

AVAILABLE ALL DAY



# BREAKFAST MENU

## SIGNATURE BREAKFASTS

### Breakfast 96 30.00

Two free range eggs your way, crispy artisan bacon, chorizo, cherry tomatoes, hash brown, wilted spinach, baked beans, toasted sourdough.

### Vegetarian 96 30.00

Two free range eggs your way, avocado, sautéed mushrooms, cherry tomatoes, hash brown, wilted spinach, baked beans, toasted sourdough.

### Eggs Benedict 27.00

Two poached free-range eggs on wilted spinach, English muffin, house hollandaise. Choice of: smoked salmon, artisan bacon, chorizo, ham, mushrooms or avocado.

### Zucchini & Corn Fritters 27.00

House made zucchini & corn fritters stacked with smashed avocado & poached free range egg, fresh herbs

### Shakshuka 30.00

Made to order with baked free range eggs in spicy tomato, capsicum & onion base with chorizo & feta, served with toasted sourdough to soak up all that sauce.

### Chilli Silk Scramble 27.00

A velvety soft scramble infused with fresh red chilli, chilli crisp, spring onion and cultured butter, served on toasted sourdough with chives and sea salt flakes with Spiced Chorizo on the side.

### Smashed Avocado 25.00

Smashed avocado on soy & linseed toast with cherry tomatoes, 2 free range poached eggs, sprinkle of feta.

### Golden French Toast 27.00

Brioche French toast, caramelised banana, mascarpone, seasonal fruit, maple syrup.

### Berry Coast Pancakes 25.00

Fluffy pancakes with fresh berries, berry compote, maple syrup, scoop of ice cream

### The Brekkie Burger 24.00

Two free range fried eggs, artisan bacon, melted cheese, golden hash brown, choice of sauce.

### Cronulla Croissant 25.00

Flaky croissant with free range scrambled eggs, crispy artisan bacon, baby spinach, melted cheese, hollandaise. Served with a hash brown.

## "YOUR WAY" BREAKFASTS

### The 96 Omelette 24.00

Fluffy free-range eggs combined with up to any 3 items from the sides, toasted sourdough.

### Your Way 96 23.00

Two free-range eggs on toasted sourdough with any 2 sides

## KIDS BREAKFAST

### Mini 96'ers 13.00

One free range egg your way, crispy artisan bacon, toasted sourdough.

### Pint-sized Pancakes 14.00

Fluffy pancakes with ice cream, choice of Nutella or maple syrup.

### BREAD SELECTION

Sourdough	
Soy & Linseed	
Wholemeal	
Turkish	2.00
Gluent Free	1.00

### SAUCES

Tomato	
BBQ	
Hollandaise	1.00
Tomato Relish	1.00
Black Garlic Aioli	1.00

## QUICK BREKKIE MEALS

### Eggs Your Way 14.00

Two free range eggs your way, toasted sourdough.

### The Wrap 19.00

Scrambled free range eggs, artisan bacon, hash brown, spinach, black garlic aioli.

### Classic BLT 18.00

Artisan bacon, lettuce, tomato, black garlic aioli on toasted sourdough.

### The Original Toasty

Cheese	12.00
Ham & Cheese	14.00
Tomato & Cheese	14.00
Ham, Cheese & Tomato	16.00

### Bacon & Egg Roll 15.00

Fried free range egg, artisan bacon & cheese on a milk bun.

### Ham & Cheese/Nutella Croissant 13.00

Flaky croissant filled with ham & cheese or Nutella.

### Granola 19.00

House made Granola with fresh fruit, yoghurt and milk on the side.

### Raisin Toast 9.00

Two slices of lightly toasted raisin bread.

### Sourdough Toast 9.00

Toasted sourdough with Vegemite, jam, peanut butter, or honey.

### Banana Bread 6.00

## SIDES

Smoked Salmon	6.00	Mushrooms	5.50
Grilled Haloumi	6.00	Cherry Tomatoes	5.50
Avocado	5.50	Ham	5.50
Two Eggs	5.50	Feta	5.50
Artisan Bacon	5.50	Wilted Spinach	5.50
Chorizo	5.50	Cheese	3.00
Hash Browns	5.50	One Egg	3.00

10% Surcharge on Sundays & 15% Public holidays

AVAILABLE FROM 11am



# LUNCH MENU

## SIGNATURE BOWLS

### Zen Vegan Poke Bowl 24.00

Crisp falafel, lush avocado, silken beetroot hummus, radish pico, tri-colour quinoa, edamame pearls, and young kale leaves—finished with a ruby pomegranate reduction.

### Glow Superfood Salad 27.00

Velvety avocado, baby leaf medley, artisan feta crumble, toasted nut ensemble, and roasted chickpeas, elevated with a honey-mustard emulsion.

**Enhance with choice of:** chargrilled chicken, smoked salmon, or seared haloumi.

### Chicken Caesar Salad 25.00

Grilled chicken atop a salad with Artisan bacon, lettuce, parmesan, free range egg, croutons and Caesar dressing.

## PASTA

### Chilli Prawn Pasta 27.00

Linguini entwined with king prawns, blistered cherry tomatoes, fresh red chilli, and a white-wine infusion.

### Penne Boscaiola 25.00

Penne enveloped in a white-wine cream reduction with chicken, Artisan bacon, and sautéed mushrooms.

## HANDCRAFTED BURGERS & SIGNATURE HANDHELDS

### Beach Wrap 24.00

Chargrilled chicken, Artisan bacon, cos lettuce, and aged parmesan with coastal Caesar dressing, wrapped in a warm tortilla. Served with chips.

Sweet potato chip upgrade.....2.00

### Steak Sandwich 27.00

Scotch fillet, caramelised onions, vibrant greens, and black garlic aioli in warm Turkish bread. Served with chips or crisp salad.

### Beef Burger 26.00

Grass-fed beef patty, caramelised onion, American cheddar, artisan bacon, lettuce, tomato, and signature tomato relish. Served with chips or salad.

### Chicken Schnitzel Sandwich 26.00

Our parmesan crusted chicken breast schnitzel on Turkish bread with lettuce, tomato, artisan bacon, American cheese and chipotle sauce served with chips or salad.

## YOUNG DINERS 18.00

All served with kids fresh juice and Ice cream

### Little Fish & Chips or Salad

Flathead fillets with chips or salad

### Cheeseburger with chips or salad

Beef patty, cheddar, lettuce, tomato, with chips or salad.

### Chicken Nuggets

With chips or salad

### Mini Superfood

Quinoa, roasted chickpeas, edamame, beetroot hummus, Avocado, baby leaf medley

## COASTAL MAINS & SIGNATURE PLATES

### Classic Flathead & Chips 25.00

Fried beer battered flat head fillets served with chips or salad

### Golden Chicken Schnitzel 25.00

Parmesan crusted chicken breast fried to an elegant golden crisp, served with chips or fresh salad.

Upgrade to Parmigiana with Napoli, Ham, and Mozzarella ..... 5.00

### Humpty Doo Grilled Barramundi 35.00

Premium barramundi grilled to a crisp. Served with charred lemon, chips and salad.

### Tempura Calamari 25.00

Tender tempura calamari, lightly seasoned and flash-fried, served with chips or salad and our house tartare.

### Ocean Platter to Share 95.00

A curated selection of grilled barramundi, prawn cutlets, tempura calamari, beer battered flathead, smoked salmon, chips, crisp salad, and seasonal fruit.

Designed for Sharing

## ARTISANAL SIDES

Steak Cut Chips - with your choice of Sauce.....13.00

Sweet Potato Chips - with black garlic aioli.....15.00

Skin-On Wedges - with sour cream & mayo.....15.00

10% Surcharge on Sundays & 15% Public Holidays



## **Kids Menu**

**\$17.50**

### **Spaghetti Meatballs**

Italian meatballs and Spaghetti

### **Chicken Nuggets**

with choice of chips or salad

### **Flathead Fillets**

with choice of chips or salad

Plus a scoop of ice cream and  
choice of topping

### **Kids Fruit Drink \$3**

Apple or Apple & Blackcurrent



## Entree

### **Flatbread \$9.50**

Chargrilled flatbread with garlic olive oil, sea salt and herbs

### **Warm Olives \$9.50**

Marinated mixed olives with garlic, citrus and rosemary

### **Pumpkin & Feta Arancini \$17.50**

Crispy risotto balls with roasted pumpkin, feta and herb aioli

### **Trio of Dips \$17.50**

Whipped ricotta, beetroot hummus and baba ghanoush served with flatbread

### **Grilled Halloumi \$16.00**

Grilled Halloumi with oregano, lemon and extra virgin olive oil

### **Italian Meatballs \$19**

Slow cooked beef & pork meatballs in Napoletana sauce and toasted sourdough

### **Grilled King Prawns \$21**

Grilled king prawns with chilli, garlic, parsley butter and lemon



## Mains

### **Rocket & Parmesan Salad \$20**

Rocket leaves with shaved parmesan, cherry tomatoes & balsamic dressing

### **Roast Vegetable Salad \$25**

Roast beetroot, pumpkin and sweet potato with mixed leaves and lemon mustard dressing

### **Pumpkin Risotto \$27.50**

Creamy pumpkin risotto with parmesan, herbs and toasted pepitas

### **Lamb Shank \$35**

Slow braised lamb shank with creamy mash and rich gravy

### **Peri Peri Chicken Roast \$35**

Peri Peri marinated chicken maryland with steak cut fries and salad

### **Italian Meatballs \$35**

Slow cooked beef and pork meatballs in Napoletana sauce, spaghetti topped with parmesan

### **Slow Cooked Lamb Ragu \$35**

Rigatoni with slow cooked lamb ragu, parmesan and gremolata

### **Salmon Fillet \$37.50**

Pan seared salmon with broccolini, mash and bearnaise sauce

## FRESH JUICES

Small \$7.70 Large \$9.90

### CLEAN SLATE

Beetroot, carrot, apple and ginger.

### COASTLINE CLEANSER

Apple, orange, watermelon.

### GOLDEN GUARD

Orange, lime, carrot, ginger

### GREEN GOODNESS

Cucumber, celery, spinach, apple and lime.

### REEF REFRESHER

Apple, celery, lime and mint

### SHAKA BOOST

Apple, carrot, cucumber, celery and spinach.

### SUNRISE CITRUS

Orange and lime

### TROPIC TIDE

Pineapple, Watermelon and mint.

### WAVERIDER WATERMELON

Watermelon and apple

## MILK SHAKES AND THICKSHAKES

Small \$7.70 / \$8.70

Large \$9.90 / \$10.90

BLUEBERRY, CHOCOLATE, KIWI,  
LYCHEE, MANGO, PASSIONFRUIT,  
PEACH, PINEAPPLE. RASPBERRY,  
STRAWBERRY, WATERMELON,  
VANILLA.

**Options:** **\$2.00**  
Plant based Ice cream with choice of milk



## ICED OPTIONS

**Strawberry, Mango or Kiwi Matcha 9.90**

Layered fruit puree, cold milk, ice & Matcha.

**Iced Latte 8.80**

Espresso over cold milk and ice.

**Iced Long Black 7.50**

Espresso over chilled water and ice.

**Iced Mocha 9.90**

Chocolate, espresso over milk and ice cream topped with whipped cream. and cocoa dusting.

**Iced Coffee 9.90**

Espresso over milk and ice cream topped with whipped cream. and cocoa dusting

**Iced Chocolate 9.90**

Chocolate, milk, topped with ice cream and whipped cream.

**Iced Matcha or Chai Latte 8.80**

Matcha or Chai, cold milk, ice.

**Options: \$1.00**

Milk: Almond, Soy, Lactose free

## SMOOTHIES

Small \$7.70 Large \$9.90

### BERRY BEACH

Mixed Berries, strawberry syrup, coconut water and ice.

### COCOA SMOOTHIE

Organic Cocoa Powder, banana, milk, greek yoghurt, organic agave syrup and ice.

### MANGO SMOOTHIE

Mango, mango syrup, Greek yoghurt, milk and ice.

### PROTEIN POWER

Passionfruit, passionfruit syrup, organic oats, milk, organic hemp seed protein powder and ice.

### SUPER SMOOTHIE

Spinach, chia seeds, ginger, blue berries, blue berry syrup, milk and ice.

### TROPICAL SMOOTHIE

Pineapple, pineapple syrup, watermelon, lime, coconut water and ice.

## COASTAL MOCKTAILS

**\$15.00**

### Coral Coast Cooler

Watermelon juice, syrup, lime, mint, sparkling water, ice

### Sunrise Splash

Orange juice, pineapple, grenadine, soda water, ice.

### Coconut Tide Refresher

Coconut water, lime, pineapple juice, mint, ice.

### Berry Shore Fizz

Mixed berries, lemon, soda water, ice.

10% Surcharge on Sundays & 15 % Public holidays



# DRINK MENU

## COFFEE - ESPRESSO BAR

Reg 5.00 | Lge 5.80 | X Lge 6.60

Single - Double - Triple shot

Espresso, Long Black, Flat White, Latte, Cappuccino, Mocha, Macchiato, Piccolo Latte.

Babycino 2.00

Puppycino 2.50

Warmed soy milk and froth with honey drizzle.

## NON-COFFEE SPECIALTY LATTES

Reg 6.00 | Lge 6.80 | X Lge 7.60

Matcha Latte, Turmeric Latte, Dirty

Matcha, Chai Latte, Dirty Chai, Hot

Chocolate

TEA 5.00

Pots of Tea

English Breakfast, Earl Grey, Jasmine Green Tea, Peppermint, Chamomile, Lemon Grass, or Chai Tea

Brewed Chai Tea 5.50

## OPTIONS

Milk: Full cream and skim

Almond, Soy, Lactose Free, Oat ..... 1.00

Mocha, Extra shot ..... 0.80

Syrups: ..... 0.80

Vanilla, Caramel, Hazelnut

## Alcoholic Drinks available from 10am

## BEER, CIDERS, PRE MIX

Asahi Super Dry 10.00

Peroni Red Lager 10.00

Corona 10.00

Young Henry's Pale Ale 10.00

Strongbow Apple Cider 10.00

Hahn Super Dry Low Carb 9.00

Canadian Club an Dry 13.00

## WINE

Glass 12.00 | Bottle 55.00

Sauvignon Blanc

Rapaura Springs, Marlborough New Zealand

Chardonnay

Mad fish Gold Turtle, Margaret River

Pinot Grigio

Vignetti Del Sole, Italy

Prosecco

Brown Brothers, King Valley

Shiraz

Grant Burge, fifth generation Barossa

Cabernet Sauvignon

Penfolds Koonunga Hill

Moscato Rose

Brown Brothers

## COASTAL COCKTAILS 18.00

Mimosa Break

Sparkling wine, freshly squeezed orange juice.

Strawberry Beach Daiquiri

White rum, strawberries, lime, sugar syrup, ice.

Caipirinha

Cachaca with gently muddled fresh lime and sugar, ice.

Affogato Tide

Vanilla ice cream, espresso shot, Kahlua.

Aperol Horizon Spritz

Aperol, prosecco, soda, orange slice.

Espresso Martini

Vodka, espresso, Kahlua, sugar syrup.

## SPIRITS 10.00

Bombay Sapphire Gin

Jose Cuervo Tequila

Glenfiddich Scotch

Makers Mark

Belvedere Vodka

Bundaberg Rum

Bacardi Rum

## MIXERS 2.00

Soda, Tonic, Dry Ginger Ale,

Lemonade, Coke, Red Bull

## SOFT DRINKS 5.50

Coke, Coke Zero, Lemonade, Lemon lime and Bitters, Ginger Beer, Red Bull, Sparkling Mineral Water

Water 3.00

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