

TOAST (ve)

- Sourdough Or Multigrain (2) _____ 9
- Gluten-free _____ 10
- Fruit Toast W Jam, Honey or Marmalade _____ 10
- Banana Bread With Cream _____ 8

EGGS YOUR WAY (GFO) _____ \$15

Poached, Scrambled, Fried W Sourdough Or Multigrain Toast

BACON + EGG ROLL (GFO | DFO | VO) _____ \$15

Fried Egg, Crispy Bacon, Cheese, Burger Mayo, Hickory Relish

Avocado + 5 | Halloumi + 6

SMASHED AVOCADO (VG | GF | DF | V | GFO) _____ \$23

Cajun Spiced Chat Potatoes, Grilled Corn Salsa, Red Chili, Feta Crumbled, Poached Egg On Multigrain

Bacon + 6 | Smoked Salmon + 6

SWEET POTATO WAFFLES (v) _____ \$24

Beetroot Purée, Smashed Avocado, Cream Cheese, Poached Egg, Chilli Sauce

Bacon + 6

HANGOVER BREAKFAST (VG | GF | DF | V | GFO) _____ \$28

Grilled Asparagus, Bacon, Tomato Relish, Mushrooms, Hash Brown, Cheese Kransky, Eggs On Your Way, On Sourdough

CHILI EGGS (DFO | GF) _____ \$24

Crispy Kale, Turkish Bread, Poached Eggs, Whipped Labneh, Peri-peri Chilli

Bacon + 6 | Smoked Salmon + 6

CHEEKY BENNY _____ \$28

10 hrs Slow Cooked Beef Cheeks, Beetroot Puree, Feta, Poached Eggs, Sriracha Hollandaise, Crispy Fried Potatoes

Bacon + 6

SHAKSHUKA (GFO | VO) _____ \$23

Baked Eggs in Slow Cooked Tomato and Roasted Capsicum Sauce With Garlic, Zaatar Pita Bread

Chorizo + 6

HIGH SOCIETY BREAKFAST BOARD _____ \$24

House Made Paleo Bread, Bacon, Avocado, Poched Egg, Mini Granola With Yogurt, Fresh Orange Juice

ACAI BOWL _____ \$20

Acai Blend, Granola, Coconut Yogurt, Seasonal Fruits, Chia, Nutella, Peanut Butter

BISCOFF PANCAKE (V | DF) _____ \$23

Creamy Biscoff Sauce, Chocolate Ice Cream, Mascarpone Cheese, Mixed berries

CORN AND ZUCCHINI FRITTERS (v) _____ \$25

Grilled Halloumi, Green Tahini Sauce, Poached Egg, Smoked Salmon, Avocado

BUDDHA BOWL (VG | V) _____ \$24

Quinoa, Brown Rice, Falafel, Avocado, Roasted Sweet Potato, Zaatar Labneh, Broccoli, Capsicum Soldier, Pickled Ginger, Hummus Turmeric Tahini Sauce, Crispy Kale, Cherry Tomatoes

Grilled Chicken + 3

GRILLED CHICKEN SALAD _____ \$25

Roasted Sweet Potatoes, Rocket, Spinach, Cashews, Cherry Tomatoes, Feta, Herb Pesto

Egg + 3

LEMON PEPPER CALAMARI (GFO) _____ \$27

Fried Lemon Pepper Calamari, Orange, Almond & Rocket Salad, Fries, Sweet Chilli Mayo

MISO SALMON SALAD _____ \$32

Miso Marinated Salmon Fillet With Mixed Cabbage Slaw, Soba Noodles, Capsicum And Fried Shallots With Light Pickled Ginger Soy Dressing

Egg + 3

GREEN GODDESS BOWL (V | GF | VGO | N) _____ \$23

Charred Broccoli, Kale, Avocado, Poached Egg, Herbs, Almonds, Salted Pumpkin Seeds, Cranberry, Herb Tahini, Lemon Dressing

Bacon + 6 | Chicken + 6 | Smoked Salmon + 6

10 % WEEKEND | 15% PUBLIC HOLIDAY SURCHARGE

No split bills on weekends & Public Holiday

Dietary Requirements? Just Ask

VG - VEGAN
GF - GLUTEN-FREE
DF - DAIRY FREE
VO - VEGETARIAN OPTION

V - VEGETARIAN
GFO - GLUTEN-FREE OPTION
DFO - DAIRY FREE OPTION
N - NUTS PRESENT

STEAK SANGA (GFO) _____ \$28.5

150g Scotch, Caramalised Onion, Bacon, Tomato, Siriracha Mayo, Hickory Relish, Sunny Side Up Egg, Cheesy Toasted Turkish Bread, Fries

CHICKEN SCHNITZEL BURGER _____ \$24

Brioche Bun, House Made Chicken Schnitzel, Asian Veggie Slaw, Honey Chipotle Mayonnaise, Rocket Leaves, Fries

American Cheese + 3

HALOUMI TOASTIE (V | GFO | DFO) _____ \$16

Sourdough, Crispy Haloumi, Tomato Relish, Honey Chipotle Mayonnaise, Spinach

Bacon + 6 | Fries + 5

CHICKEN TOASTIE (GFO | DFO) _____ \$18

Sourdough, Chicken, Cheddar Cheese, Crispy Bacon, Avocado, Mayo

Fries + 5

PULLED BEEF RAGU _____ \$26

Penne Pasta , 10hrs Slow Cooked Beef, Cream Cheese, Rocket, Hint Of Chilli

FRIES (v) _____ 5 | 12

SWEET POTATO CHIPS (v) _____ 7/13

SIDES

- Tomato Relish | Mayo _____ 2
- Peri Peri Chilli | Burger Sauce | Hickory Relish | Hollandaise _____ 3
- Tomato | Feta | Hash Browns _____ 4.5
- Avocado | Charred Greens | Mushrooms | Cajun Potatoes _____ 5
- Grilled Halloumi | Chorizo | Grilled Chicken | Smoked Salmon | Bacon _____ 6



SOMETHING SWEETS

CAKES SLICES _____ \$6.5

Caramel, Lemon Coconut, Brownie, Hedgehog Pistachio And Coconut, FNG Bar, Berry (ALL GF)

Hunka Muncha (VG/GF)

Carrot Cake

Orange Almond

Mixed Berry Cheesecake

Cookies And Cream

Black Forest

Chocolate Volcano

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MENU

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PLANNING YOUR NEXT FUNCTION?
PLEASE ASK STAFF

BEVERAGES



BEERS

Peroni	8
Corona	10
James Squire Ginger Beer	12

BUBBLES 12 | 49

NV Angel In The Room Prosecco

WHITE

King Valley Sauvignon Blanc	12 43
2024 Fossette Pinot Grigio	11 45

RED

2019 The Animals Silence Of The Lamb Shiraz	12 48
2019 The Ladies Of The Round Table Yea Valley - Pinot Noir	12 46
2021 Beautiful Mystery Sangiovese Rose	12 45

COCKTAILS

Mimosa	13
Aperol Spritz	14
Espresso Martini	16
Bellini Peach	13
Blue Lagoon	15
Tequila Sunrise	15

COFFEE X SAN PEDRO

Cappuccino Latte Mocha	4.8 5.6
Extra shot Decaf	+0.5
Bonsoy Almond Oatly Lactose Free	+0.8
Cold Drip	5.5
Hot choc	4.8 5.5
Matcha	5 6
Prana Chai Pot	5 5.5
Powder Chai	5 5.5
Turmeric Latte	5.5 6

TEA

English Breakfast Earl Grey Green Peper Mint Lemon + Ginger Chamomile	5
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MILK SHAKE

Vanila Chocolate Strawberry	9
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FRESH JUICES

Orange	8
Blood Red Orange	8.5

COLD PRESSED ORGANIC JUICES

Green	10
Kale, Celery, Apple, Lemon, Ginger	
Watermelon	10
Watermelon, Apple, Mint	
Carrot	10
Carrot, Orange, Pineapple, Ginger	
Apple	10

SMOOTHIES

Work It Out	11
Kale, Banana, Mango, Chia	
Classic Acai	11
Mixed Berry, Banana, Coconut Water	
Banana Bliss	10
Banana, Peanut Butter, Honey, Milk	
Add Protein Powder + 3	
Mango & Pistachio	12
Coconut Water, Pistachio, Mango	

MOCKTAILS

Passion Fruit Mojito	9
Orange Sunrise	8

SOFTIES

Coke Coke Zero	4.5
Sprite	4.5
Lemon Lime Bitters	6.5

KRÉOL ICED TEA 5

Peach | Lemon

KRÉOL SPARKLING 4.8

Passion Fruit + Orange | Blood Orange
Raspberry + Lime | Ruby Grapefruit | Ginger + Lime

ICED

Iced Latte	6
Iced Long Black	5.5
Iced Strawberry Matcha	7
Iced Coffee With Ice Cream	7.5
Iced Chocolate	7
Iced Chai/ Matcha/ Tumeric / Mocha	6.5