

## TOAST (ve)

Sourdough Or Multigrain (2)	\$10
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

Bacon + 5 | Halloumi + 5

## MIXED MUSHROOMS SCRAMBLE BREAKY (GFO) \$25

Mix of mushrooms sauteed with quinoa and halloumi served with multigrain bread.

Bacon + 5 | Smoked Salmon + 6

## SHAKSHUKA (GFO | VO) \$23

Baked Eggs in Slow Cooked Tomato and Roasted Capsicum Sauce With Garlic Zaatar Buttered Sourdough

Chorizo + 6

## POTATO & LEEK ROSTI (GFO) \$25

Advocado, Dill, Smoked Salmon, Sour Cream, Poached Egg, Crunchy Capers, Smashed Peas

## HANGOVER (GFO) \$28

Mushrooms, Baked Beans, Spinach, Bacon, Chorizo Hash Browns, Sourdough, Eggs Your Way.

## CINNAMON SUGAR FRENCH TOAST (GFO) \$23

Mixed Berry Compote, White Chocolate Ganache, Cookie Crumble, Salted Caramel Sauce.

## OMELETTE OF THE DAY (GFO) \$22

## BUTTERMILK CHICKEN BURGER (GFO) \$26

Lettuce, Onion, Tomato, Honey Seed Mustard Mayo, with Chips

## BEEF CHEEKS BENNY (GFO) \$28

Bechamel Sauce, Honey Glaze Carrot Puree, Sriracha Hollandaise, Poached Eggs, Crispy Kale on Sour Dough

### Dietary Requirements? Just Ask

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

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

## SMASHED AVO (GFO) \$24

Charred Corn and Bell Pepper Salsa, Pickled Shallots, Cilantro Creama Dip, Seed Mix on Bagel

Bacon + 6 | Chicken + 8 | Smoked Salmon + 6

## PORRIDGE \$21

Salted caramel Banana Brulee, Porridge Seasonal Fruits, Sesame Candy.

## HALLOUMI BREAKFAST (GFOF) \$24

Wilted spinach, Avo, Honey Chilli Drizzle, Poached Egg on Sourdough

Bacon + 5

## CHILLI EGGS (DFO | GF) \$25

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

Bacon + 5 | Smoked Salmon + 6

## HIGH SOCIETY BREAKFAST BOARD \$24

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

## MEDITERRANEAN SALMON BOWL \$32

Herb Crusted Oven Baked Salmon Fillet with Crispy Potatoes, Pepper, Green Apple, Cherry Tomato, Arugula, Balsamic Dressing.

## GREEN GODDESS BOWL (V | GF | VGO | N) \$24

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

Bacon + 5 | Chicken + 8 | Smoked Salmon + 6

## HICKORY BOWL (V | GF | VGO | N) \$24

Feta, Roasted Pumpkin, Avo, Charcoal Corn, Krispy Kale, Purple Cabbage, Red Rice, Celantro Creama Dip, Baked Beans

Chicken + 8

10 % WEEKEND | 15% PUBLIC HOLIDAY SURCHARGE

No split bills on weekends & Public Holiday

Please advise your waiter on any dietary requirements.

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability, the decision to consume a meal is the responsibility of the diner.

## STEAK SANGA (GFO) \$29

150g Grilled steak with Caramalised Onion, Bacon, Tomato, Arugula Bacon, Tomato, Cheddar Cheese, Gherkin Mayo on Toasted Turkish Bread. Served with Chips.

## CHICKEN SALAD \$26

Lemon Garlic Chicken Breast With Spinach, Pomegranate Blood Orange, Chickpea, Honey Mustard Dressing.

Egg + 3

## CHILLI PRAWN LINGUINE (DFO) \$28

Prawns, Chorizo, Onion, Basil, Tomato, Garlic, Fresh Chilli.

## CHICKEN TOASTIE (GFO) \$19

Poached Chicken, Mayo, Avocado, Cheddar Cheese, Crispy Bacon, Toasted Sourdough.

Fries + 5

## TUNA TOASTIE (GFO) \$17

Tuna mixed with Mayo, Onion, Corn, Cheese

Fries + 5

## PUMPKIN & FETA TOASTIE (V) \$16

Roasted Pumpkin, feta, pesto, spinach

## FRIES (v) 12

## SWEET POTATO CHIPS (v) 14

## SIDES

Tomato Relish   Mayo	2
Peri Peri Chilli   Burger Sauce   Hickory Relish	4
Egg   Hollandaise   Spinach	3
Grilled Tomato   Feta   Hash Browns	4
Avocado   Halloumi   Bacon   Mushrooms	5
Smoked Salmon   Chorizo	6
Grilled Chicken	8
Baked Beans	5



## 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



# HIGH SOCIETY

## MENU

  @highsocietycafe



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

#### SPIRITS

Vodka	13
Jack Daniels	13
Tequila	13

#### COCKTAILS

Mimosa	13
Aperol Spritz	15
Espresso Martini	16
Campari	15
Margarita	18
Tequila Sunrise	15

#### COFFEE X SAN PEDRO

Cappuccino   Latte   Mocha	5   5.8
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   6
Powder Chai	5   5.5

#### TEA

English Breakfast   Earl Grey   Green	
Pepper Mint   Lemon + Ginger   Chamomile	5

#### MILK SHAKE

Vanilla   Chocolate   Strawberry	9
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#### FRESH JUICES

Orange	8
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#### 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, Coconut Water

**Classic Acai** 11

Mixed Berry, Acai, Banana with Coconut Water

**Bananarama** 10

Banana, Dates, Peanut Butter, Cinnamon, Honey, Milk

Add Protein Powder + 3

#### 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 / Mocha 6.5