



# MENU

 | RHODES

PLEASE ORDER AT THE COUNTER

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

**GRANOLA & BERRIES YOGURT BOWL** <sup>v</sup> 13  
House baked granola, mixed berry compote, strawberries,  
deli style yogurt (2600kJ)

**CHICKEN & MUSHROOM TOASTIE** 14  
Grilled chicken breast, English cheddar cheese, chives,  
caramelized onion & mushroom relish, and truffle mayo  
on sourdough bread (3660kJ)

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

**AVOCADO & TOMATO ON TOAST** <sup>v gfor</sup> 17  
Sliced avocado, heirloom tomato, whipped Persian fetta,  
chilli, eschalots, finger lime, and sauce gribiche  
on toasted quinoa soy linseed sourdough (1810kJ)

**PULLED PORK OMELETTE** 18  
6 hour slow braised pork, mozzarella cheese, tempura onion,  
spices, tomato salsa served with toasted sourdough (2750kJ)

**GRILLED HALLOUMI BENNY** <sup>gfor</sup> 18  
Spiced eggplant, tomato, raisin, coriander, grilled halloumi,  
sautéed kale, Spanish onion, poached eggs, and hollandaise  
on toasted sourdough (2340kJ)  
**Swap the halloumi for smoked salmon** (+561kJ) / **ham** (2920kJ) **or**  
**bacon!** (3210kJ)

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

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

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

**WAGYU BEEF CROQUETTE** 18  
Three cheesy wagyu beef croquettes, parmesan snow,  
shredded lettuce salad in a Japanese style dressing,  
truffle mayo (4230kJ)

**SLOW ROASTED BEEF BRISKET ROLL** 18  
Slow roasted grain-fed beef brisket, kale & cabbage slaw  
in a yogurt mustard dressing, caramelized onion jam,  
melted provolone cheese, house special sauce,  
toasted schiacciate (3410kJ)

**MEATBALL SUB** 18  
Slow braised meatball (with pork, celery, coriander, garlic,  
onion, carrot water chestnut, and house spices),  
melted provolone cheese, tomato salsa, gremolata,  
seeded baguette (3020kJ)

**GRILLED WAGYU BEEF CHEESEBURGER** 19  
Wagyu beef patty, lettuce, caramelized onion & mushroom relish,  
shredded lettuce, tomato, cheddar cheese, sour pickles,  
special burger sauce served on a milk bun with chips (5770kJ)

**CHEESY PRAWN ROLL** 19  
Butter poached king prawn, pickled lotus root, chives,  
celery, corn, house yuzu mayo, roe, dill, mozzarella,  
toasted bread roll (3810kJ)

**SUPERFOOD SALAD** <sup>v gfor</sup> 18  
Corn, avocado, onion, chilli, tomato, chickpeas, cucumber,  
quinoa, kale, roasted pumpkin, seeds,  
honey mustard dressing (1490kJ)  
**Add halloumi** (+722kJ) / **grilled chicken** (+718kJ) / **smoked salmon** (+561kJ) **+5**

**ROASTED PORK BELLY & DUCK RICE BOWL** 23  
Roasted pork belly, smoked duck breast, broccolini, okra,  
garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

**SALMON RICE BOWL** 24  
Teriyaki marinated salmon, roasted broccolini, avocado,  
corn salsa, kewpie mayo, furikake, brown rice (3880kJ)

**KING PRAWN SPAGHETTI** 25  
Pan roasted king prawn, eschalots, chilli, roasted pepper,  
tomato, garlic, chives, creamy prawn bisque, spaghetti,  
caviar (2590kJ)

## KID'S MENU

Served with Kid's AJ (+480kJ)

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

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

**Kid's Cheeseburger** 14  
With wagyu beef, cheese, BBQ sauce and chips (3960kJ)

## EXTRAS

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

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.

<sup>v</sup> vegetarian option   <sup>gf</sup> gluten free   <sup>gfor</sup> gluten free on request

The average adult daily energy intake is 8700kJ

# DRINKS



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)

### SPECIALTY

Chai Latte (910kj) 4.3  
Green Tea Latte (929kj)  
Taro Latte (1470kj)  
Red Velvet Latte (1530kj)  
Turmeric Latte (1040kj)  
**upsized +0.7**  
Babyicino (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.

<b>HOT CHOCOLATE</b> 4.8	<b>MOCHA</b> 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) / Oat (413kj)	0.7
<b>FLAVOUR</b>   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)

## 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

<b>BLENDED CHOCOLATE</b> 7.5	<b>BLENDED MOCHA</b> 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 <sup>df</sup>

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

#### SUMMER SUNSET <sup>df</sup>

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

#### AÇAÍ <sup>df</sup>

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

<sup>df</sup> Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ