

ALL DAY MENU

BREAKFAST

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|---|----|
| TOAST(2) & HOUSE PRESERVES (V) Sourdough, multigrain, fruit loaf, gluten free | 10 |
| EGGS YOUR WAY (GFO/V/DFO) 2 Local free range eggs, fried, poached or scrambled, two slices of toast | 15 |
| BACON & EGG ROLL ON BRIOCHE BUN Fried egg, burger cheese, crispy bacon, burger mayo, hickory relish. Avocado +5 Halloumi +6 | 15 |
| SHAKSHUKA (VG/V/GFO) Classic North African-style eggs (2), chickpeas in a spiced tomato and pepper sauce, served with toasted zaatar sourdough. Chorizo +6 | 24 |
| CORN & ZUCHINNI FRITTERS (VO) Avocado, dill smoked salmon, herb tahini, poached egg, crunchy capers Bacon +5 Chorizo +6 | 24 |
| CHILLI EGGS (GFO/DFO) Poached eggs (2), crispy kale, Sumac labneh, house made chilli sauce on turkish bread. Bacon +5, Chorizo +6, Smoked salmon +6 | 25 |
| HANGOVER (GFO) Herb mushrooms, roast tomatoes, spinach, bacon, chorizo, hash browns and eggs of your choice. | 28 |
| CINNAMON SUGAR FRENCH TOAST (V) Topped with mixed berry compote, chocolate ganache, cookie crumble and maple syrup. | 20 |
| PORK BENNY (GFO/DFO) Poached Eggs, 10hr slow cooked BBQ glazed pulled pork, fried potatoes, siracha hollandaise, smashed peas on sourdough. | 25 |
| PORRIDGE (V/DFO) Salted caramel banana brûlée porridge with seasonal fruits and black sesame crunch. | 20 |
| HALLOUMI BREAKFAST (V/GFO) Rocket leaves,avocado,beetroot hummus, poached egg, chipotle holandaise, multi grain. | 24 |
| YUZU AVOCADO TOAST (GFO/V/DFO) Cubed avocado with yuzu dressing, chives, persian feta, beetroot hummus and a poached egg. | 24 |
| SPANISH OMELETTE (VO) Chorizo, mushrooms, tri-color capsicum, onion, fresh chilli topped with rocket leaves, finished with a drizzle of olive oil. | 24 |
| LEAN & GREEN (V/VEO/GF/DFO) Sauteed green vegetables, charred corn, black rice, Sumac labneh, pumpkin hummus, avocado, cranberries and a poached egg. Bacon +5 Chicken +8 | 24 |

BREKKY EXTRAS

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|---------------------------------|---|
| Egg/Hollandaise/Spinach | 3 |
| Grilled Tomato/Feta/Hash brown | 4 |
| Avocado/Halloumi/Bacon/Mushroom | 5 |
| Smoked Salmon/Chorizo | 6 |
| Grilled chicken | 8 |

Please note, a 10% surcharge applies on Sunday.
In addition, on public holidays a 15% surcharge applies.

LUNCH

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| SOUP OF THE DAY Served with sourdough. | 17 |
| HOMEMADE CRISPY CAJUN CHICKEN BURGER Lettuce, onion, tomato, seeded mustard honey mayo, served with chips. | 26 |
| CREAMY CHILLI PRAWN LINGUINE Prawns, onion, basil, tomato, garlic, chilli and chorizo, grated parmesan. | 28 |
| SALMON SALAD (GFO/DF) Mediterranean herb-crusted salmon with pearl couscous, roasted red peppers, beans,crushed herb potatoes, cucumber and lemon tahini dressing. | 32 |
| BUDDHA BOWL (GF/V/VE/DF) Pumpkin, cucumber, smashed avocado, charcoal corn, crispy kale, purple pickled cabbage, wild rice, olive oil balsamic and seasonal mixed beans. Chicken+8 Bacon+6 Pulled pork+6 | 25 |
| STEAK SANDWICH (GFO) 150gm Grilled steak with caramelized onions, arugula, bacon, tomato, cheddar cheese, gherkin mayo on toasted Turkish bread Served with chips. | 28 |
| GARLIC BUTTER CHICKEN SALAD with LEMON VINAIGRETTE (GFO/DFO) Grilled garlic butter chicken breast, lettuce, cherry tomatoes, avocado, olives, onion, and grilled halloumi with homemade vinaigrette. | 27 |
| CHICKEN TOASTIE (GFO) Poached chicken, mayo, avocado,cheddar cheese, fries and crispy bacon toasted sourdough. | 24 |
| RATATOUILLE TOAST With Grilled Halloumi (V) A rustic mix of eggplant, zucchini, tomato, onion, grilled halloumi, fries on sourdough. | 20 |
| TUNA TOASTIE (GFO) Tuna mixed with mayo, onion, corn, cheese, on sourdough. | 18 |

SIDES

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|---|----|
| SHOESTRING FRIES tomato sauce (gf, v) | 12 |
| SEASONED POTATO WEDGES sweet chilli, sour cream (v) | 14 |

DIETARIES

| | | | | | |
|-----|------------------------|----|-------------------|-----|-------------------|
| GF | Gluten Friendly | V | Vegetarian | VEO | Vegan option |
| GFO | Gluten Friendly Option | VO | Vegetarian Option | DF | Dairy Free |
| N | Contains Nuts | VE | Vegan | DFO | Dairy Free option |

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.

COFFEE

Long Black, Short Black, Double Espresso 4.5
Latte, Cappuccino, Mocha, Piccolo, Short Mac, Magic 5/ 5.8
Extra shot / .50
Syrups / 1
Soy, Almond, Lactose Free Milk, Oat, Coconut Milk / 1
Decaf / .50
Matcha Latte, Golden Latte, 5.5 / 6
Belgian Hot Choc, Organic Chai 5.5/6

ICED

Iced Coffee, Choc, Mocha 9.5*
*served with ice cream
Iced Strawberry Matcha 7.5
Iced Matcha, Iced Chai 6.5
Iced Latte 6

TEA / 4.5

| | |
|---------------------|------------------|
| English Breakfast | Earl Grey |
| Peppermint | China Jasmine |
| Green | Chamomile |
| Lemongrass & Ginger | Morning Sunshine |

FRESH JUICES / 10

Orange Juice/ Apple Juice / Watermelon

GLOW ME UP
Carrot, orange, apple, lemon

IMMUNE BOOST
Carrot, orange, ginger

GREEN BANG
Celery, apple, cucumber, spinach

REFRESHER
Apple, watermelon, mint

SMOOTHIES / 11

CLASSIC ACAI
Mixed Berry, acai, banana with almond milk
Protein +3

WORK IT OUT
Mango, banana, chia, kale, coconut water
Protein +3

BANANARAMA
Banana, dates, peanut butter, honey, cinnamon, milk
Protein +3

PINK POWERHOUSE
Mango, banana, strawberry, muesli, honey, coconut water
Protein +3

MILKSHAKES / 9.5

| | | |
|-----------------|-------------|-----------|
| Chocolate | Caramel | Banana |
| Strawberry | Vanilla | Honeycomb |
| Cookies & Cream | Blue Heaven | |

FIZZY DRINKS

Pepsi, Pepsi Max, Lemonade, Soda, Tonic, Dry Ginger, Solo, Lime & Bitters / 5
S.Pellegrino Sparkling 500ml / 1L | 6 / 11
Remedy Kombucha - Raspberry & Lemonade, Ginger & Lemon, Passionfruit / 6

ALCOHOLIC BEVERAGES

| SPARKLING | Glass | Bottle |
|------------------|-------|--------|
| Pizzini Prosecco | 12 | 50 |
| Chandon Brut | 13 | 62 |
| Veuve Clicquot | | 130 |

| WHITE WINE | Glass | Bottle |
|------------------------------|-------|--------|
| Deakin Estate Moscato | 9 | 40 |
| La La Land Pinot Grigio | 11 | 50 |
| Ottelia Pinot Gris | 11 | 52 |
| Rob Dolan Chardonnay | 11 | 50 |
| Dusky Sounds Sauvignon Blanc | 12 | 52 |
| Vickery Riesling | 11 | 52 |

| ROSE | Glass | Bottle |
|--------------|-------|--------|
| Nick Spencer | 12 | 52 |

| RED WINE | Glass | Bottle |
|---------------------------|-------|--------|
| Rob Dolan Pinot Noir | 13 | 60 |
| Moments of Clarity Shiraz | 11 | 52 |
| Mojo Cabernet Sauvignon | 11 | 50 |

| BEER / CIDER / SELTZER | |
|--------------------------|-----------------------|
| Carlton Draught (on tap) | O'Brien Pale Ale (gf) |
| Balter XPA (on tap) | 4 Pines Pale Ale |
| Carlton Zero | Stone & Wood |
| Cascade Light | Somersby Cider |
| Pure Blonde | - Apple, Pear |
| Corona | White Claw Seltzer |
| Peroni | - Watermelon, Mango |

| FANCY A COCKTAIL | |
|---|---------------------|
| Aperol Spritz 18 | Bloody Mary 20 |
| Espresso Martini 20 | Japanese Slipper 20 |
| Mimosa 13 | Mojito 20 |
| Raspberry Elderflower Spritz 20 | |
| If these don't hit the spot, we have all the classics available for you, please ask our friendly staff! | |



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Function Here