



-Est. 2020-

| BREAKFAST | SERVED ALL DAY

TOAST

SOURDOUGH, RYE, TURKISH, SERVED WITH CHOICE OF BERRY JAM, HONEY, PEANUT BUTTER, VEGEMITE, NUTELLA FIG AND RASIN SOURDOUGH **+3**
GLUTEN FREE **+3**

9

EGGS YOUR WAY

TWO FREE RANGE EGGS COOKED YOUR WAY SERVED WITH BREAD OF YOUR CHOICE SOURDOUGH, RYE, TURKISH

14

ACAI BOWL (v, df)

ACAI PUREE TOPPED WITH GRANOLA, SEASONAL FRUITS, CHIA SEEDS (MAY CONTAIN NUTS)

ADD PEANUT BUTTER +2

19

SMASHED AVO BRUSCHETTA (v)

SERVED ON TOASTED RYE WITH VINE RIPENED TOMATOES, POMEGRANATE PEARLS, WHIPPED FETA CREAM, PESTO & BALSAMIC GLAZE

ADD POACHED EGGS +6

24

HALLOUMI STACK (v)

GRILLED HALLOUMI, PAN FRIED BALSAMIC CHERRY TOMATOES, MUSHROOMS & SPINACH, SERVED ON SOURDOUGH TOPPED WITH A POACHED EGG

21

EGGS BENEDICT

TWO POACHED EGGS, WILTED SPINACH, HOLLANDAISE SAUCE ON TOASTED RYE WITH, YOUR CHOICE OF HAM OR BACON SALMON **+4**

24

SIDES

SMOKED SALMON **7**
ROASTED TOMATO, HOUSE BEANS, EGG **3**
AVOCADO, BACON, COCKTAIL SAUSAGE, CHORIZO, HALLOUMI **6**
SPINACH, MUSHROOM, HASH BROWN **5**

GABRIELLA'S PANCAKE STACK (v)

24

PANCAKES, POACHED PEAR IN BYRON BAY LOOSE LEAF TEA, VANILLA CREAM, TOASTED ALMONDS, GREEN TEA & BERRY SYRUP, POACHED RHUBARB & ROSE PETALS

ROSE PORRIDGE (v, df)

18

OATS, TOASTED PECAN CRUMB, GREEN TEA & BERRY POACHED PEAR, WITH HOUSE INFUSED HONEY & ROSE PETALS

HUEVOS RANCHEROS

24

LIGHTLY TOASTED TORTILLA TOPPED WITH FRIED EGGS, OUR HOUSE MADE CHORIZO, BEANS & CORN SALSA

GABRIELLA'S BIG BREAKFAST

28

BACON, SMOKED CHORIZO, HOUSE BEANS, HASH BROWNS, WILTED SPINACH, MUSHROOMS, BALSAMIC ROASTED TOMATOES & EGGS YOUR WAY SERVED WITH SOURDOUGH

BREAKFAST GNOCCHI

28

POTATO GNOCCHI, SMOKED CHORIZO, MUSHROOMS, CHERRY TOMATOES & SPINACH IN A SAGE BUTTER SAUCE TOPPED WITH A POACHED EGG AND FRESHLY SHAVED SMOKED EGG YOLK

THE BASICS

HAM, CHEESE & TOMATO TOASTIE **11**
BACON & EGG ROLL WITH CHEESE **11**
HAM & CHEESE CROISSANT **10**

BREKKIE BURRITO

17

TOASTED TORTILLA WITH BACON, FRIED EGG, HOUSE BEANS, SPINACH, HASH BROWNS, CHEESE & SPICY AIOLI

PLEASE NOTE - CARE IS TAKEN WITH DIETARY AND ALLERGEN NEEDS BUT CANNOT BE GUARANTEED



- Est. 2020 -

| LUNCH | SERVED FROM 11AM

SOUP OF THE DAY

17

HOUSE MADE SOUP SERVED WITH CHARRED SOURDOUGH

CHICKEN & MUSHROOM CREPE

23

MARINATED CHICKEN BREAST, MUSHROOMS & SPINACH IN OUR HOUSE MADE CHEESE SAUCE WRAPPED IN A CREPE

STEAK SANDWICH

26

CHAR-GRILLED STEAK, ROCKET, ROASTED TOMATO & TASTY CHEESE TOASTED ON SOURDOUGH SERVED WITH FRIES

POKE BOWL (gf, df, v)

26

QUINOA, EDAMAME, SWEET POTATO, AVOCADO, PICKLED ZUCCHINI, BEETROOT PUREE, CHICKPEAS, HEIRLOOM HONEY CARROTS FINISHED WITH OUR HOUSE MADE LEMON HERB DRESSING & TOASTED ALMONDS

ADD CHICKEN BREAST +6

ADD SMOKED SALMON +7

ADD LAMB KOFTA +4

GABRIELLA'S CHEESEBURGER

25

CHAR-GRILLED BEEF PATTY, AMERICAN HI-MELT CHEESE, HOUSE PICKLES & HOUSE MADE BURGER SAUCE SERVED W/ FRIES

ADD EXTRA PATTY +8

BACON +6

PLEASE NOTE - CARE IS TAKEN WITH DIETARY AND ALLERGEN NEEDS BUT CANNOT BE GUARANTEED

LAMB KOFTA

26

LAMB KOFTA SKEWERS SERVED W/ LIGHTLY TOASTED PITA, GREEK SALAD, HOMMUS & FRIES

ALASKAN CRAB RAVIOLI

28

PAN FRIED ALASKAN CRAB RAVIOLI W/ PEAS IN GARLIC, DILL & TUMERIC COMPOUND BUTTER

SIGNATURE FISH TACOS (3)

24

LIGHTLY TOASTED TORTILLA, BATTERED FLATHEAD, ROCKET, RADICCHIO, AVOCADO, CORN & JALAPENO SALSA & CHILLI LIME MAYO

MEDITERANEAN BOWL

26

HOMMUS, POMEGRANATE PEARLS, QUINOA, KALE, SPICED CHICKPEAS, OLIVES, MARINATED FETA, CHAR-GRILLED CAPSICUM & RADICCHIO

ADD CHICKEN BREAST +6

ADD SMOKED SALMON +7

ADD LAMB KOFTA +4

THE BASICS

OPEN MELT

17

CHAR-GRILLED MARINATED CHICKEN BREAST, SUNDRIED TOMATO, AVOCADO & CHEESE SERVED ON SOURDOUGH

CHICKEN PESTO WRAP

18

CHAR-GRILLED CHICKEN BREAST IN A TOASTED TORTILLA WITH SPINACH, SEMI-DRIED TOMATO, PESTO AIOLI & TASTY CHEESE

SIDE OF FRIES

4