

DRINKS MENU

HOT COFFEE ☕

	Small	Large
BLACK COFFEE	\$4	\$4.5
WHITE COFFEE	\$5	\$5.5
MOCHA	\$5	\$6.5
CHAI LATTE	\$5	\$6.5
HOT CHOCOLATE	\$5	\$6.5
BABYCINO	\$2	

ICED 🧊

ICED MILK LATTE	\$6.5
ICED MOCHA	\$6.5
MATCHA LATTE	\$7.5
COCONUT MATCHA	\$8
(Dairy free)	
STRAWBERRY MATCHA LATTE	\$8.5
(Contains dairy)	
THAI MILK TEA	\$6.5

HOT TEA 🍵 \$ 5

English Breakfast, Green tea, Jasmine tea,
Earl grey, Lemon & Ginger

Alternative milk : Soy/Almond +\$0.50
Decaf +\$0.60
Extra Syrup \$0.60
(Vanilla, Hazelnut, Caramel)

SUPERFOOD SMOOTHIES 🍌 \$12

SUGAR FREE (Dairy free/ add syrup optional)

WILD BERRY

Mixed berries, Banana, Medjool Dates

GREEN DELIGHT

Banana, Mango, Spinach, Pineapple, Chia Seeds, Flax Seeds

SUMMER MANGO

Mango, Pineapple, Passionfruit

BANANA CACAO

Banana, Dates, Coconut, Cacao, Chia Seeds

COLD PRESSED JUICE 🍏🍏🍏🍏

CRISP APPLE	\$7.5
VALENCIA ORANGE	\$7.5
Australian Seasonal Oranges	
SUBLIME APPLE	\$8.5
Pineapple, Pear, Apple, Lemon, Mint	
DAILY GREEN	\$8.5
Celery, Green Apple, Pear, Spinach, Lemon, Ginger	
GINGERED APPLE	\$8.5
Green Apple, Ginger, Lemon	
LOVE BEETS	\$8.5
Beetroot, Green Apple, Carrot, Ginger, Lime	
WATERMELON	\$8.5
Watermelon, Apple, Strawberry, Lime	

MILKSHAKES \$9.50

Chocolate, Strawberry, Oreo

SOFT DRINKS \$5

Coke, No Sugar, Fanta, Sprite,
sparkling water

RAI CAFE FOOD MENU

EGGS YOUR WAY 🍳

2 Free-range eggs cooked your way, served on sourdough

\$12.5

MISO MUSHROOM SCRAMBLE (V)(VOA)(GFO) 🍄

Scrambled eggs with mixed seasonal mushrooms
sautéed in miso butter served on sourdough

\$22.5

AVOCADO ON TOAST (V)(VOA)(GFO) 🥑

Smashed avocado with danish feta, semi-dried tomatoes,
pickled radish, pumpkin seeds, chia seeds and
balsamic glaze served on sourdough

\$22.5

SMOKED SALMON BENEDICT (GFO) 🐟

Smoked salmon, poached egg, yuzu hollandaise,
mixed salad, served on sourdough.

\$25.5

CHILLI CRAB SCRAMBLE (GFO) 🦀

Scrambled eggs with soft shell crab, Singapore chilli
sauce served on croissant.

\$26.5

STEAK SANDWICH 🥩

Southern ranges porterhouse, caramelised onion,
lettuce ,grilled cheese, yuzu aioli on focaccia
served with Fries.

\$24.5

KOREAN EGGS BENEDICT (GFO) 🇰🇷

Slow-braised pork in bulgogi marinade, poached egg, yuzu
hollandaise, Asian slaw served on sourdough toast.

\$27.5

BIG BREAKFAST (GFO) 🍳

2 eggs your way, confit cherry tomatoes, Herbed chorizo,
bacon, sautéed mushrooms and
spinach on sourdough toast.

\$27.5

WAGYU BEEF FAT FRIED RICE 🐮

200g Southern Ranges porterhouse served with
wagyu beef fat fried rice, soy cured egg yolk.

\$28.5

BARRAMUNDI AND CREAMY MASH (GF) 🐟

Crispy Skin barramundi with roasted green beans,
mashed potato and olives tapenade.

\$26.5

RAI's SESAME KISSED CHICKEN SALAD (GF) 🍗 🥗

Sous vide chicken breast, garden salad,
pickled red radish, peanuts, sesame dressing.

\$25.5

ACAI BOWL (V)(GF) (Dairy Free) 🍇 🍓 🥥

Seasonal fruits, granola, chia seeds, shredded coconut.

\$15

KIDS MENU 👧 \$12.5

- Egg & Bacon on white toast
- Kids fish/nuggets and chips
- Pancakes with seasonal fruits

GF - Gluten Free

V-Vegetarian

GFO - Gluten Free Option

VOA-Vegan Option Available

ADD ON

- Gluten free bread \$2
- Egg/Hollandaise \$4
- Mashed potato /Mushroom/Spinach /Confit cherry
tomatoes/Caramelised onion / Feta cheese \$5
- Chorizo/ Bacon/ Smoked Salmon/ Avocado \$5.5

SIDES

- Fries with aioli/tomato sauce \$6.5
- Roasted Green Beans, feta, pumpkin seeds \$6.5

please advise our service staff for any allergies or dietary requirements