

BRUNCH

TOAST WITH BUTTER AND CONDIMENTS

Sourdough (856kJ)	7
Soy Linseed (1419kJ)	7
Gluten Free (856kJ)	8
Fruit Loaf with Honey (2010kJ)	9

Served with strawberry jam (150kJ) / peanut butter (273kJ) / Vegemite (35kJ) / **Add extra condiment +1**

EGGS AS YOU LIKE ^v GFOR 15

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

EGG SALAD TOAST ^{CHEF'S PICK} 19

Cultured smoked umami spread, Japanese style egg salad, roe^l, chives on a toasted sourdough (3140kJ)

ULTIMATE BREAKFAST WRAP 21

Grilled chorizo, scrambled eggs, hash brown, lettuce, tomato salsa, homemade spicy mayo, pickle, mozzarella cheese, wrapped in a spinach tortilla (2460kJ)

OMELETTE ^v GFOR 22

Roasted mushrooms, braised tomato, parsley, mozzarella with toasted bread (2250kJ)

Add ham (+453kJ) +4 / Add chicken (+718kJ) +7 /

Add smoked salmon (+561kJ) +7

TURKISH EGGS 22

Grilled chorizo, slow roasted cherry tomato, poached eggs, lemon & dill labneh, Aleppo butter, toasted sourdough (3280kJ)

CRUSHED AVOCADO ON TOAST ^v 23

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

TEMPURA CORN FRITTERS ^v ^{CHEF'S PICK} 24

Crispy tempura corn fritters, crushed avocado, tomato salsa, tomato relish, whipped Persian fetta, poached egg, soft herbs, parmesan snow (2840kJ)

CHILLI SCRAMBLED EGGS ON CRUMPET ^v 24

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

TRUFFLE MUSHROOM BRUSCHETTA ^v ^{CHEF'S PICK} 24

Mushrooms, avocado, parsley, eschalots, garlic, thyme, truffle butter, whipped Persian fetta, fried egg, chilli oil, on a toasted sourdough (2720kJ)

BREAKFAST GNOCCHI ^{CHEF'S PICK} 26

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

Swap the chorizo for chicken (2530kJ)

EGGS BENEDICT 26

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

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

LEAF BREKKIE ^v 28

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

BIG BREAKFAST 28

Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushrooms with toasted sourdough

Poached (3600kJ) / Scrambled (3690kJ) / Fried (3720kJ)

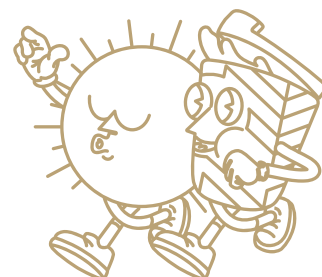
EXTRAS

AIOLI SAUCE (414kJ) / CHILLI OIL (287kJ)	1
HOLLANDAISE SAUCE (414kJ) / HASH BROWN (553kJ)	3
POACHED EGG (345kJ) / CULTURED SMOKED UMAMI SPREAD (540kJ) ^{CHEF'S PICK}	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)	9
SWEET POTATO CHIPS (809kJ)	12

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700KJ

^vVegetarian ^{GF}Gluten free ^{GFOR}Gluten free on request ^AAustralian ^IImported ^MMixed origin ^{CHEF'S PICK} Chef's pick

• Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal chicken



BURGER, SANDWICHES & MORE

CHEESE MELTS

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

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

Bacon, lettuce, smashed avocado, tomato and homemade sweet chilli mayo on toasted sourdough (3700kJ)
Swap bacon with Halloumi [✓] (3610kJ)

FAJITA CHICKEN & SALAD WRAP 21

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 (+1192kJ) +4

GRILLED HALLOUMI WRAP [✓] 20

Roasted pumpkin, avocado, crispy chickpeas, raisins, tomato salsa, eggplant, coriander, grilled halloumi, shredded lettuce, aioli in a spinach wrap (2100kJ)

GRILLED CHICKEN & MUSHROOM TOASTIE 21

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

TROPICAL SPICED CHICKEN SANDWICH ^{CHEF'S PICK} 25

Grilled satay marinated chicken fillet, peanut butter mayo, lettuce, tomato salsa, spicy pineapple jalapeno relish, peanut chilli crunch, toasted sourdough, served with chips (5610kJ)

STEAK SANDWICH 26

Grilled grain-fed scotch fillet, tomato, lettuce, caramelised onion & mushroom relish and truffle mayo served on toasted sourdough with chips (5140kJ)

VEGETARIAN BURGER [✓] 25

Grilled halloumi cheese, tempura corn fritter, lettuce, tomato, caramelised onion & mushroom relish, aioli, served on a toasted milk bun with a side of chips (4530kJ)

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, MAINS & DESSERTS

ROASTED PUMPKIN SALAD [✓] 21

Roasted pumpkin, pepita seeds, whipped Persian feta, tomato, avocado, leafy greens, roasted Spanish onion, balsamic glaze (2300kJ)
Add avocado (+994kJ) +4 / Halloumi (+722kJ) +6 / Chicken (+718kJ) +7 / Smoked salmon (+561kJ) +7

GRILLED CHICKEN HARVEST BOWL ^{CHEF'S PICK} 26

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

LEMON & PEPPER CALAMARI 25

Crispy lemon & pepper calamari[!](8), house garden salad, chips, homemade aioli, lemon (3677kJ)

TEMPURA BARRAMUNDI FILLET & CHIPS 26

Crispy battered barramundi fillet[!], lemon, chips, house salad and tartar sauce (3300kJ)

CREAMY MUSHROOM PASTA [✓] ^{CHEF'S PICK} 28

Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil (3350kJ)
Add chicken (+718kJ) +7

BEEF CHEEKS OMURICE ^{CHEF'S PICK} 32

6-hour slow cooked beef cheek, served on top of a soft omelette, tomato and seasonal veggie fried rice, demi glace sauce (3510kJ)

BELGIAN WAFFLE [✓] 24

Seasonal berries, caramelised nuts, strawberries & rhubarb compote, whipped vanilla mascarpone, vanilla ice cream, Belgian chocolate sauce (4730kJ) Add extra ice cream (+645kJ) +3

BERRIES & NUTS PANCAKE [✓] 22

Seasonal berries, vanilla ice cream, mixed caramelised nuts, toasted coconut, whipped vanilla mascarpone and genuine maple syrup (3700kJ) Add extra ice cream (+645kJ) +3

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)

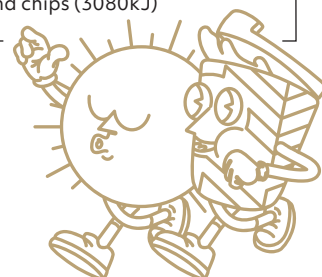
KID'S GRILLED CHICKEN BURGER 16

With lettuce, tomato, BBQ sauce and chips (3080kJ)

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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)

BATCH BREW 6.0
We batch brew to bring out the subtle nuances that you can only taste in a black coffee. Medium size only. (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)
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)

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)

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 7.5

STRAIGHT OJ
Freshly pressed orange juice (420kJ)

CLEAN & GREEN
Apple, pear, spinach & kale (581kJ)

MELLOWBERRY
Watermelon & strawberry (466kJ)

FRUITY SMOOTHIE

PASSION TANGO ^{DF} 8.5
Pineapple, passionfruit, banana & mango (1330kJ)

SUMMER SUNSET ^{DF} 8.5
Pineapple, mango, strawberry & kiwi (1290kJ)

AÇAÍ ^{DF} 9
Acai, guararana, banana (1525kJ)

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

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