry, chilli infused maple (4670kJ) 19

SALMON RICE BOWL

Teriyaki marinated salmon, brown rice, edamame, avo, greens, kewpie mayo, furikake, chives (3850kJ) 22

KID'S MENU

Served with Kid's AJ (+480kJ)

Kid's Brekkie

Scrambled egg, hash brown, with toast (1590kJ) 10

Kid's Chicken Nuggets

With chips, tomato sauce (2650kJ) 10

Kid's Fish & Chips (2200kJ)

10

Kid's Pikelets

With seasonal fruits and ice cream (2160kJ) 10

Kid's Waffle

With ice cream, chocolate sauce, strawberries (2780kJ) 10

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DRINKS



| SEVEN HILLS

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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. 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. 6

ESPRESSO

Ristretto, Short Black	3.2
Black	3.7
White	3.7
Chai Latte / Green Tea Latte	4.2
Babycino	1.5
Upsize +0.7	

BELGIAN HOT CHOCOLATE / MOCHA

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

Available in White, Milk or Dark chocolate. 4.7
Upsize +1.0

Decaf / Extra Shot	0.5
Syrup / Caramel, Hazelnut, Vanilla, Mint	0.7
Almond Milk / Soy Milk	0.7

ORGANIC LOOSE LEAF TEA

Temperature controlled, loose leaf tea brewed to perfection.

GOOD MORNING

Our luxurious take on English Breakfast Tea

EARL GREY BLUEFLOWER

Ceylon orange pekoe black Tea infused with bergamot

GENMAICHA (KYOTO JAPAN)

Brothy Kyoto green Tea with toasted rice

SILVER JASMINE (ZHEJIANG)

Silver tipped green Tea, infused with jasmine blossoms

DIGESTIF

Mint, lavender and fennel seeds to aid digestion

HEAL

Lemongrass and ginger blend to restore minerals

WHITE PEONY (FUJIAN)

Lightly biscuity white Tea, high in antioxidants

MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base 4.5

COLD BEVERAGE

ICED ESPRESSO

Iced Long Black	5.5
Iced Latte	5.5
Iced Coffee	6.5
Salted Caramel Affogato	6

BLENDED

Iced Coffee	7
Chai Latte	7
Green Tea Latte	7
Belgian Iced Chocolate / Mocha	7.5
Available in White, Milk or Dark chocolate	

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint	6.5
Lychee	6.5
Cranberry & Lime	6.5

ORGANIC ICED TEA

BREAKFAST LEMON MINT	6
Ceylon orange pekoe Tea with fresh lemon juice & mint	

LEMONGRASS & GINGER	6
Caffeine-free cold Tisane with a fresh lemon zest	

EGYPTIAN ICE	6
Liquid Turkish delight	

COLD PRESSED JUICE

ORANGE Straight Orange juice	9
GREEN Apple, Pear, Spinach & Kale	9
RED Watermelon & Strawberry	9

FRUITY SMOOTHIE

STRANANA	7.5
Strawberry, banana, milk & honey	

PASSION TANGO ^{df}	7.5
Pineapple, passionfruit & mango	

SUMMER SUNSET ^{df}	7.5
Pineapple, mango, strawberry & kiwi	

BLACK POTION ^{df}	8
Activated charcoal, blackcurrant, blackberry, cherry, blueberry & banana	

AÇAÍ ^{df}	8.5
Açaí, blueberry, blackberry, banana	

MILKSHAKE

Chocolate, Vanilla, Salted Caramel, Strawberry, or Banana	6
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Add WHEY Protein	2
Add Extra Ice Cream	1