



MENU

STANHOPE

PLEASE ORDER AT THE COUNTER

TOAST WITH BUTTER AND CONDIMENTS

Sourdough (856kJ) / Quinoa Soy Linseed (1419kJ) 6
Gluten Free (856kJ) 7
Fruit Loaf with Ricotta & Honey (2150kJ) 7
served with strawberry jam (150kJ) / peanut butter (273kJ)
/ vegemite (35kJ) **add extra condiment +0.5**

TOASTIES

Cheese & Tomato ^v(1830kJ) 7
Ham & Cheese (2010kJ) 9
Ham Cheese & Tomato (2060kJ) 10
Chicken & Avo (3110kJ) 13

EGGS AS YOU LIKE ^{v gfor} 10

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

CHICKEN & MUSHROOM TOASTIE 14

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

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

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

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

AVOCADO & TOMATO ON TOAST ^{v gfor} 18

Crushed avocado, heirloom cherry tomato salsa, whipped Persian fetta, chilli, chives, soft boiled eggs on toasted quinoa soy linseed sourdough (2220kJ)

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)

ZUCCHINI FRITTERS ^v 18

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

PULLED PORK OMELETTE 18

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

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, grilled chorizo, bacon, hash browns, crushed avo, roasted mushrooms, roasted tomato served with toasted sourdough (4440kJ)

CHEESE MELT

Served on rustic bread
Mushroom & Tomato ^v (1560kJ) 13
Ham & Pineapple (1920kJ) 14
Chicken & Avocado (2580kJ) 15

PERI PERI CHICKEN WRAP 14

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

B.L.A.T. ^{gfor} 15

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

CHICKEN SCHNITZEL WRAP 18

Panko crumbed chicken breast fillet, lettuce, avo, tomato, English cheddar cheese, sweet chilli mayo on a spinach wrap with chips (4170kJ)

STEAK SANDWICH 18

Grain-fed scotch, tempura onion rings, baby wild rocket, house caramelised onion and mushroom relish, truffle mayo with chips (4830kJ)

VEGETARIAN BURGER ^v 19

Panko crumbed roasted pumpkin & chickpea patty, kale & cabbage slaw in a yogurt mustard dressing, house tomato relish on a toasted milk bun, served with chips (3680kJ)

GRILLED WAGYU BEEF CHEESEBURGER 19

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)

SUPERFOOD SALAD ^{v gf} 19

Corn, avo, onion, chilli, tomato, chickpeas, cucumber, quinoa, roasted pumpkin, kale, seeds, honey mustard dressing (1490kJ)
Add halloumi (+722kJ) / grilled chicken (+718kJ) / smoked salmon (+561kJ) +5

GRILLED CHICKEN SALAD 19

Grilled chicken breast, green apple, onion, quinoa, avocado, soft boiled egg, carrots, shredded green coral lettuce, parmesan snow, cranberry, honey mustard dressing (1990kJ)

CHICKEN SCHNITZEL 19

Panko crumbed chicken breast fillet, creamy mushroom sauce, kale & cabbage slaw in a yogurt mustard dressing, served with chips (3780kJ)

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 Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ)	5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (784kJ)	4	Potato Chips (1192kJ)	5

KID'S MENU

Served with Kid's AJ (+480kJ)

Kid's Ham & Cheese Toastie (1460kJ)	10
Kid's Brekkie Scrambled egg, hash brown, with toast (1590kJ)	10
Kid's Chicken Nuggets With chips, tomato sauce (2650kJ)	10
Kid's Pikelets With seasonal fruits and ice cream (2160kJ)	10

DRINKS



PLEASE ORDER AT THE COUNTER

BREW BAR

COFFEE

Ristretto (2kj)	3.4
Short Black (2kj)	
Long Black (4kj)	3.9
Macchiato (61kj)	3.9
Piccolo (197kj)	
Flat White (451kj)	
Latte (541kj)	
Cappuccino (451kj)	

upsized +0.7

SPECIALTY

Chai Latte (910kj)	4.4
Green Tea Latte (929kj)	

upsized +0.7

Babycino (133kj)	1.5
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BELGIAN HOT CHOCOLATE / MOCHA

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

HOT CHOCOLATE	4.9	MOCHA	4.9
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

BREAKFAST LEMON MINT

Ceylon Orange Pekoe Tea with fresh lemon juice & mint (611kj)	6
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LEMONGRASS & GINGER

Caffeine-free cold tisane with fresh lemon zest (402kj)	6
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EGYPTIAN ICE

Liquid Turkish delight (439kj)	6
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COLD PRESSED JUICE

ORANGE Straight orange juice (600kj)	9
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FRUITY SMOOTHIE

STRANANA	7.5
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Strawberry, banana, milk & honey (1290kj)

PASSION TANGO ^{df}

Pineapple, passionfruit, banana & mango (1330kj)	7.5
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SUMMER SUNSET ^{df}

Pineapple, mango, strawberry & kiwi (1290kj)	7.5
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AÇAÍ ^{df}

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