ALL DAY MENU

| MARINA SQUARE

PLEASE ORDER AT THE COUNTER

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

BREKKIE BURGER
Lettuce, tomato, grilled bacon, fried egg, hash browns, house tomato relish, aioli on a brioche bun (*3370kJ*) 14
Add cheese (*+276kJ*) **+1 / avo** (*+994kJ*) **+2**

BIRCHER MUSELI
Poached seasonal berries, strawberry, honey crumb, coconut jelly 16

OMELETTE v gfor
Roasted mushrooms, slow braised tomato, tempura bits, chives and mozzarella served with a side of toasted bread *(2250kJ)* 17
Add sous vide chicken (*+718kJ*) **/ ham** (*+453kJ*) **+4**
Add sous vide marinated salmon (*+561kJ*) **+5**

POWER BREKKIE gfor
Grilled broccolini, scrambled egg, tomato relish, grilled chorizo, toasted Scrumpet, truffle butter *(2470kJ)* 18
Or, swap the chorizo for sous vide marinated chicken ! (*+718kJ*)

CRUSHED AVO DELIGHT 2.0 v gfor
Crushed avo, heirloom cherry tomato, green balsamic, soft boiled egg, whipped Persian fetta, chilli, chives with toasted sourdough *(2640kJ)* 18

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

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

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

MEATBALL SHAKSHUKA
Slow braised meatball (pork, celery, coriander, garlic, onion, carrot water chestnut) red pepper, house spices, chives, whipped fetta in a rich tomato sauce and served with side of toasted sourdough 20

CRAB OMELETTE
Tempura soft shell crab, okra, chives, XO sauce, asparagus, brown rice, fine herb salad *(3250kJ)* 22

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

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

VEGAN SAVORY PANCAKE v gfor
Sesame pancake, slow braised cauliflower, potato, pumpkin falafel, crispy chick peas, mint coconut yogurt, pomegranate, dill, spring onion *(3070 kJ)* 18

Please notify staff of any food allergies.
10% surcharge on public holidays.
To maintain the integrity of the dish, **no changes** to the dish are permitted.
Chicken dishes are Halal-friendly.

SUPERFOOD SALAD v gf
Corn, avo, onion, chilli, tomato, chickpeas, cucumber, quinoa, roasted pumpkin, kale, seeds, honey mustard dressing *(1490kJ)* 19
Add halloumi (*+722kJ*) / **grilled chicken** (*+718kJ*) **/ 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

GRILLED WAGYU BEEF CHEESEBURGER
Wagyu beef patty, marinated bacon, lettuce, house relish, grilled pineapple, cheddar cheese, special burger sauce served on a brioche bun with chips *(6340 KJ)* 19

OPEN STEAK SANDWICH gfor
Grilled scotch fillet, fried egg, caramelised onion and mushroom relish, baby wild rocket, melted cheese, truffle mayo served on sourdough *(2700kJ)* 19

EBI KATSU BURGER
House prawn katsu, shredded cabbage, house yuzu mayo served on a brioche bun with chips *(4420kJ)* 21

ALL THINGS GREEN gfor
Brown rice, poached egg, asparagus, okra, broccolini, garlic, kale, eschalot, edamame, furikake, with kombu sauce (*1670kJ*) 19
Add sous vide chicken (*+718kJ*) **+4**

CRAB & OKRA SPAGHETTI
With eschalots, okra, garlic, chilli, basil, tomato, lemon, double cream and parmesan (*2780kJ*) 25

MUSHROOM & DUCK RISOTTO
Smoked duck breast, shiitake, king brown, and porcini mushrooms, garlic, sage, eschalot, parmesan snow 26

BISCOFF FRENCH TOAST
Whipped biscoff ricotta, biscoff crumb, poached apple, strawberry, coconut maple 18

KID'S MENU
Served with Kid's AJ (+480kj)

Kid's Ham & Cheese Toastie (*1460kJ*) 10

Kid's Chicken Nuggets
With chips, tomato sauce (*2650kJ*) 10

Kid's Cheeseburger
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

Sautéed Kale (*67kJ*) / Mushrooms (*160kJ*) / Avocado (*994kJ*) / Chorizo (*1310kJ*) / Ham (*453kJ*) 4

Grilled Chicken (*718kJ*) / Grilled Bacon (*1310kJ*) / Grilled Halloumi (*722kJ*) / Smoked Salmon (*561kJ*) 5

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

DRINKS

| MARINA SQUARE

PLEASE ORDER AT THE COUNTER

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

FILTER COFFEE

We batch brew to bring out the subtle nuances that you can only taste in a black coffee.(*2kj*) 5

ESPRESSO

Ristretto (*2kj*)	3.3
Short Black (*2kj*)	
Long Black (*4kj*)	3.8
Macchiato (*61kj*)	3.8
Piccolo (*197kj*)	
Flat White (*451kj*)	
Latte (*541kj*)	
Cappuccino (*451kj*)	

upsize +0.7

FLAVOURED

Chai Latte (*910kj*)	4.3
Green Tea Latte (*929kj*)	
Babycino (*133kj*)	1.5

upsize +0.7

BELGIAN HOT CHOCOLATE / MOCHA

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

HOT CHOCOLATE	4.8	MOCHA	4.8
White	(*979kj*)	White	(*937kj*)
Milk	(*1250kj*)	Milk	(*933kj*)
Dark	(*1080kj*)	Dark	(*924kj*)
upsize +1.0		**upsize +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*)

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ

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
10% surcharge on public holidays