

BRUNCH**TOAST WITH BUTTER AND CONDIMENTS**

Sourdough (856kJ)	7
Soy Linseed (1419kJ)	7
Gluten Free (856kJ)	8
Fruit Loaf with Honey (2010kJ)	8

Served with strawberry jam (150kJ) / peanut butter (273kJ) / Vegemite (35kJ) / **Add extra condiment +0.5**

EGGS AS YOU LIKE ^V ^{GFOR} 14

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

BREKKIE BURGER 17

Bacon, fried egg, hash brown, lettuce, homemade tomato relish, tomato and aioli on a soft milk bun (2790kJ)

Swap bacon to grilled halloumi cheese upon request (2740kJ)

Add cheese (+276kJ) +1 / Add avocado (+994kJ) +2 /

Wrap option available

ULTIMATE BREAKFAST WRAP 21

Grilled pork chorizo patty, scrambled eggs, hash brown, lettuce, pickles, tomato salsa, spicy pineapple jalapeno relish, aioli, mozzarella cheese, wrapped in a spinach tortilla (3380kJ)

CRUSHED AVOCADO ON TOAST ^V 22

Slow roasted cherry tomato, parsley, whipped Persian fetta, homemade chilli oil, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

MUSHROOM SCRAMBLED EGGS ON TOAST ^V 22

Sauteed mixed mushroom, asparagus, whipped Persian fetta, caramelised onion & mushroom relish, parmesan snow and shiitake mushroom XO on a toasted sourdough (3540kJ)

TURKISH EGGS 22

Grilled pork chorizo, slow roasted cherry tomato, poached eggs, lemon & dill labneh, Aleppo butter, toasted focaccia (3530kJ)

CHILLI SCRAMBLED EGGS ON CRUMPET ^V 22

Slow braised eggplant relish, chilli oil, pan roasted tomato, parsley, grilled halloumi, toasted coconut, soft herbs, toasted sourdough crumpet (2860kJ)

TEMPURA CORN FRITTERS ^V 22

Tempura corn fritters, smashed cucumber salad with asian style spicy soy dressing, tomato relish, avocado, whipped Persian fetta, poached egg, soft herbs, parmesan snow (2530kJ)

GREEN GODDESS OMELETTE ^V 22

Asparagus, broccolini, baby spinach, eschalot, garlic, chimichurri, soft herbs, toasted focaccia, parmesan snow (2480kJ)

CHEESY BACON OMELETTE 22

Roasted mushroom, cherry tomato, baby spinach, grilled bacon, mozzarella cheese, parsley, toasted focaccia (2340kJ)

Vegetarian option available

GARLIC PRAWN OMELETTE 25

Sauteed prawns, asparagus, garlic, roasted cherry tomato, eschalot, mozzarella cheese, napolitana sauce, parsley, toasted focaccia (2420kJ)

^V vegetarian ^{GF} gluten free ^{GFOR} gluten free on request • The average adult daily energy intake is 8700kJ • Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal Chicken

TRUFFLE MUSHROOM BRUSCHETTA ^V 23

Mushrooms, avocado, parsley, eschalots, garlic, thyme, truffle butter, whipped Persian fetta, fried egg, chilli oil, on a toasted focaccia (2690kJ)

EGGS BENEDICT 25

Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted sourdough crumpet, fine herbs

Choice of Salmon (2630kJ) / Bacon (3370kJ) / Halloumi ^V (3260kJ)

COASTAL CRUMPET DELIGHT 24

Toasted sourdough crumpet topped with smoked salmon, sliced avocado, red onion, soft boiled egg, lemon & dill labneh, fine herbs (2600kJ)

SMOKED SALMON BENNY ON OKONOMIROSTI 25

Japanese style rosti, smoked salmon, poached eggs, avocado, roe, corn salsa, hollandaise, fine herbs (2430kJ)

Swap the salmon for ham (2630kJ) or bacon (2900kJ) upon request

BREAKFAST GNOCCHI 26

Homemade potato gnocchi, roasted tomato, pork chorizo, chilli, parsley, parmesan snow, poached egg (2810kJ)

Swap the chorizo for chicken (2530kJ)

LEAF BREKKIE ^V 26

Two poached eggs, grilled halloumi, hash browns, mushrooms, Sauteed spinach, crushed avocado and roasted tomato with toasted sourdough (3530kJ)

BIG BREAKFAST 26

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

EXTRAS

AIOLI SAUCE (414KJ) / CHILLI OIL (287KJ)	1
HOLLANDAISE SAUCE (414KJ) / HASH BROWN (553KJ)	3
POACHED EGG (345KJ)	3.5
SAUTEED SPINACH (251KJ) / HAM (453KJ) / MUSHROOMS (160KJ) / AVOCADO (994KJ)	4
GRILLED BACON (1310KJ) / PORK CHORIZO (1310KJ) / GRILLED HALLOUMI (722KJ)	6
GRILLED CHICKEN (718KJ) / SCRAMBLED EGGS (734KJ) / SMOKED SALMON (561KJ)	7
POTATO CHIPS (1192KJ)	8
SWEET POTATO CHIPS (809KJ)	11

FOR THE LITTLE ONES

 available for 12 and under 😊

KID'S BREKKIE 12

Scrambled egg, hash brown and toast (1590kJ)

KID'S CHICKEN NUGGETS 12

With chips and tomato sauce (2650kJ)

KID'S PIKELETS 12

With seasonal fruits and ice cream (2160kJ)

KID'S WAFFLE 14

With ice cream, chocolate sauce, strawberries (2260kJ)

KID'S CHEESEBURGER 16

Grilled beef patty, cheese, BBQ sauce and chips (4550kJ)

KID'S FISH & CHIPS 16

Battered flathead, chips and tomato sauce (2200kJ)

KID'S SPAGHETTI 18

With beef bolognese, parmesan cheese (1320kJ)

BURGERS, SANDWICHES AND MORE

TOASTIES

Cheese & Tomato V (1830kJ)	10
Ham & Cheese (2010kJ)	11
Ham Cheese & Tomato (2060kJ)	13
Grilled Chicken, Cheese & Avocado (3110kJ)	16

CHEESE MELTS

Mushroom & Tomato V (1560kJ)	14
Ham & Pineapple (1920kJ)	15
Chicken & Avocado (2580kJ)	16

B.L.A.T. ^{GFOR} 19

Bacon, lettuce, crushed avocado, tomato and homemade sweet chilli mayo, served on toasted focaccia (3530kJ)
Swap bacon with halloumi V (3440kJ)

FAJITA CHICKEN & SALAD WRAP 19

Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, and homemade spicy mayo (mild) in a spinach wrap (2410kJ)
Add chips (+715kJ) +4

CHICKEN SCHNITZEL WRAP 19

Panko crumbed chicken breast fillet, English cheddar cheese, lettuce, avocado, tomato, and sweet chilli mayo in a spinach wrap (3240kJ)
Add chips (+715kJ) +4

GRILLED CHICKEN & MUSHROOM TOASTIE 20

Grilled chicken breast, English cheddar cheese, chives, truffle mayo, and caramelised onion & mushroom relish on toasted focaccia (3510kJ)

TROPICAL SPICED CHICKEN SANDWICH 24

Grilled satay marinated chicken fillet, peanut butter mayo, lettuce, tomato salsa, spicy pineapple jalapeno relish, peanut chilli crunch, toasted focaccia, served with chips (4950kJ)

PORCHETTA PINEAPPLE SIZZLE BURGER 24

Roasted pork porchetta (belly), spicy pineapple jalapeno relish, lettuce slaw, chimichurri, aioli, toasted milk bun, served with chips (4920kJ)

GRILLED BEEF CHEESEBURGER 25

Homemade beef patty, homemade tomato relish, lettuce, tomato, pickle, melted cheddar cheese, grilled bacon and special burger sauce served on a milk bun, with a side of chips (6140kJ)

SALADS

GARLIC PRAWNS, AVOCADO & CORN SALAD 25

Pan-roasted garlic prawns, shredded lettuce, corn, avocado, edamame, sundried tomato, peanut chilli crunch, carrots, red onion, roasted sesame dressing (2530kJ)

GRILLED CHICKEN HARVEST BOWL 26

Grilled marinated chicken fillet, boiled eggs, avocado, sweet harvest corn, tomato, red onion, Persian feta, charred broccolini, fresh parsley, creamy garlic dressing (3640kJ)

MAINS AND DESSERTS

FISH & CHIPS 24

Crispy battered flathead fillets, chips, house salad, lemon and tartar sauce (3330kJ)

CHICKEN SCHNITZEL 24

Panko crumbed chicken breast fillet, house salad, chips, creamy mushroom sauce (3780kJ)

Make it Parmi add +3 (Topped with napolitana sauce, ham, and mozzarella)

SPECIAL CHICKEN FRIED RICE 24

Brown rice, marinated chicken, seasonal veggies, shallots, chilli, furikake, Kewpie mayo, homemade special sauce (2371kJ)

GRILLED TERIYAKI SALMON 28

SOBA NOODLE BOWL

Grilled teriyaki marinated salmon, soba noodles, avocado, carrot, chives, cucumber, chilli, edamame, roasted sesame, Japanese style dressing (3760kJ)

CREAMY MUSHROOM PASTA ^V 26

Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil (3350kJ)

Add chicken (+718kJ) +7

BULGOGI BEEF SPAGHETTI 30

Bulgogi beef, garlic, eschalots, shiitake mushroom, egg yolk, white wine, cream, parmesan snow, chives (3350kJ)

SPICY GARLIC PRAWN SPAGHETTI 28

Sauteed prawns, eschalots, garlic, chilli, roasted cherry tomato, white wine, napolitana, parsley, XO crumb (3300kJ)

BELGIAN WAFFLE ^V 22

Seasonal berries, caramelised nuts, strawberries & rhubarb compote, whipped vanilla mascarpone, vanilla ice cream, Belgian chocolate sauce (4730kJ)

Add extra ice cream (+645kJ) +3

TIRAMISU PANCAKE ^V 22

Espresso mascarpone, strawberries, chocolate curls, coffee caramel, cocoa (4210kJ)

BREW BAR

COLD DRIP COFFEE

7.5

A slow, four to six hour extracted coffee. Sweet, liquor-like flavour with low acidity. Sold in a bottle. Served on ice. (2kJ)

ESPRESSO | UPSIZE +0.8

Ristretto (2kJ) / Short Black (2kJ)

4.5

Long Black (4kJ) / Macchiato (61kJ) /

5.0

Piccolo (197kJ) / Flat White (451kJ) /

Latte (541kJ) / Cappuccino (451kJ)

SPECIALTY | UPSIZE +0.8

5.2

Chai Latte (910kJ) / Taro Latte (1470kJ) /

Green Tea Latte (929kJ) / Red Velvet Latte (1530kJ)

BELGIAN HOT CHOCOLATE | UPSIZE +1.5

6.2

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

White (979kJ) / Milk (1250kJ) / Dark (1080kJ)

MOCHA | UPSIZE +1.5

6.2

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

White (937kJ) / Milk (933kJ) / Dark (924kJ)

BABYCINO (133kJ)

2

EXTRAS

Decaf (2kJ) / Extra Shot (2kJ)

+0.6

Almond Milk (231kJ) / Soy Milk (361kJ) /

+0.8

Oat Milk (413kJ) / Lactose Free Milk (534kJ)

FLAVOUR | Caramel (270kJ) / Hazelnut (274kJ) /

+0.8

Vanilla (274kJ) / Mint (280kJ)

ORGANIC LOOSE LEAF TEA

5.2

Temperature controlled, brewed to perfection.

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 Assam Tea base & honey (465kJ)

CHILLED BAR

ICED ESPRESSO

Iced Long Black (4kJ) / Iced Latte (1050kJ)

6.6

Iced Coffee (1450kJ)

7.6

Affogato (729kJ)

7

BLENDED

8.8

Coffee (1700kJ) / Chai Latte (910kJ) /

Green Tea Latte (908kJ) / Taro Latte (1020kJ) /

Red Velvet Latte (1020kJ)

BLENDED CHOCOLATE

10

White (3020kJ) / Milk (2957kJ) / Dark (2900kJ)

BLENDED MOCHA

10

White (2110kJ) / Milk (2100kJ) / Dark (2080kJ)

HANDCRAFTED SODA

7

New Zealand Golden Kiwi & Mint (860kJ) / Lychee (712kJ) /

Cranberry & Lime (759kJ)

KOMBUCHA & ORGANIC ICED TEA | 350ML

RUBY KOMBUCHA

7

Grapefruit and hibiscus (105kJ)

ZEST KOMBUCHA

7

Lemon and chrysanthemum (105kJ)

SUNNY MORNING

6.5

Ceylon Orange Pekoe Tea with fresh lemon juice & mint (428kJ)

HIBISCUS DAWN

6.5

Liquid Turkish delight (307kJ)

COLD PRESSED JUICE | 350ML

8

STRAIGHT OJ

Freshly pressed orange juice (420kJ)

CLEAN & GREEN

Apple, pear, spinach & kale (581kJ)

MELLOWBERRY

Watermelon & strawberry (466kJ)

FRUITY SMOOTHIE

9

PASSION TANGO ^{DF}

Pineapple, passionfruit, banana & mango (1330kJ)

SUMMER SUNSET ^{DF}

Pineapple, mango, strawberry & kiwi (1290kJ)

PROTEIN SHAKE | WITH ALMOND OR OAT MILK

11.5

THE ENERGISER | 29G PROTEIN

Kiwi, spinach, avo, pineapple, coconut, banana, chia seed

Almond (1881kJ) / Oat (2069kJ)

BERRY BOOST | 32G PROTEIN

Acai, gurarana, banana, chia seed

Almond (2322kJ) / Oat (2510kJ)

MILKSHAKE

7

Chocolate (1690kJ) / Vanilla (1540kJ) / Salted Caramel (1470kJ)

/ Strawberry (1550kJ) / or Banana (1290kJ)

WHEY Protein (502kJ) +2.5 / Make it a THICKSHAKE (1290kJ) +2.5