



ALL DAY OPTIONS

Eggs Benedict (gfo)

Soft poached eggs, home made hollandaise sauce, fresh baby spinach served on sourdough toast

- with crispy bacon/ham/mushrooms (v) / avocado (v)
- with smoked salmon (-2)

Rasa Classic Benedict

Crispy potato hash cake, bacon, two poached eggs, sautéed spinach, avocado and housemade hollandaise (gluten free)

Rasa Classic Pulled Lamb Benedict

Crispy potato hash cake, pulled lamb, two poached eggs, sautéed spinach, avocado and housemade hollandaise (gluten free)

BLAT (gfo)

Crispy bacon, lettuce, tomato, avocado, aidi on toasted Turkish bread

- add fried egg (-3) / hash brown (-2)

Vegan BLAT (gfo)

Plant based bacon, lettuce, tomato, avocado, vegan aidi on toasted Turkish bread

- hash brown (-2)

Corn & Zucchini Stack (vg, gf)

Zucchini, sweet potato and sweet corn fritters served w/ fresh avocado, beetroot hummus, char grilled egg plant, mix leaves

- add poached egg (-3) / hash brown (-2)
- add bacon (-5)

Chilli Scrambled Eggs

Free range eggs scrambled with fresh chilli & parmesan with sautéed spinach, drizzled with house chilli oil on sourdough. Served with cherry tomato

- add avocado (-4)

Spicy Prawn Churizito Omelette

Prawns, Spicy Spanish Churizito, Onion, Chilli and 3 Eggs. Served with Toast

Rasa Nourish Bowl

Edamame Beans, Quinoa, Roasted Sweet Potato, Roasted Pumpkin, Corn Zucchini Fritter, Hash brown, Wilted spinach, Avocado, Broccoli, Beetroot Hummus, Sprouts and Sun Flower Seeds

Smoked Egg & Bacon Roll (gfo)

Fried egg, crispy bacon, cheese, milk bun

- add hash brown (-2)

Smashed Avocado (vg, gfo)

Smashed avocado on toasted sourdough topped w/ grilled haloumi served with tomato wedge and cracked pepper and cherry tomato

- add poached egg (-3) / hash brown (-2)
- add bacon (-5)

Vegan Mushroom & Avocado (vg, gfo)

Grilled mushrooms served with vegan aidi, baby spinach, avocado, dukkah on toasted sourdough bread

- add poached egg (-3) / hash brown (-2)
- add bacon / add haloumi (-5)

Acai Bowl (vg)

Organic Amazonia acai blended w/ banana and either apple juice or coconut water, topped w/ seasonal fruit, house made granola & coconut flakes

- add peanut butter (-2)

Vanilla Bean Pancakes

Pancakes Served w/ seasonal fruits, vanilla ice cream, maple syrup

Canadian Pancakes

Served w/ maple syrup, crispy bacon, vanilla ice cream

Breakfast Waffles

Fresh waffle topped with seasonal fruits, maple syrup, ice-cream & icing sugar

Toast

Sourdough, gluten free, or fruit toast served w/ butter, jam, vegemite, honey or peanut butter

French Toast

Thick milk bread toast dipped in cinnamon and egg batter pan fried, served with icing sugar maple syrup and banana

- add bacon (-5)

Toasties (White / Wholemeal)

- cheese & tomato (v)
- ham, cheese & tomato / avocado & cheese (v) (-1)
- chicken & cheese

Ham & Cheese Croissant (toasted)

Almond / Pistachio Raspberry Croissant

Homemade Banana Bread

Served toasted w/ butter

24

23

23

18

18

18.5

18.5

24

27

13.5

18

18

21

18

19

19

8

19

12

-1

-1

-1

11

9

8

BREAKFAST (till 11:30am)

Bacon & Eggs (gfo)

Eggs (fried, poached or scrambled), crispy bacon (2) served w/ sourdough toast

Big Breakfast (gfo)

Crispy bacon (2), eggs (2) - fried, poached, scrambled), beef sausage (1), sautéed steak, hash brown (2), grilled tomato on

Vegan Big Breakfast (gfo)

Crispy corn zucchini patties (2), grilled tomato, sautéed spinach, asparagus avocado, sautéed edamame beans, hash brown, sourdough toast and dip

Omelette (3 eggs)

Served with toast and your choice of three fillings (bacon, ham, cheese, mushroom, spinach, onion, tomato)

Breakfast Brushchetta (gfo)

Fresh cherry tomato salsa, soft poached egg, avocado, crispy bacon w/ balsamic glaze on toasted sourdough toast

- add hash brown (-2)

Breakfast Wrap

Scrambled eggs, crispy bacon in a toasted wrap w/ tomato relish

- add hash brown (-2)

Small Breaky (gfo)

Fried or Poached egg (1), crispy bacon (1), grilled tomato, hash brown w/ sourdough toast (Extra for scrambled eggs -2)

Eggs On Toast (gfo)

Served w/ sourdough toast and eggs (2) - (fried, poached, scrambled)

- add tomato relish (-1)
- add poached egg (-3) / hash brown (-2) / grilled tomato (-3)
- baked beans (-1) / hollandaise (-2) / avocado (-4)
- add bacon / beef sausage (-5) add haloumi / add mushroom (-5)

Green Bowl (gf)

Poached egg, grilled mushroom, edamame beans, sweet potato, mix leaves, dukkah, avocado, beetroot hummus

- add bacon / beef sausage (-5)

Extras

- Egg - poached/fried
- hollandaise sauce / hash brown / gluten free bread
- gluten free bun / baked beans / grilled tomato
- haloumi / thyme mushrooms / bacon / beef sausage
- Chicken
- Smoked salmon

+3

+2

+3

+5

+7

+8

KIDS (9 years and under)

Cheeseburger & Chips

Fish & Chips

Chicken Tenders & Chips

Chicken Nuggets & Chips

Pancakes w/ Ice Cream & Maple Syrup

Waffles w/ Ice Cream & Maple Syrup

Kid's Milkshakes

Chocolate / Vanilla / Caramel / Strawberry / Banana

15

14

14

12

13

13

5

LUNCH (1130am to 300pm)

BURGER BUN OR WRAP (gfo)

With Side Salad - Add Chips (+5)

Chicken, Cheese & Avo

Chicken breast, lettuce, avocado, cheese, aioli

Cheeseburger

100% grass fed beef, cheese, lettuce, tomato, aioli, tomato relish

Queenslander

100% grass fed beef, cheese, bacon, fried egg, beetroot, tomato, lettuce, aioli, tomato relish

Tropical Chicken

Chicken breast, pineapple, cheese, lettuce, mango mayo

Smokey Beef & Bacon

100% grass fed beef, cheese, bacon, caramelized onion, lettuce, smokey bbq sauce, chipotle aioli

Mediterranean Lamb

Lamb, balsamic, lettuce, tomato, tzatziki sauce

Vegan (vg)

Sweet potato and sweet corn pattie, carrot, cucumber, lettuce, beetroot hummus, vegan aioli

Chicken Schnitzel

Panko crumbed chicken breast, cheese, bacon, tomato, lettuce, and aioli

PASTA Choice of Spaghetti/Penne/Gluten Free Penne (+4)

Carbonara

Bacon, fresh cream, garlic, olive oil, fresh parsley and parmesan cheese

Araabiatia (v)

House made spicy tomato sauce flavored with garlic

Pollo Pesto

Chicken breast pan fried with Basil pesto, garlic and pine nuts finished with parmesan cheese

Pollo Funghi

Chicken breast pan fried with mushroom in Napoli sauce with touch of cream

Creamy Mushroom Bacon Pasta

Bacon, Pan fried with mushroom, garlic and fresh cream

Bolognese Spaghetti

Minced beef cooked traditionally with herbs, garlic and tomatoes

Seafood

Mixed Seafood, Napoli, Chilli, Garlic

LUNCH SPECIALS

Chicken Parmagiana, Chips & Salad

Fresh panko crumbed chicken breast, ham, cheese and napoli sauce served w/ side-sauce chips & salad

Grilled Barramundi

Barramundi fillet served with pineapple mango salsa w/ sides serve chips & salad

Grilled Salmon

Served with chips and salad, Garlic butter

Beer Battered Fish & Chips

Beer battered flathead fillets served with chips and tartare sauce

Lamb Souvlaki

Marinated lamb shoulder, greek salad, tzatziki served in toasted tortilla bowl

Steak Sandwich

Seared steak, cheese, caramelized onion, tomato, fried egg, bacon, lettuce,

tomato relish on toasted turkish bread

Salt & Pepper Squid

Salt and pepper squid served w/ sweet chili dipping sauce, side chips & salad

Housemade Lasagna

Traditionally made and served with salad

SALAD BOWLS

Avocado Garden Salad (gfo)

Avocado, mix leaves, cherry tomato, cucumber, carrot w/ fresh house dressing

• add chicken breast

• add smoked salmon

• add grilled prawn / warm calamari

Beetroot & Pumpkin Salad (vg)

Thyme roasted pumpkin, beetroot, roasted walnut, fresh leaves, cucumber, feta, and house dressing

• add chicken breast

• add smoked salmon

• add grilled prawn / warm calamari

Protein Salad

Roasted sweet potato, quinoa, mix leaves, edamame beans, roasted capsicum, dukkah, avocado, with house dressing

• add chicken breast

• add smoked salmon

• add grilled prawn / warm calamari

Caesar Salad w/ Chicken

Coleman's, bacon bits, garlic croutons, grilled chicken, parmesan cheese, Poached egg dressed with Caesar dressing and anchovies

DRINKS

HOT DRINKS

• Ban Coffee - 100% Organic Beans - Byron Bay

Dine in Cup 4.5 Mug 5.5

Take Away Sm 4.5 Med 5.5 Lge 6.0

Cappuccino / Latte / Flat White / Matcha Latte / Long Black / Mocha / Chai

Latte / Hot Chocolate / Short Black / Piccolo Latte / Dirty Cha - Chai w/

Espresso shot / Balyano

Organic Tea Cup 4.5

English Breakfast / Green / Peppermint / Chai / Earl Grey Extras

Extras

• Lactose Free / Almond/Soy/Coconut Milk / Decaf (+1) Extra Shot / Syrups

• Caramel / Vanilla/Hazelnut (+1)

COLD DRINKS

Fresh Juice

Freshly squeezed Orange/Pineapple/Watermelon/Green Apple / Carrot/Ginger

Ice Latte

Double espresso shot over ice with milk

Ice Caramelized Latte

Double espresso shot, caramel syrup over ice with milk

Ice Long Black

Double espresso shot over ice with chilled water

Ice Mocha / Ice Tea / Iced Matcha

Double espresso shot and chocolate over ice with milk

Iced Strawberry Matcha

MILKSHAKES

Vanilla / Chocolate / Strawberry/Caramel / Spearmint / Coffee / Banana

Iced Coffee / Iced Cocolate

Vanilla / Chocolate / Strawberry/Caramel / Spearmint / Coffee / Banana

Noahs Creative Juices & Smoothies

Lemon Lime Bitters

Ginger Beer

S.Pellegrino

250ml 5 500ml 7

SMOOTHIES

Made With Real Fruits

Banana

Banana, honey, ice cream, cinnamon, milk

Mango

Mango, banana, passion fruit, apple juice

Acai

Acai berries, banana, apple juice

Green

Baby spinach, mango, banana, coconut water, kiwi fruit, super green powder

Mix Berries Smoothies

Frozen mix berries, banana and milk

SIDES

Avocado, mix leaves, cherry tomato, cucumber, carrot w/ fresh house dressing

• Chips - Regular

• Chips - Large

• Sweet potato chips - Regular

• Sweet potato chips - Large

• Bread and dips (House made trio dips served w/ toasted turkish bread)

• Garlic bread

• Cheese garlic bread

• Side sauces - Aioli / tomato relish / smokey bbq / chipotle aioli / sweet chilli

5

10

6

12

11.9

7

10

1

