



MENU



PENNANT HILLS

PLEASE ORDER AT THE COUNTER

TOAST WITH BUTTER AND CONDIMENTS

served with strawberry jam (150kJ) / peanut butter (273kJ) / vegemite (35kJ) **add extra condiment +0.5**

- Sourdough (856kJ) / Quinoa Soy Linseed (1419kJ) 6
- Gluten Free (856kJ) 7
- Fruit Loaf (2150kJ) 7
- add ricotta and honey (+2150kJ) + 2**

EGGS AS YOU LIKE 10

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

BREKKIE WRAP

Bacon, scrambled eggs, hash brown, tomato relish, lettuce, hollandaise sauce in spinach wrap (3370kJ) 13
Add cheese (+276kJ) +1 / avo (+994kJ) +2

CHICKEN CHEESE MELT

Sous vide chicken, corn, avo, cheese, kewpie mayo, okonomiyaki sauce on rustic white (2380kJ) 14

HOUSE BAKED GRANOLA BOWL v

House baked granola, sweetened yogurt, açai compote, seasonal berries, coconut chia pudding, crushed strawberry (2970kJ) 16

OMELETTE gfor

Roasted mushrooms, braised tomato, tempura batter bits, mozzarella, and chives served with toasted bread (2250kJ) 16
Add chicken (+718kJ) / ham (+453kJ) / smoked salmon (+561kJ) +4

CRUSHED AVO DELIGHT v

Crushed avo, tomato salsa, green balsamic, poached egg, whipped Persian fetta, chilli, chives with toasted sourdough (2640kJ) 17

SALMON BENNY

Smoked salmon, toasted sourdough, sweet corn salsa, smashed avo, poached eggs, hollandaise, chives (3260kJ) 18
Or, swap the salmon for ham (2920kJ) or bacon! (3210kJ)

GRILLED HALLOUMI STACK v gfor

Spiced eggplant, heirloom tomato, raisin, grilled halloumi, coriander, sautéed kale, Spanish onion, poached egg, harissa on sourdough (2290kJ) 18

SWEET CORN FRITTERS

Tempura sweet corn fritters, house tomato relish, chilli, tomato & avo salsa, poached egg, whipped Persian fetta, Asian herb salad (1780kJ) 18

BREAKFAST GNOCCHI

Home-made potato gnocchi, roasted tomato, chorizo, shallots, chilli, parmesan snow, crispy potato skins, poached egg (3590kJ) 19

BIG BREAKFAST

Two eggs your way, grilled chorizo, bacon, hash browns, crushed avo, roasted mushrooms, roasted tomato served with toasted sourdough (4440kJ) 22

VEGAN BOWL v gf

Braised cauliflower, roasted mushrooms, harvest corn, roasted pumpkin, quinoa, edamame, tahini dressing (1370kJ) 18

B.L.A.T. gfor

Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (3070kJ) 14

GRILLED CHICKEN WRAP

Grilled chicken, hummus, avo, corn, onion, lettuce, cucumber, sweet chilli mayo, tomato in a spinach tortilla wrap (2830kJ) 14

VEGETARIAN WRAP v

Grilled halloumi, spiced eggplant, lettuce, tomato, coriander, raisin, Spanish onion, aioli on a spinach wrap (2940kJ) 14

CRISPY FRIED CHICKEN BURGER

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

BAD BOY BURGER

Wagyu beef patty, house tomato relish, grilled bacon, lettuce, tomato, tempura onion rings, melted cheddar cheese and aioli on a milk bun with chips (6090kJ) 18

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

SALMON RICE BOWL

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

HOTCAKE v

Seasonal berries, mixed caramelized nuts, toasted coconut, whipped vanilla ricotta, Ferrero Rocher, fairy floss and genuine maple syrup (3490kJ) 18

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 Cheeseburger

With wagyu beef, cheese, BBQ sauce, chips (3960kJ) 14

Kid's Pikelets

With seasonal fruits and ice cream (2160kJ) 10

EXTRAS

Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ)	5
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Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (784kJ)	4	Potato Chips (1192kJ) / Sweet Potato Chips (809kJ)	5 / 7
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Please notify staff of any food allergies.

v vegetarian option gf gluten free gfor gluten free on request

The average adult daily energy intake is 8700kJ

DRINKS



| PENNANT 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. (2kj) 6

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)

SPECIALTY

Chai Latte (910kj) 4.3
Green Tea Latte (929kj)
Taro Latte (1470kj)
Turmeric Latte (1040kj)

upsized +0.7

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	4.8	MOCHA	4.8
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)

DOUBLE MINT

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

LEMONGRASS GINGER

Lemongrass and ginger blend to restore minerals (2kj)

CHAMOMILE LAVENDER

A floral bouquet with sweet honey notes that soothe (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

Coffee (1700kj) 7
Chai Latte (910kj) 7
Green Tea Latte (908kj) 7

BLENDED CHOCOLATE	7.5	BLENDED 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 (300ml)

BREAKFAST LEMON MINT

Ceylon Orange Pekoe Tea with fresh lemon juice & mint (367kj) 4.9

LEMONGRASS & GINGER

Caffeine-free cold tisane with fresh lemon zest (242kj) 4.9

EGYPTIAN ICE

Liquid Turkish delight (264kj) 4.9

COLD PRESSED JUICE (300ml)

ORANGE | Straight orange juice (360kj) 6.9

GREEN | Apple, pear, spinach & kale (498kj) 6.9

FRUITY SMOOTHIE

PASSION TANGO ^{df}

Pineapple, passionfruit, banana & mango (1330kj) 7.5

SUMMER SUNSET ^{df}

Pineapple, mango, strawberry & kiwi (1290kj) 7.5

AÇAÍ ^{df}

Açaí, blueberry, blackberry, banana (1420kj) 8.5

MILKSHAKE

Chocolate (1690kj) 6
Vanilla (1540kj) 6
Salted Caramel (1470kj) 6
Strawberry (1550kj) 6
Banana (1290kj) 6

Add WHEY Protein (502kj)	2
Add Extra Ice Cream (645kj)	1

^{df} Dairy free