

EATS

TOAST & CONDIMENTS 9.5 (V) (GFA)

Sourdough or Turkish ciabatta w/ choice of:
house made wild berry jam | crunchy peanut butter
honey | vegemite
w/ house whipped butter

BANANA BREAD 9.5

Toasted banana bread w/ whipped butter

EGGS YOUR WAY 16.5 (V) (GFA)

2 free-range eggs your way on sourdough w/ tomato relish

Add: Bacon | Avocado | Chorizo | Haloumi 6.8
House Cured Salmon 8

SMASHED AVO 23.5 (VO) (GFA)

Smashed avocado, crumbled Persian feta,
topped w/ baby pickled capsicum, pickled Spanish onion
& pistachio Dukkah on toasted sourdough

Add: 2 Eggs | Shaved Ham | Bacon | Chorizo 6.8
House Cured Salmon 8

EGGS BENNY 20 (V) (GFA)

2 poached free range eggs, alfalfa,
Sriracha hollandaise on toasted sourdough

Add: Bacon | Avocado | Chorizo | Haloumi 6.8
House Cured Salmon 8

CLASSIC BREKKIE BURGER 19.5 (GFA)

Grilled bacon, fried free range egg, baby spinach & house
made tomato relish, aioli on a toasted brioche bun

Add: Avocado | Chorizo | Haloumi | Hashbrowns 6.8
Add: Cheese 2.5

THE MIGHTY ALMA 34 (GFA)

Grilled streaky bacon, 2 free range eggs, charred corn rib,
kale crisps, smoked chorizo, hash browns,
coconut creamed mushrooms, toasted Turkish ciabatta
w/ house made tomato relish

BREKKIE BURRITO 25.5

Smoked chorizo, curly kale, hash brown, cheesy eggs,
Pico de Gallo & chipotle mayonnaise

Make Vego: Swap Chorizo For Haloumi

HOUSE CURED ATLANTIC SALMON 30 (GFA)

Tequila cured Atlantic salmon, Pico de Gallo, guacamole,
baby beets, alfalfa, poached free range egg
w/ crispy tortilla chips

SWEET CORN FRITTERS 26.5 (V) (GF)

Smashed avocado, sour cream, crispy haloumi,
charred corn rib, poached free range egg
w/ burnt cucumber chilli jam

POTATO ROSTI 25.5 (VE) (GF)

Crispy potato rosti, coconut creamed mushrooms
w/ salt & vinegar kale crisps

SOUL OMELETTE 26.5 (V) (GFA)

Open style omelette w/ guacamole, Pico de Gallo,
Sriracha hollandaise, pickled Spanish onions,
Persian feta & pistachio Dukkah w/ toasted sourdough

NUTELLA FRENCH TOAST 24.5 (V)

Nutella brioche, wild berry compote, shaved white
chocolate, Chantilly cream w/ lemon balm & icing sugar

AÇAI BOWL

20 (GF) (VE) (V)

Fresh seasonal fruit,
house made granola,
banana & toasted coconut flakes

EXTRAS

Sour Cream | Tomato Relish 2.5

1 Egg | Sriracha Hollandaise | 1 Slice Toast 3.8

Persian Feta | Whipped Butter 5.8

Smashed Avocado | Bacon | Spiced Potato Rosti
Hashbrowns | 2 Eggs | Coconut Mushrooms | Haloumi

Chorizo | Biscoff Ice Cream 6.8

House Cured Salmon 8

Upgrade any toast to GF 3

(V) VEGETARIAN | (VE) VEGAN | (VO) VEGAN OPTION AVAILABLE
(GF) LOW GLUTEN | (GFA) LOW GLUTEN AVAILABLE

breakfast SERVED TO 11.30 AM

KIDS MENU

12 YEARS & UNDER

EGG ON TOAST 8.5 (GFA)

HAM & CHEESE TOASTY 9 (GFA)

BACON & EGG ON TOAST 10 (GFA)

KIDS PANCAKES 12.5

Warm maple syrup & whipped butter

Add: Vanilla Ice Cream 3

DRINKS

FRESHLY SQUEEZED ORANGE JUICE 9.5

COLD-PRESSED JUICES

DAILY GREEN 10

Apple, spinach, lettuce, celery, cucumber, lime, lemon, mint

Antioxidants + relaxation

GLOW 10

Watermelon, red apple, cucumber, lime, ginger

Detox body & skin + regulate pH levels

SUNRISE 10

Pineapple, grapefruit, orange, ginger, turmeric

Joint health + immune system booster

SMOOTHIES

BANANA SMOOTHIE 10.5

Banana, honey, vanilla ice cream, cinnamon & milk

Add: Protien | Double shot espresso 3.5

BERRY SMOOTHIE 10.5

Mixed berries, honey, vanilla ice cream & milk

Add: Protien 3.5

MAKE VEGAN: alternate milk & no ice cream

MILKSHAKES

Chocolate | Strawberry | Vanilla | Caramel 9.5
(w/ whipped cream, malt & sprinkles)

SOFT DRINK

Coke, Coke Zero, Sprite, Fanta, Tonic, Soda,
Ginger Ale, Lemon Lime & Bitters 6.5

SPARKLING & STILL MINERAL

San Pellegrino 500ml 6.8 | San Pellegrino 1L 12

Still 500ml 5.8 | Still 1L 9

COFFEE

Espresso, Short Mac 4.5

Piccolo, Magic 5

Double Espresso, Long Mac 5.5

Flat White, Latte, Cappuccino,

Long Black, Hot Chocolate

Cup 5.8 | Mug 6.8

Mocha, Chai Latte, Turmeric Latte, Matcha Latte

Cup 6 | Mug 7

Iced Latte, Iced Chocolate, Iced Long Black,

Iced Mocha, Iced Matcha, Iced Chai

Cup 7.2 | Mug 8.2

House Made Iced Tea 7.5

Iced Coffee w/ Ice Cream 9

Cold Drip Single Origin by St. Ali 7.5
(served black on ice, or w/ milk & syrup)

Affogato 8

Babychino | Puppachino 2.5

Alternative Milks:

Almond | Oat | Bonsoy | Lactose Free | Decaf 0.9
Extra Shot 0.9

Flavours:

Vanilla | Caramel | Hazelnut | White Chocolate 0.8

Loose Leaf Tea:

English Breakfast, Lemon & Ginger, Earl Grey,
Chai, Peppermint, Chamomile, Green 5.8

London Fog: Earl Grey Brew w/ milk & vanilla 6.2

BOOZY BREAKFAST

FROM 10AM

Mimosa 14 | Peach Bellini 16

Morning Tonic | Margarita 19.5

Espresso Martini | Bloody Mary 22

Spiked Coffee: Kahlua | Baileys | Frangelico 10

Food Allergy & Dietary Information Disclaimer:

We take every reasonable precaution to accommodate dietary requirements. However, please be aware that our venue handles a variety of allergens, including, but not limited to: Milk (Dairy), Egg, Fish, Crustacean, Mollusc, Sesame, Lupin, Peanut, Soy, Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye, and Sulphites. We strive to accommodate customer requests to the best of our ability; however, the decision to consume a meal is ultimately the customer's responsibility. For detailed allergen information, please ask our staff for our Food Allergen Menu Matrix, which identifies allergens in each menu item. All dishes are prepared in a kitchen where cross-contamination may occur. While we take precautions to minimize allergen exposure and provide accurate information, we cannot guarantee allergen-free dishes. Customers with severe allergies should exercise caution. By dining with us, customers acknowledge and accept these risks. 17.5% surcharge applies on public holidays. 20% surcharge applies on Christmas Day, Boxing Day & New Year's Day. 5% Saturday & Sunday Surcharge. All card payments will incur a processing fee.

lunch & dinner

FROM 11.30 AM

SHARES

SEASONED FRIES 14.5 (GF) (V)
Shoestring fries w/ your choice of sauce
Tomato | BBQ

TWICED COOKED CORN RIBS 14 (GF) (V)
smoked paprika, cheese & lime

CORN CHIPS & GUACAMOLE 16.5 (GF) (V)
Seasoned corn tortilla chips with guacamole
topped w/ salsa fresca
Add: Cheese Sauce 4

SALT & PEPPER CALAMARI 24.5 (GF)
Crispy baby calamari, aioli, slaw,
lime & fresh coriander

JALAPENO POPPERS 18.5 🌶️ (V)
Three crunchy battered whole jalapenos stuffed w/
herbed cheese, agave syrup & chipotle dipping sauce
Make It Four 23

TEX MEX CHICKEN PIECES 19.5
Fried chicken pieces w/ chipotle mayo

TRADITIONALS

BLACK ANGUS STEAK 48
Char grilled 300g, Black Angus Sirloin,
chips & salad w/ chimichurri sauce
Add: Gravy 3.5

CHICKEN SCHNITZEL & GRAVY 29.5
250g crumbed chicken schnitzel,
chips, salad & side gravy

FISH & CHIPS 30
Market Fish, chips w/ tartare
sauce & salad
Add: Fries 6.8

TEX MEX CHICKEN BURGER 22.5
Tex Mex fried chicken, slaw, bacon, cheese
& chipotle mayo
Add: Fries 6.8

QUESADILLAS & ENCHILADAS

CHICKEN QUESADILLA 28.5
12" flour tortilla folded w/ grilled chicken,
cheese, capsicum & onion sofrito & chipotle mayo

SWEET POTATO QUESADILLA 25 (V)
12" flour tortilla folded w/ sweet potato, cheese,
confit garlic, jalapenos & coriander crema

SPICY PORK or CHICKEN ENCHILADA 28.5 🌶️ (GF)
Corn tortillas filled w/ spicy pulled pork or chicken, covered in
chilli habanero sauce, coriander crema & melted cheese

BURRITOS

Soft flour tortilla rolled w/ Mexican rice, beans & slaw
Add: Cheese 2.5 | Add Jalapenos 2.5

ACHIOTE CHICKEN 25.5

18HR BRAISED BEEF 25.5

GRILLED SWEET POTATO 23.5 (V) (VO)

SALADS & BOWLS

SOUL SALAD 23.5 (GF) (V) (VO)
Sweet potato, salad leaves, cucumber, pickled Spanish onion,
cherry tomato, Persian feta,
guacamole & beet puree

Add: Haloumi 6.8 | Chicken 7.8 | Pork 7.8 | Beef 8.8

NAKED BOWLS 29.5 (GF) (V) (VO)
Mexican rice, beans, slaw, cos lettuce, salsa fresca
& cheese with choice of:
Chicken | Pork | Beef | Sweet Potato | Haloumi

(V) VEGETARIAN | (VE) VEGAN | (VO) VEGAN OPTION AVAILABLE
(GF) LOW GLUTEN | (GFA) LOW GLUTEN AVAILABLE

NACHOS

Served w/ lime corn chips, melted cheese,
sweet corn, guacamole, sour cream & salsa fresca

CHEESY VEGGIE 30 (GF) (V) (VO)

ACHIOTE CHICKEN 34 (GF)

MEXICAN BEEF 34 (GF)

TACOS

2 per serve on a soft char-grilled 6" flour tortilla
w/ cheese & fresh lime
(GF Available On Request 3)

BAJA FISH 24.5

Crispy fried fish, pickled onion, guacamole,
salsa fresca & slaw

18HR BEEF CHEEK 25

Slow cooked beef cheek, slaw, corn sala,
beetroot puree & salsa fresca

PULLED PORK 25

Pulled pork, caramelized pineapple, slaw,
cucumber & cumin crema

TEX MEX CHICKEN 25

Tex Mex fried chicken, slaw, pickled onion
& chipotle mayo

HALOUMI 24.5 (V)

Crispy haloumi, guacamole, salsa fresca
w/ agave & smokey BBQ sauce

SWEET POTATO 22 (V) (VO)

Roasted sweet potato, black beans,
guacamole & beetroot puree

EXTRAS

AIOLI 2.8

GRAVY 3.5

CHIPOTLE MAYO 2.8

EXTRA RICE 5.5

SALSA FRESCA 4.5

SEASONED CORN CHIPS 6.5

SOUR CREAM 3.8

SLICED JALAPENOS 3.5

GUACAMOLE 6.8

CHEESE SAUCE 4

EXTRA TORTILLAS 6.5

DESSERT

CHURROS 14.8

Three Mexican doughnut sticks rolled in
cinnamon sugar with chocolate dipping sauce

CHOCOLATE BROWNIE & ICE CREAM 15.5
Fresh chocolate brownie served w/ ice cream

KIDS MENU

16.8

12 YEARS & UNDER

START WITH
A JUICE OR SOFT DRINK

CHOOSE A MEAL
CHICKEN NUGGETS & CHIPS
FISH & CHIPS
CHEESE QUESADILLA
CHICKEN QUESADILLA

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