

BEBIDAS CALIENTES

COLLAB COFFEE CUP MUG 6oz 12oz
Flat White 4.9 5.9 Cappuccino 4.9 5.9 Latte 4.9 5.9 Mocha 5.4 6.4 Long Black 4.9 5.9 Short Black Espresso 4.2
Piccolo 4.2
Macchiato 4.2
Batch Brew 4.9 5.9 Babycino 1.0
Bottomless Batch 10

TAKEAWAY 6oz 4.9 8oz 5.4 12oz 5.9 16oz 6.4

KEEP IT INTERESTING

Turmeric Latte 4.9 5.9 Matcha Latte 4.9 5.9
Chai (Sticky or powder) 4.9 5.9

SOMETHING EXTRA 0.5 Decaf

Soy, Almond, Oat, Lactose Free, Macadamia, Coconut
Dirty Chai
Syrups - Vanilla, Hazelnut, Caramel

COLLAB TEA POT 5.7

English Breakfast, Earl Grey, Chamomile, Peppermint, Green Jasmine/Sencha, Forest Berry, Lemongrass Ginger

HOT CHOCOLATE 4.9 5.9

Chocolate, White Chocolate, Choc Orange, Choc Mint, Chilli infused, Pink Salt Caramel

ICED BEVERAGES

Iced Chocolate 6.5 Iced Chai 6.5 Iced Tea 5.5
Sneaky Peach | Tropical Kiss | Lemon Zest | Mango Magic

BEBIDAS FRIAS

COLD COFFEE BEVERAGES

Iced Long Black 6.0 Cold Brew / Espresso / Batch
Iced Latte 6.5 Cold Brew / Espresso
Iced Mocha 7.0 Vietnamese Iced Coffee 7.5 Add Brown Sugar Pearls 2.0 Add Pearls 1.5

BATIDOS

SMOOTHIES (GF, DF) 9.9 Add Protein 1.0
Very Berry; Choc Banana; Coco Mango; Green Machine

LA MALTEADA

MILKSHAKES 7.5 **THICKSHAKES** 8.5
Chocolate Fondant - Strawberry Fusion Vanilla Bean - Caramel Crush – Coffee Fix Mango Mania – Banana Blast – Lime Lizard Blue Haven – Cookies & Cream

FRAPES

FRAPPES 8.5
Guava – Lychee – Mango (DF)
Pomegranate – Raspberry (DF)
Caramel Fusion
Vanilla
Chocolate
Mocha
Coffee

JUGOS

JUICES 590ML
Cloudy Apple – Orange – Pineapple 6.5 Noah’s creative juices - 260ml bottle 5.5

BEBIDAS

NON-ALCOHOLIC BEVERAGES

Lemon Lime & Bitters 8.5
Lime and soda 6.5
Coke a Cola, Lemonade (pink), Coke Zero 4.5
Bundaberg Ginger Beer 375 ml 7.5
Bundaberg Passionfruit Sparkling Water 7.5
Unlimited Crystella Sparkling Water 4.0
Kids Pop Top Juice 4.0

DESAYUNO PARA ILEVAR

TAKEAWAY BREAKFAST MENU

DULCE

SWEET PLATES

MAGDALENAS

MUFFINS
Pumpkin, Feta, Caramelised Onion (GF) 6.5
Butterscotch and White Chocolate 6.3 Wild Berry and White Chocolate
Orange Poppyseed
Chocolate

PANECILLOS

SWEET BAGELS 8.0 Blueberry
Cinnamon Raisin served with Butter or Cream Cheese

CROISSANT DELUCE

SWEET CROISSANTS
Plain 5.9 Chocolate 6.9 Almond 6.9 Raspberry, Pistachio Deluce 6.9 Biscoff 7.1

GOLOSINAS HORNEADAS

BAKED TREATS
Cinnamon Scroll 7.0 Banana Bread 5.0

TAZONES DE ACAI Y BATIDOS

ACAI AND SMOOTHIE BOWLS (GF, DF) 16.9

Mixed Berry Smoothie Bowl

Mixed Berries, Coconut Yoghurt, Honey, dressed with Coconut Flakes, Chia Seeds, Seasonal Fruits

Peanut Butter Smoothie Bowl

Banana, Peanut Butter, Cocoa, Honey, Coconut Yoghurt, dressed with Banana, Coconut Flakes, Chia Seeds

*Coconut, Mango, Dragon Fruit Smoothie Bowl
Mango, Dragon Fruit, Honey, Coconut Yoghurt, dressed with Coconut Flakes, Strawberries, Blueberries, Chia Seeds*

Acai with Seasonal Fruit

Acai, dressed with Banana, Apple, Strawberries, Blueberries

Add on Granola (GF) 1.0

Add on Coconut Yoghurt 1.0

Add on Peanut Butter, Jam, Biscoff 1.0

SABROSA

SAVOURY PLATES

TOSTDAS DE MASA MADRE

SOURDOUGH TOASTIES (GFA)

Ham, Cheese, Dijon mustard, Pickles 10.5

Ham, Cheese 8.0 Sourdough Toast, Spreads 7.0

Peanut Butter, Jam, Vegemite, Honey Raisin Toast per slice 3.0

ENVOLTURA DE DESAYUNO

BREAKFAST WRAP

Bacon, Egg, Cheese, Tomato Relish 12

PAN TURCO

TURKISH BREADS

BLT 12 Chicken Pesto 12 Grilled Vegetable Halloumi 12

CROISSANT SALADO

SAVOURY CROISSANT

Ham, Cheese, Tomato Relish 8.0

PANECILLOS

SAVOURY BAGELS

Garlic Cream Cheese 8.0

Poppyseed, Cream Cheese 8.0

Salmon, Dill, Capers, Cream Cheese (GFA) 12

AGUACATE SOBRE TOSTADA

AVOCADO ON TOAST (GFA) 16.9 Smashed Avocado, Sourdough, Crumbled Danish Feta, Salt, Pepper, Balsamic Glaze

FRITTATA SALADO

SAVOURY FRITTATA (GF) 9.9 Sweet Potato, Pumpkin, Spinach, Feta, Tomato Relish on side

ACOMPAÑAMIENTO

SIDES - with your choice of sauce

Add Chips to any Savoury Snack 3.0

Add Wedges to any Savoury Snack 4.0

Bowl of Chips 5.0 Bowl of Wedges 6.0

Hashbrown 3.0

BARBACOA BBQ PLATES

BURBURG BURGET

BASIC BURGER 13.9

Bacon, Egg with choice of sauce

HAMBURGUESA DE

DESAYUNO BREAKFAST BURGER 16.9

Bacon, Egg, Halloumi, Spinach, Cheese, Tomato Relish

HAMBURGUESA DE RESACA

HANGOVER BURGER 16.9

Bacon, Egg, Hashbrown, Cheese, Aioli, BBQ sauce

HUEVOS SOBRE TOSTADAS

EGGS ON TOAST 12.90

Scrambled or Fried Eggs, Sourdough Toast
Tomato Relish on side

HAMBURGUESA PANKO CON CHAMPINONES

PANKO MUSHROOM BURGER 16.9

Panko Mushroom, Scrambled Egg, Spinach, Cheese, Sweet Chilli, Aioli on a toasted Milk Bun

GRAN DESAYUNO

BIG BREAKFAST 27.0 Eggs fried or scrambled on Sourdough, Bacon, two Pork Chipolatas, Baked Beans, Grilled Tomato, Halloumi, a Hashbrown with Tomato Relish on the side.

PILA DE CROISSANTS

CROISSANT STACK 27.0 Butterflied Croissant served with 2 slices of Bacon, 2 Fried Eggs, 2 Hashbrowns, topped with Smashed Avo, Danish Feta, Balsamic Glaze.
With a side of Tomato Relish and Aioli.

Add Ons - Egg Each 2.5 Bacon Each 2.5 Halloumi 4.0
Sausage Each 2.0 Grilled Tomato 3.0 Avocado 4.0
Hashbrown Each 3.0 Slice High Melt Cheese 1.0

DESAYUNO CANADIENSE

CANADIAN BREAKFAST 17.9 3 Golden Pancakes stacked, two Rashers of Bacon, served with Ice-Cream and Maple Syrup

PILA DE PANQUEQUES

FULL PANCAKE STACK (6 PANCAKES) 17.9 **HALF PANCAKE STACK (3 PANCAKES)** 14.9 Golden Pancakes stacked, served with Strawberries, Blue-berries, Ice-Cream, Whipped Cream and Maple Syrup

GRAN DESAYUNO DE PAPA

DAD'S BIG BREAKFAST 29.0 Sizzling Steak, Two fried Eggs, Toasted Sourdough, Grilled Bacon, Baked Beans, Grilled Tomato, Sauteed Mushrooms, Fresh Avocado, Tomato Relish with some love on the side

NINOS

PILA DE PANQUEQUES

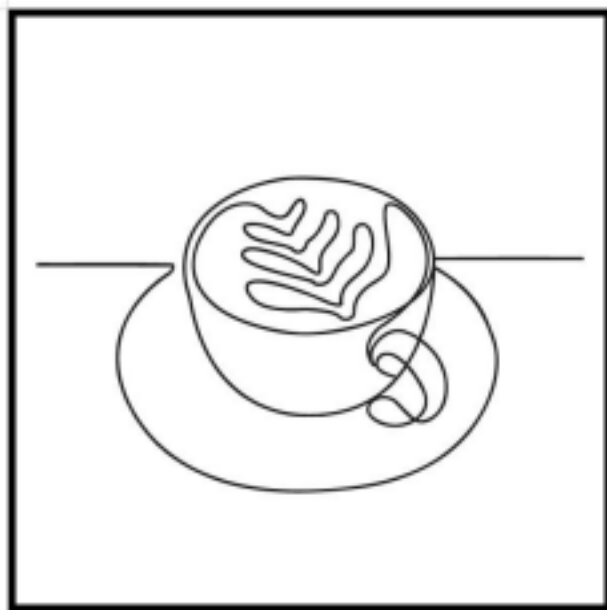
KIDS PANCAKE STACK 11.9 2 Golden Pancakes stacked, served with Ice Cream and your choice of Syrup – Chocolate, Strawberry, Caramel, Banana or Maple Syrup

HAMBURGUESA DE PECHO DE RES

BEEF BRISKET BURGER 18.9 12hr slow cooked Beef Brisket, Sriracha Slaw, High Melt Cheese, served on a Milk Bun

HAMBURGUESA DE BISTEC

STEAK BURGER 19.9 Steak, Bacon, Grilled Onion, Pineapple, Beetroot, Tomato, Lettuce, High Melt Cheese, BBQ sauce, Aioli, served on a Milk Bun



EJ Station House proudly uses COLLAB COFFEE's two distinct blends of specialty coffee beans.

Their signature 'black' blend has tasting notes of chocolate, strawberries & cream – it's a juicy and fruity medium roasted blend.

Their 'milk' blend has tasting notes of milk chocolate, honey with a nutty finish – it's a smooth and rich medium roasted blend.

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CARTA DE VINOS

WINE LIST

SPARKLING

NV 22 DEGREE HALO PROSECCO Riverland, South Australia	10.5/49
NV AVENT ORGANIC CAVA Cava, Spain	65
NV DELAMERE CUVÉE ROSE BRUT Tamar Valley, Tasmania	87
NV FORGET-BRIMONT 1er CRU BRUT Ludes Champagne, France	99

WHITE

2024 VICKERY RIESLING Eden Valley, South Australia	10.5/49
2023 GOTAS DE MAR ALBARINO Rias Biexas, Spain	69
2024 LA PROVA FIANO Adelaide Hills, South Australia	59
2023 LOS HERMANOS 'SALUDOS' King Valley, Victoria	58
2024 CRITTENDEN ESTATE PINOT GRIS Mornington Peninsula, Victoria	65
2025 TIM ADAMS PINOT GRIS Clare Valley, South Australia	13.5/54
2024 JERICHO PINOT GRIGIO Adelaide Hills, South Australia	65
2024 TIN COTTAGE SAUVIGNON BLANC Marlborough, New Zealand	10.5/49
2023 PARAWA EST SAUVIGNON BLANC Fleurieu Peninsula, South Australia	9.5/48
2024 ASTROLABE SAUVIGNON BLANC Marlborough, New Zealand	65
2024 HOWARD PARK 'MIAMUP' CHARDONNAY McLaren Vale, South Australia	14/67
2023 TYRRELL'S 'ESTATE GROWN' CHARDONNAY Hunter Valley, New South Wales	78

ROSE AND CHILLED RED

2024 LA TONNELLE ROSE Provence, France	13.5/56
2023 NOISY RITUAL 'FUNNY BUSINESS' CHILLED RED Victoria	14/58
2023 VILLA AIX ROSE Provence, France	68
2025 HUGO GRENACHE ROSE McLaren Vale, South Australia	12.5/54

RED

2024 RADIO BOKA TEMPRANILLO Castilla, Spain	10.5/45
2019 BELOKI CRIANZA TEMPRANILLO Rioja, Spain	67
2023 MT TRIO 'PORONGURUP VINEYARD' PINOT NOIR Great Southern, Western Australia	13/56
2024 SOUMAH PINOT NOIR Yarra Valley, Victoria	64
2023 GAUCHO CLUB MALBEC Mendoza, Argentina	67
2017 PARAWA EST CABERNET Fleurieu Peninsula, South Australia	9.5/47
2018 ZEMA ESTATE 'CLUNY' CABERNET BLEND Coonawarra, South Australia	14.5/64
2023 HOWARD PARK 'LESTON VINEYARD' CABERNET SAUVIGNON Margaret River, West Australia	89
2021 D'ARENBERG 'THE LOVEGRASS' SHIRAZ McLaren Vale, South Australia	13.5/56
2021 FIRST DROP '2% RESERVE' SHIRAZ Barossa Valley, South Australia	78
2019 TIM ADAMS 'ABERFELDY' SHIRAZ Clare Valley, South Australia	98
SWEET	
SPRING SEED 'SWEET PEA' MOSCATO McLaren Vale, South Australia	49
D'ARENBERG 'RARE' TAWNY PORT McLaren Vale, South Australia	16.5

BEBIDAS CALIENTES

COFFEE & TEA LIST

	Cup or Mug
FLAT WHITE	4.9
CAPPUCCINO	4.9
LATTE	4.9
MOCHA	5.4
LONG BLACK	4.9

Above in a Mug add 1.0

SHORT BLACK	4.2
PICCOLO	4.2
MACCHIATO	4.2
HOT CHOCOLATE	4.9 / 5.9
CHAI LATTE	4.9 / 5.9
LOOSE LEAF TEA	5.7

Extra Shot	0.7
Soy, Almond, Oat, Full Cream Lactose Free	0.7
Syrups	0.7
Vanilla, Hazelnut, Caramel	

BEBIDAS FRIAS

COLD BEVERAGES SERVED WITH ICE CREAM AND CREAM

ICED COFFEE	7.5
ICED MOCHA	7.5
ICED CHOCOLATE	7.5

COLD BEVERAGES SERVED OVER ICE

ICED LONG BLACK	6.0
ICED LATTE	6.5

BATIDOS

SMOOTHIES (GF, DF)	9.9
Add Protein	1.0

Very Berry
Choc Banana
Coco Mango
Green Machine

FRAPES

FRAPPES (Dairy Free available)	8.5
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Guava - Lychee - Mango
Pomegranate - Raspberry
Caramel Fusion
Vanilla
Chocolate
Mocha
Coffee

BEVERAGE MENU

BEBIDAS

NON-ALCOHOLIC BEVERAGES

LIMA LIMON Y AMARGO Lemon Lime & Bitters	8.5
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REFESCO DE LIMA Lime and soda	6.5
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COCA - LIMONADA Coke a Cola, Lemonade (pink), Coke Zero	4.5
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CERVEZA DE JENGIBRE Bundaberg Ginger Beer 375 ml Bundaberg Passionfruit Sparkling Water 375ml	7.5
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AGUA DE MINERO CON GAS Unlimited Crystella Sparkling Water	4.0
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CERVEZA DE BARRIL

BEER ON TAP

Pot 285ml or Schooner 425ml

FLAT LIZARD RED ALE 5.9% Rich caramel and toasty flavour, with a smooth and not overly bitter finish	9/14
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FLAT LIZARD JAPANESE LAGER 4.6% Filtered for a clean and crisp mouth feel	9/15
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FLAT LIZARD PALE ALE 4.8% A balance of pale malted barley and tropical hop aromas	8/14
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AETHER GINGER BEER 4.5% Gluten Free, all natural, vegan, low sugar, preservative & additive free. Brewed traditionally using fresh Queensland ginger	9/14
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CERVEZA EMBOTELLADA

BOTTLE/CAN

GREAT NORTHERN SUPER CRISP 3.5% LAGER BOTTLE 330mL	12
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SOMERSBY APPLE CIDER 4.5% BOTTLE 375mL	10
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CASCADE PREMIUM LIGHT 2.4% LAGER BOTTLE 375mL	9
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HEINEKEN ZERO 0% LAGER BOTTLE 375mL	10
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BAR TAPAS

SMALL SHARE PLATES

ACEITUNAS MARINADAS v vg gfa 12
Kalamata olives – chilli – rosemary – thyme – lemon – garlic – tostada

CALABACIN FRITOS REBOZADO v vga 13
Fried Zucchini, crumbed, with herb yoghurt

PAN CON TOMATE v vga gfa 17
Marinated heirloom tomatoes – pesto – pickled onion – white anchovy – queso fresco – herbs

CALAMARES FRITTO gf 19
Fried calamari – lemon wedge – smoked aioli – mesculin

CHORIZO A LA SIDRA gfa 18
Pan-seared chorizo – apple cider glaze – herbs – roti

BRIE HORNEADO gfa 23
Baked Brie – roasted honey pears – prosciutto – walnut – honey

PORK TACO DE CERDO DUO gfa 21
Slow cooked pulled Pork – soft pita topped with mango & pineapple salsa

ALBONDIGAS 22
Beef & Pork meatballs – anchovies – parmesan – almonds – parsley

CROQUETAS DE LA CASA 22
Croquettes of the day – please ask our friendly wait staff for today's selection

GAMBAS A LA PLANCHA gfa 23
Grilled Prawns – chili oil – garlic – parsley

BERENJENA CON MIEL vga 20
Grilled eggplant – serrano ham crisp – honey – sofrito – chevre – herbs

TABLAS

SHARE BOARDS

TABLA DE CARNE gfa 34
Chefs' selection of cured meats – gherkins – relish – salted candied nuts – bread

TABLA DE QUESO gfa 36
Chefs' selection of cheeses – served with accompaniments

TABLA MIXTA gfa 39
Chefs' selection of cured meats & cheeses – served with grilled bread & accompaniments

BROCHETAS

SHARE SKEWERS

served with a side of pita bread – charred lemon

POLLO A LA PLANCHA gfa 22
Chicken skewers – piquillo peppers – garlic aioli

BROCHETAS DE CORDERO gfa 24
Lamb skewers – tzatziki – roti – pickled onion – herbs

BROCHETAS DE VERDURAS v vga gfa 18
Grilled Vegetable skewers – mushroom puree – pickled watermelon radishes

GAMBAS Y CHORIZO gfa 24
Prawn & Chorizo skewers – fennel – orange lemon vinaigrette

PLATO FUERTE

MAIN PLATES

CORDERO ASADO 36
Roast lamb shoulder – honey & cumin heirloom carrots – parsnip puree – salsa verde – jus

CALDO DE MARISCOS gfa 38
Seafood & Tomato broth – chilli – herbs – garlic tostada

ESTOFADO DE CARNE 36
Braised Beef Brisket – mashed potato – jus – chimichurri

ACOMPAÑAMIENTO

SIDES

PATATAS FRITAS v vga 12
Chips and aioli

BROCCOLINI A LA BRASA v vga 14
Broccolini – confit garlic – lemon – crispy shallots – manchego

VERDURAS ASADAS v vga 14
Crispy fried brussels sprouts – harissa yoghurt – paprika breadcrumbs – pomegranate

PATATAS BRAVAS v vga 14
Twice cooked potatoes – bravas sauce – chive flakes – aioli

ENSALADA VERDE v vga 14
Green salad – manchego – honey vinaigrette dressing

EL NIÑO

KIDS MEAL

POLLO KARAAGE CON SALSA BANG 16
Crumbed Chicken bites, with Bang Bang Sauce

HAMBURGUESA gfa 16
Spanish sliders – beef patties – lettuce –
tomato – pickles – cheese

BOMBAS DE ARROZ v 14
Crumbed cheese filled rice balls – aioli

PATATAS FRITAS v vga 12
Chips and aioli

EJ STATION HOUSE GELATO 5
Kids Cup
Choice of flavours

POSTRE

DESSERT

CHURROS 18
Cinnamon sugar- dulce de leche
• with a scoop of Gelato optional 6.5

TARTA DE QUESO 16
Basque burnt cheesecake – mixed berry compote
• with a scoop of Gelato optional 6.5

LIQUOR AFFOGATO 22
Double shot espresso, vanilla ice cream, liquor
• Frangelico
• Kahlua
• Baileys
• Black Sambuca

EJ STATION HOUSE GELATO

Choice of flavours

- | | | |
|-------------|-------------|-----|
| 1. Flavour | Cup or Cone | 6.5 |
| 2. Flavours | Cup or Cone | 8.9 |
| 3. Flavours | Cup or Cone | 9.9 |

JUGOS

JUICES 590ML 6.5
Cloudy Apple – Orange – Pineapple
Noah's creative juices – 260ml bottle 5.5

LA MALTEADA

MILKSHAKES 7.5
THICKSHAKES Add 1.0

Chocolate Fondant – Strawberry Fusion – Vanilla
Bean – Caramel Crush – Coffee Fix – Mango Mania
Banana Blast – Lime Lizard – Blue Haven –
Cookies & Cream

ESPÍRITUS BÁSICOS

SPIRITS

SCOTCH – CHIVAS 12

VODKA – SMIRNOFF 14

RUM – MOUNT GAY 12

RUM – BUNDABERG 12

RUM – KRAKEN 14

GIN – BOMBAY SAPPHIRE 14

GIN – TANQUERAY 16

GIN – ROKU 16

TEQUILA – ESPOLON 14

TEQUILA – CAZCABEL 14

CANADIAN CLUB 12

JACK DANIELS 14

CÓCTELES

COCKTAILS

ESPRESSO MARTINI 20
EJ Espresso shot, Coffee Liqueur, Vodka

NEGRONI 18
Campari, Gin and Sweet Vermouth, over ice

APEROL SPRITZ 18
Prosecco, Aperol, & Soda over ice

MARGARITA (Spicy Available) 22
Tequila, Triple Sec, Lime Juice

MIMOSA 14
Prosecco, Orange Juice

DARK & STORMY 20
Kraken Rum, Ginger Beer, Lime Juice

LYCHEE MOJITO 22
White Rum, Lychees, Sugar Syrup,
Lime Juice, Mint

DARK LONG ISLAND ICED TEA 22
Vodka, Rum, Gin, Tequila, Triple Sec,
Lemon Juice, Coke over ice

ESPÍRITUS

LIQUORS

FRANGELICO 14

KAHLUA 12

BAILEYS 12

BLACK SAMBUCA 16

COINTREAU 14

LIQUOR AFFOGATO 22

Double shot espresso, vanilla ice cream, liquor



BIENVENIDOS!

Our menu is all about bold flavours,
fresh ingredients and
plates made for sharing.

In true Spanish spirit, good food is
best enjoyed with *Amigos*.

From classic tapas to hearty dishes,
we bring you the true spirit of Spain.

A little fiesta at your table!

Eat, drink and enjoy the *sabores de
España*.

Atentamente

The team @ EJ's