

ALL DAY MENU

GRANOLA BOWL Greek yoghurt topped with house made granola, mix berries compote & seasonal fruits	\$18
BIG BREAKY. (GF/VG) Two eggs your way on toasted sage buttered sourdough, mushroom, maple & sriracha glazed bacon, chorizo, grilled tomato & potato rosti Add spinach/Avocado \$4	\$28
EGG BENEDICT (GFO) Two poached eggs, spinach, beef brisket/ smoked salmon, sriracha hollandaise on brioche Add Rosti \$4/ Mushroom \$5	\$24
SMASH AVOCADO (GFO/ VGO) Smash avo on toasted sourdough with poached egg, cherry tomato, house made whipped ricotta, toasted almond, walnut, beetroot purée & herbs Add Bacon /Mushroom /Spiced halloumi \$5 /Smoked salmon \$6	\$23
MUSHROOMS BREAKFAST (GFO) Tyme marinated mushrooms, potato rosti, two poached eggs, spinach, apple chutney, grilled tomato & whipped house made ricotta Add Avocado \$4 / Smoke salmon \$6	\$26
FRENCH TOAST Crispy French toast, grilled banana, fresh fruits, bacon, vanilla ice cream crush pistachios & maple syrup	\$22
SPICED SCRAMBLED EGGS. (GFO) Folded eggs, fresh chili diced onion & tomato, whipped house made ricotta, fresh coriander with the choice of bacon/chorizo/spiced & maple glaze halloumi	\$25
CORN & ZUCCHINI FRITTERS With dill labneh, avocado, poached egg, chilli pineapple salsa & fresh coriander with choice of bacon/ spiced maple halloumi / (smoked salmon +\$1)	\$23
EGGS YOUR WAY 2 eggs your way poached or fried or scrambled on toasted sourdough /multigrain bread	\$14
TOAST Two slices of toasted sourdough, multigrain, fruit toast, GF with sage butter, vegemite or house made jam	\$8
TOASTIES (Add chips +\$4)	
CHEESE & CHILLI Fresh chilli, capsicum, cheddar cheese, pink salt & sage butter Add Virginia ham \$3, Chicken \$5	\$12
BEEF BRISKET Tomato relish, cos lettuce, bacon american cheese, sage butter & pickled cabbage	\$18
ROASTED VEGO Spinach, baba ghanoush, roasted pumpkin, zucchini, bell peppers, spiced halloumi, with sourdough bread & toasted	\$15
STEAK SANDWICHES Minute steak, tomato relish, cos lettuce, caramelized onion, pickled cabbage, cheese, chimichuri mayo on turkish bread & chips	\$24
BOWL OF CHIPS WITH TOMATO SAUCE	\$10

VO: Vegan Option, VGO: Vegetarian option, GF: Gluten free option

JUNIORS

JUNIOR BREAKY Scrambled egg on toast	\$8	CHICKEN SNITZEL WITH CHIPS	\$10
KIDS CHEESE TOASTY	\$10	WAFFLE Vanilla ice cream, strawberry & maple syrup	\$10

DINNER

CHEESY GARLIC FOCACCIA Rosemary & sea salt focaccia topped with melted mozzarella	\$9
MEAT BALLS (4) House made meat balls, napoli sauce, fennel, fresh basil, shaved parmesan & focaccia bread	\$22
SPICY BUTTER MILK CHICKEN WINGS (6) Served with sriracha mayonnaise	\$13
LAMB ROGAN JOSH (GF) Tender lamb slow cooked in a rich aromatic blend of spices, tomatoes, served with basmati rice	\$26
LEMON PEPPER CALAMARI Lightly fried calamari served with sriracha mayo, chips & salad	\$25
CHICKEN PARMA Virginian ham, rich napoli sauce, melted mozzarella cheese with crispy chips & salad	\$26
CHICKEN SCHNITZEL Crumbed chicken breast served with crispy chips & salad	\$22
PULLED BEEF BURGER Slow cooked pulled beef, American cheese chimichurri mayo, coss lettuce, tomato, cucumber pickles served with crispy chips	\$24
VEGO BURGER Coss lettuce, beetroot, patty, tomato relish, spiced halloumi served with crispy chips	\$22
PENNE PESTO Extra virgin olive oil, basil pesto, cream, pine nut & parmigiano-reggiano Add chicken \$5	\$18
LINGUINE CARBONARA Bacon, mushrooms, cream, garlic parsley & spring onion	\$22
CHICKEN MUSHROOM RISOTTO Mushrooms, truffle oil, roasted cherry tomatoes, chicken, shaved parmigiano-reggiano	\$23
BUTTER CHICKEN RISOTTO Boneless tandoori chicken, arborio rice, cooked in rich creamy tomato sauce topped with feta	\$22
ROASTED PUMPKIN RISOTTO Sun dried tomato, feta, spinach, toasted pine nuts, shaved parmigiano-reggiano	\$20
MEDITERRANEAN MOROCCAN LAMB SALAD (GF) Marinated grilled lamb fillets served on a bed of salad, tomato, spanish onion, feta cheese, olives and herb lemon dressing	\$26

KIDS

PENNE NAPOLI	\$12	LEMON & COCONUT	\$6
KIDS PARMA	\$14	APPLE & ALMOND	\$6
CHICKEN SNITZEL & CHIPS	\$10	RASPBERRY & CHOCOLATE	\$6

CAKE SLICE

Please let us know if you have any food allergy or special dietary requirements.

DRINKS

SMOOTHIES

PEANUT BUTTER

Banana, almond milk & peanut butter

TROPICAL SMOOTHIE

Banana, mango, pineapple, passionfruit & coconut water

MILK SHAKE

CHOCOLATE

VANILLA

STRAWBERRY

HOT DRINKS

BLACK COFFEE

Short black

Long black

MILK COFFEE

Latte

Cappuccino

Flat white

Mocha

Piccolo / magic

Short mac

Long mac

TEA

English breakfast / Earl grey / Chamomile /

Peppermint / Lemon grass ginger / Green tea

OTHERS

BIRDSNAKE HOT CHOCOLATE

PRANA STICKY CHAI

SPICY CHAI LATTE

\$11

OVER ICE

Iced latte

Iced long black

Iced chai

WITH ICE CREAM

Iced coffee

Iced mocha

Birdsnake iced chocolate

MACHA

Matcha latte

Iced strawberry matcha latte

Iced matcha latte

ADD ONS

Hazelnut / strawberry / vanilla syrup

Extra shot

ALTERNATIVE MILKS

Almond / soy / lactose free / oat

COLD PRESSED JUICE

ORANGE JUICE

CLOUDY PINK LADY APPLE

KALE, CELERY, APPLE, LEMON & GINGER CARROT,
ORANGE, PINEAPPLE & GINGER

WATERMELON, APPLE & MINT

All juices are served over ice.

\$6.5

\$9

\$6

\$8

\$7

\$0.8

\$4.8

\$0.80

\$5/\$6

\$8

\$5

\$5

\$6.5

\$5



MENU

Breakfast / Lunch / Catering

