

ALL DAY

# MENU

 | RHODES

PLEASE ORDER AT THE COUNTER

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

**BREKKIE BURGER** 14  
Lettuce, tomato, grilled bacon, fried egg, hash browns, house tomato relish, aioli on a milk bun (3370kJ)

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

**BIRCHER MUESLI** <sup>v</sup> 15  
Poached apple, coconut yogurt, oats, strawberry, coconut jelly (945kJ)

**AVO & TOMATO ON CRUMPET** <sup>v gFOR</sup> 18  
Crushed avocado, heirloom tomato, pickled eschalot, chives, soft boiled egg, green balsamic glaze, crispy basil, yuzu gel, whipped Persian fetta, toasted homemade crumpet (1740kJ)

**MUSHROOM & ZUCCHINI OMELETTE** <sup>v gFOR</sup> 18  
Shiitake mushroom, king brown mushroom, zucchini, garlic, eschalot, chive, miso, mozzarella, shiitake XO, fine herb salad served on a toasted sourdough (2660kJ)

**ZUCCHINI FRITTERS** <sup>v</sup> 18  
Tempura zucchini fritter, tomato & avocado salsa, tomato relish, tzatziki, soft boiled egg, fine herb & radish salad (1230kJ)

**BREAKFAST GNOCCHI** 20  
House made potato gnocchi, roasted tomato, chorizo, chilli, shallots, parmesan snow, poached egg, crispy potato skins (3590kJ)  
**Or, swap the chorizo for sous vide chicken! (+718)**

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

**PULLED PORK BENEDICT** 19  
Slow braised pork, five beans, kale & white cabbage slaw in a yogurt mustard dressing, poached eggs, hollandaise, tempura onion, toasted homemade crumpet (3260kJ)

**OKONOMIYAKI BENEDICT** 23  
Sous vide marinated salmon, okonomiyaki pancake, tempura octopus legs, poached egg, roe, corn salsa, hollandaise, katsuobushi (bonito flakes) (2660kJ)

**CRAB IN BLACK** 21  
Crab meat salad, fried egg, toasted home-made crumpet, roe, tempura soft shell crab, black aioli (1960kJ)

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

**ROASTED PORK BELLY & DUCK RICE BOWL** 24  
Roasted pork belly, smoked duck breast, broccolini, zucchini, garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

**CHICKEN FAJITA WRAP** 14  
Grilled marinated chicken, mixed peppers, onion, avocado, lettuce, tomato, melted mozzarella cheese, peri peri mayo (1940kJ)

**MEATBALL SUB** 19  
Slow braised meatball, melted provolone cheese, tomato salsa, sour pickles, on a toasted brioche bread roll, served with a side of house tempura onion fries (3710kJ)

**GRILLED WAGYU BEEF BURGER** 20  
Wagyu beef patty, house tomato relish, lettuce, tomato, melted cheddar cheese, sour pickles, tempura onion, special burger sauce served on a milk bun with chips (6280kJ)

**VEGAN BURGER** <sup>VEGAN</sup> 19  
Panko crumbed roasted pumpkin & chickpea patty, cucumber salsa, coconut yogurt mustard sauce, tomato relish on a toasted whole wheat bun, served with chips (6280kJ)

**SUPERFOOD SALAD** <sup>v GF</sup> 20  
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**

**CHICKEN SALAD** 20  
Sous vided chicken breast, green apple, onion, quinoa, avocado, soft boiled egg, carrots, shredded green coral lettuce, edamame, parmesan snow, honey mustard dressing (2010kJ)

**SALMON SOBA NOODLE BOWL** 26  
Sous vide house marinated salmon, avo, carrot, roe, soba noodles, chives, cucumber, chilli, edamame, mint, Japanese style dressing (2480kJ)

**CRAB SPAGHETTI** 26  
Crab meat, eschalots, chilli, zucchini, tomato, garlic, chives, shellfish bisque, squid ink spaghetti (2250kJ)

**PORK KATSU** 26  
Panko crumbed pork cutlet, sriracha sea salt, kale & white cabbage slaw in a yogurt mustard dressing, caramelized apple sauce, lemon (2420kJ)

**BISCOFF FRENCH TOAST** <sup>v</sup> 18  
Biscoff ricotta, caramelized apple, biscoff crumble, coconut maple, strawberry (2190kJ)

KID'S MENU	
<i>Served with Kid's AJ (+480kJ)</i>	
<b>Kid's Ham &amp; Cheese Toastie</b> (1460kJ)	10
<b>Kid's Chicken Nuggets</b> With chips and tomato sauce (2650kJ)	10
<b>Kid's Cheeseburger</b> With wagyu beef, cheese, BBQ sauce and chips (3960kJ)	14

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.

The average adult daily energy intake is 8700kJ

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

# 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)	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