

fourth.

COFFEE

Latte.....	\$5.1
Flat White.....	\$5.1
Cappuccino.....	\$5.1
Long Black.....	\$5.1
Belgium Hot Chocolate.....	\$6
Chai Latte.....	\$6
Mocha.....	\$6.5
Macchiato Short / Long.....	\$4.7
Espresso.....	\$4
Matcha Latte	\$7
Batch Brew.....	\$6
Alternates (Oat, Almond, Soy, Lactose Free,).....	\$1.2
Mug.....	\$1.1
Decaf	\$1

TEA

English B/Fast, Earl Grey, Green, Peppermint, Lemongrass
and Ginger, Chamomile..... \$6

MILKSHAKES

Chocolate, Vanilla, Strawberry, Caramel Coffee.....\$10

SOFT DRINKS

Coke.....	\$5.5
Coke Zero.....	\$5.5
Sprite.....	\$5.5
Fanta.....	\$5.5

ICED

Batch Brew	\$7
Chocolate.....	\$10
Coffee/Mocha.....	\$10
Latte/ Long Black	\$6.5
Matcha	\$7

SMOOTHIES

Banana Blueberry.....\$13
Banana, Blueberry, Honey, Almond Milk
Add Chocolate protein + \$4

Passionapple\$13
Fresh Pineapple, Passionfruit, Coconut Milk,
Vanilla Syrup

JUICE

Orange\$12
Recharge (Pineapple, Watermelon, Mint)\$12
Start-up (Orange, Carrot, lemon, ginger)\$12
Cleanse (Cucumber, Celery, Apple, Lime, Mint)\$12
Tropical (Orange, Pineapple, Apple).....\$12

Spike Me: Add Vodka, Gin, Spiced Rum to any juice.....\$9

Breakfast Booze

Mimosa (Prosecco & Orange Juice)..... \$13

Bloody Mary\$23

Hanky Panky: Vodka, Aperol, Mandacello, Passionfruit,
pineapple, lime\$22

Espresso Martini: Spiced Rum, Unico Zelo coffee Liqueur,
Espresso\$22

Garibaldi: Freshly Squeezed Orange Juice, Campari.....\$20

**Please notify us of dietaries.*

(V)Vegetarian (VG)Vegan (VGO)Vegan Option (GF)Gluten Free (GFO)Gluten Free Option

*Surcharge on all credit and debit cards *10% Sun surcharge

fourth.

BREAKFAST / LUNCH 8:30AM – 3PM

House Made Coconut & Banana Bread\$12
With Maple & Cinnamon Butter (V)

Summer Berry Hotcakes\$24
Strawberry Compote, Served with Orange & Vanilla Mascarpone,
Seasonal Berries & Crispy Meringue(V)
+ Vanilla Ice Cream (\$4)

French Toast\$26
Apple & Pear Jam, Fresh Banana, Mascarpone, Cinamon Biscuit &
Strawberry Dust (V) (GFO)

Granola Bowl\$20
Sweet Vanilla Bean Yoghurt, Poached Pear, Seasonal Fruits
and Home-made Granola (VGO)

Eggs on Toast\$15
Poached, Scrambled, Fried. (GFO, V)

MAKE YOUR OWN

Bacon/ Grilled Chicken/ Chorizo.....\$6
House Cured Salmon\$7
Halloumi/ Falafel / Hollandaise Sauce / Potato Hash\$5
Avocado / Mushroom / Blistered Cherry Tomatoes, Toast\$4
Extra Egg\$5

Breakfast Roll\$25
Bacon, Fried Egg, Swiss Cheese, Potato Hash, Avocado, Tomato
Chutney, Focaccia Bun (GFO)

Wild Mushroom Stack.....\$25
Pan Sauteed mix Wild Mushrooms, House Made Herb Pesto, & Poached Egg
on Toasted Focaccia Bread (V) (swap poached egg for avo and pesto)
(VG)) Add Halloumi (\$5) (GFO)

Smashed Avocado\$25
Whipped Goats Cheese, Chunky Avocado, Vine Ripened Cherry Tomatoes,
Mix Seeds, Herb Oil. (V) (GFO) (VGO)
Add poached egg (\$5)

Eggs Benedict\$30
Two Poached Eggs on Potato & Leek Rosti, Choice of Pulled Pork
with Chipotle Hollandaise or Citrus Cured Salmon
with Basil Hollandaise.(GF)

Seafood Scrambled Eggs\$30
Chilli, Crab, Prawns, Dill, Spinach, Spring Onion and Cheese
Scrambled Eggs on Sourdough Toast (GFO)

Corn and Zucchini Fritters\$26
Served with a Poached Egg, Blistered Cherry Tomatoes, Whipped Feta,
Dill and Romesco sauce (swap eggs for avocado (VGO)) (GF)

Breakfast Bruschetta \$25
Toasted Sourdough, House Basil Pesto, Vine Ripened Tomatoes, Mixed
herb & Cucumber Salad, La Casa Burrata. (Swap Burrata for Avo (VG))
Add Poached Egg (\$5)

Wellness Bowl \$29
Glazed Pumpkin, Sliced Avo, Pearl Cuscus, Baby Broccolini, Cucumber,
Honey Mustard Dressing. (V) (GF) Add Egg (\$5), Add Chicken (\$6)

FROM 12PM – 3PM

Chicken Katsu Sandwich \$25
Panko Crumbed Chicken, Slaw, Kewpie Mayo, Tonkatsu Sauce, Thick Cut
Katsu Toast

Chicken Focaccia \$27
Grilled Tenders, House Herb Focaccia, Secret Aioli Sauce, Bacon,
Arugula, Ripened Tomato and Pesto. (GFO) + Shoestring fries (\$5)

Thai Beef Salad \$28
Mixed Lettuce, Bean Sprout, Red Onion, Chilli, Peppers,
Asian Style Grilled Beef, Sesame & Thai Dressing (GF)

Green Pea Risotto \$30
Fresh Green Peas, Creamy Ricotta, Fresh Basil
(V, VGO, GF) + Grilled Chicken (\$6)

Seafood Fettuccine \$38
SA king Prawns, Blue Swimmer Crab, Cherry Tomato & Fresh Chilli
in a White Wine Sauce

Crispy Squid Salad \$30
Fried Squid tossed in a Cucumber, Spanish Onion, Cilantro,
Grilled Pineapple and Red Chilli Salad with Sesame Seeds (GF)

Crispy Salmon Fillet \$38
Pan Fried Salmon Fillet on a Garden Salad served with Cherry Tomatoes,
Fennel, Orange Segments Pine Nuts, Parsley & Dill (GF)

Shoe String fries: Shaved Grana Padano Cheese, Cajun Aioli.....\$13

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SMALL

Polenta Chips	\$20
House made Polenta Chips, Roast Garlic and Rosemary Salt served on Kimchi Aioli (V, GF, VGO)	
Spencer Gulf Kingfish Ceviche	\$27
Kingfish Ceviche, Grapefruit & Coconut Cream Dressing, Shaved Fennel & Micro Herb (GF)	
Corn Ribs	\$24
Corn Ribs served on Kimchi Aioli, Charred Lemon, Nori Salt & Paprika (GF, VGO)	
Lamb Backstrap	\$32
Grilled Lamb Backstrap, Miso Mayo Fried Chickpeas & Chimichurri. (GF)	
Arancini (4 Balls)	\$20
Truffle Fungi Arancini Balls, Shaved Parmesan, Garlic Aioli (V)	
Burrata	\$25
Fresh Tomato, Balsamic Reduction, Basil, Glazed Honey & walnut dust, chargrilled sourdough (V) (GF)	
Korean Fried Chicken	\$26
Crispy Fried Chicken, with Sticky Korean Sauce, Toasted Sesame (GF)	
Sticky Cauliflower Bites	\$22
Asian style sweet & sour Popcorn Cauliflower, Gochujang & shallots (GF, VG)	
Crispy Squid	\$28
Salt and Pepper Squid, Grilled Pineapple, Pickled Ginger, Jalapeno and Toasted Sesame (GF)	
South Aus Prawn Toast (2 ea)	\$25
Blanched King Prawn Tartare, Kewpie, Chives, Baby Caper, Bonito, Curled Shallots on house made Butter Toasted Brioche	

SIDES

Triple Cooked Vinegar Salt Chat Potatoes (VG)	\$16
Sauteed Seasonal Greens (VG)	\$14
Traditional Greek Salad (V)	\$14

LARGE

Cauliflower Steak	\$28
Spiced Cauliflower Steak, Cannellini Bean Hummus, Chimichurri & soft summer herbs (VG) (GF)	
Green Pea Risotto	\$30
Fresh Green Peas, Creamy Ricotta, Fresh Basil, (V, VGO, GF) + Grilled Chicken (\$6)	
Seafood Fettuccine	\$38
SA king Prawns, Blue Swimmer Crab, Cherry Tomato & Fresh Chilli in a White Wine Sauce	
Pesto Gnocchi	\$32
Pan Fried Gnocchi, Creamy Pesto, Zucchini, Green Peas & Sundried Tomato served with Grana Padano and fresh Basil + Grilled Chicken (\$6)	
Moroccan Chicken	\$37
Moroccan Spiced Chicken served on Pilaf Rice, Pomegranate, Preserved Lemon & Chimichurri (GF)	
Barramundi Fillet	\$40
Caper Butter Sauce, Blanched Broccolini, Rainbow Chard, pan fried Chat Potatoes & fresh Lemon (GF)	
12 Hour Lamb	\$41
12 hour Braised Lamb, Sweet Potato Mash, Mint Pesto, Fennel Herb salad, house made Red Wine Jus, Dukka & Sumac (GF)	
250G Scotch Fillet Steak	\$45
Cooked in Miso Butter, Served with Caramelised Onion, Carrot Puree & Red Wine Jus (GF)	

Chefs "Feed Me" Four Course..... **\$80 P/P**
Chefs "Snack Me" **\$40 P/P** || Let us feed you through our menu and seasonal specials | |
| *Minimum 2 persons | |
| *Whole table only | |

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* Please notify staff of any allergies or dietary requirements

* Surcharge on all credit and debit cards * 10% Sun Surcharge