

COFFEE

	small/ medium / large		
Cappuccino	4.8	6.0	6.5
Latte	4.8	6.0	6.5
Flat White	4.8	6.0	6.5
Mocha	4.8	6.0	6.5
Long Black	4.5	5.5	6.0
Macchiato			4.2
Piccolo			4.2
Chai Latte			
Matcha Latte	4.8	6.0	6.5
Hot Chocolate	4.8	6.0	6.5

+ \$ 0.5 for soy, almond, oat milk, coffee syrup

TEA POT

English Breakfast	5.0
Earl Gray	5.0
Peppermint	5.0
Chamomile	5.0
Green	5.0
Chai	5.0
Lemon Ginger	5.0

ICED DRINKS

Iced Long Black	6.5
Iced Latte/ Chai / Matcha	7.5
Iced Coffee/ Choc / Mocha	10.5

(with gelato & whipped cream)

FRESH JUICE

Simply Orange	8.5
Watermelon Juice	8.5
Green Booster	8.5
<i>Cucumber, spinach, apple</i>	
Detox	8.5
<i>Ginger, pear, carrot</i>	

PROTEIN SHAKES

Mad Berry	15.9
<i>Acai, mixed berries, protein, yogurt, skim milk</i>	
Mango Bliss	15.9
<i>Mango, banana, almond milk, protein</i>	
Super Green	15.9
<i>Avocado, spinach, cucumber, apple juice, protein</i>	

SHAKE & SMOOTHIES

Gelato Milk Shakes	8.5
<i>Chocolate, Strawberry, Caramel, Vanilla, Coffee</i>	
Gelato Thick Shakes	11.5
Sorbet Fruit Smoothies	11.5
<i>Banana, Mango, Mixed Berries</i>	

SODA

Soft Drink Can	4.0
Lipton Iced tea	5.0
Sparkling Water	5.5
<i>Bottle</i>	

BREAKFAST

Eggs On Toast	15.0
<i>Two 800g free range eggs cooked to you liking, heirloom tomatoes & sourdough toast</i>	
Add Bacon (or Chorizo)	+6.5
Turkish Eggs	16.5
<i>Two poached eggs served over garlicky dill yogurt, fresh herbs with chili oil and smoky butter on bread</i>	
Add Bacon (or Chorizo)	+6.5
Granola Bowl	17.5
<i>A mix of toasted muesli clusters, yoghurt and berries</i>	
Breakfast Taco	17.5
<i>soft tortilla filled with fluffy scrambled eggs, top it with salsa, sour cream, guacamole and parmesan.</i>	
Add Bacon (or Chorizo)	+6.5
Add Smoked Salmon	+6.5
Add Roast Beef	+6.5
Green Omelette	21.5
<i>w Capsicum, zucchini, sour cream & pesto</i>	
Omelette	22.5
<i>w Ham, tomato, onion & spinach</i>	
Add Persian Feta	+5.5
French Toast	22.5
<i>w berries, maple syrup & Gelato</i>	
Smoked Salmon Bagel	22.5
<i>dilled cream cheese, capers, fresh herbs & leave, a poached egg, smoked salmon.</i>	
Breakfast Bruschetta	24.5
<i>A poached egg on a mix of tomatoes, onion, avocado & persian feta on sourdough with homemade pesto</i>	
Croque Madame	24.5
<i>Black Forest ham, cheese, caramelized onion are folded into crepes, in panko crumbs, served with Béchamel cheese sauce, topped with a sunny egg & proscuitto.</i>	
Corn Fritter Stack	26.5
<i>Poached eggs, tomato, pickle, home-made corn fritters, grilled mushrooms, avocado and haloumi cheese</i>	
Big Breakfast	28.5
<i>Two free range eggs with smoked bacon, chorizo, tomato, mushroom, hashbrown and sourdough</i>	
Bacon Eggs Benedict	28.5
<i>Bacon, avocado, poached eggs, hollandaise, leaves on thick brioche bread</i>	

SANDWICHES

Cheese Toastie	7.0
Tomato Cheese Toastie	8.0
Ham Cheese Toastie	10.5
Ham Tomato Cheese Toastie	11.5
Bacon Egg Sandwich Or Roll <i>(tomato or smoky bbq sauce)</i>	10.0
B.L.A.T. Sandwich <i>bacon, lettuce, avocado, tomato</i>	15.0

WITH BOTH HANDS

Vego Sando	14.5
<i>Grilled zucchini, capsicum, pumpkin, seasoned rocket, Brie & homemade pesto</i>	
Chicken Avo Cheese Focaccia Or Wrap	16.5
<i>Chicken breast, avocado, feta cheese, lettuce, sweet mayo</i>	
Chicken Schnitzel Wrap	16.5
<i>Chicken schnitzel, american cheese, tomato, lettuce, aioli</i>	
Chicken Burger	15.5
<i>Marinate chicken, avocado, tomato, lettuce & peri- peri sauce</i>	
Beef Burger	16.5
<i>200g Premium beef patty, grilled bacon, onion, lettuce, tomato & american cheese with bbq sauce.</i>	
Pastrami Focaccia	15.5
<i>thick layers of sliced pastrami, provolone cheese, pickles, mustard mayo, seasoned rocket.</i>	
Steak Sandwich	17.0
<i>grilled premium beef steak with onion, cheese, lettuce, tomato & bbq sauce on bread.</i>	
Side chips or salad. + 5.0	

Sides

Bacon, Chorizo (Each)	+6.5
Halloumi Cheese, Smoked Salmon (Each)	+6.5
Mushrooms, Avocado (Each)	+5.0
Spinach, Hashbrown, Baked Beans (Each)	+3.0

FELIX TWO

KITCHEN

BURGER & MEAT

Wagyu Beef Burger 25

Wagyu beef patty, grilled bacon, onion, fresh lettuce, tomato, & provolone cheese with

Chicken Fungi 26

Grilled chicken breast in a mushroom bacon white sauce, with a hint of garlic flavor, served

Chicken Parmi 27

Crumbed chicken in napolitana sauce with a layer of ham and mozzarella, chip & salad.

Grilled Salmon 27

Salmon fillet grilled over charcoal, w lemon butter sauce, served with seasonal vegetables and roasted potatoes.

Scotch Fillet (250g) 32

Tender scotch fillet grilled to your liking served with seasonal vegetable

Curry Lamb Shanks 32

Slightly spicy, coconutty and comforting Malaysian curry lamb, w potato & veggie

Dessert.

Berry Cheese Cake / Orange Almond (GF) 7.5

Homemade Classic / Matcha Tirumisu 10

Mango PassionFruit Tart w Mango Sorbet 13.5

Benofee Tart w Banana Sorbet 13.5

Gelato & Sorbet (1 /2/3 scoops) \$4.5/7.0/8.5

Flavors: Chocolate, Vanilla Beans, Mango, Banana, Raspberry.

Light

Bruschetta Buffalo Pizza (8 ") 16

red base, buffalo mozzarella, cherry tomato, basil

Antipasto 22

Roast beef, ham, prosciutto, smoked kranaky cheeses, pickled vegetables, bread.

Salt & Pepper Calamari 22

Squid in dusted spiced flour light fried, sprinkle with salt & pepper, with salad & aioli.

Beetroot Feta Salad 17

Rocket with Beetroot, Feta, pine nut and a balsamic Dressing.

Chicken Caesar Salad 22

Cos Lettuce topped with parmesan cheese, crouton, egg, grilled chicken, caesar dressing.

PASTAS & RISOTTO

Vegetarian Gnocchi 21

Mushroom, zucchini, capsicum, spinach, homemade gnocchi cooked in napolitana sauce.

Beef Lasagne 21

Layered lasagna sheets, beef mince, tomato, cheese baked in napolitana, served w salad.

Chicken Porcini Risotto 21

Porcini, onion, diced chicken tenderloin, garlic and arborio rice cooked in chicken broth.

Chicken Mushroom Pesto 23

Diced chicken breast, mushroom, onion tossed with pasta in a homemade pesto sauce

Pasta Marinara 26

Mixed seafood, prawns, calamari, fish, smoked salmon, tossed in creamy napolitana sauce

Sides

Chips 5 Rocket & Parmesan 6.5

Garden Salad 5 Garlic Pizza 10

FELIX TWO

BAR

Sparkling

Glass/ Bottle

Dalwood Estate Hunter River
Sparkling Chardonnay,
Hunter Valley NSW 10/35

Peach and lemon, lots of zest and loads of creamy bubbles

Cavedon 'Adelia' Prosecco (200ml),
Hunter Valley NSW 11

citrus, such as green apple, lemon, and lime, with a bright
and crisp acidity balanced by a creamy texture

White

Glass/ Bottle

Le Pezze Pinot Grigio delle Venezie DOC,
Veneto Italy 10/35

Fresh aromas of pear and citrus, with refreshing character,
with flavors of green apple & pear

Inviniti Sauvignon Blanc,
Marlborough NZ 10/35

passionfruit, lime, gooseberry, and fresh-cut herbs

Wangolina Chardonnay,
Limestone Coast SA 9/32

white orchard and citrus blossom, alongside fleshy white
peach, brown pear, and hints of lemon rind.

Rosé

Glass/ Bottle

Tin Shed All Day Rosé,
Barossa Valley SA 11/36

Crisp & dry with notes of strawberry, raspberry, watermelon,
rose petal, & spiced rhubarb

Red

Glass/ Bottle

Charlish & Co Pinot Noir,
Adelaide Hills SA 12/38

Fresh herbs, stewed cherries, plums, cocoa
powder, and hints of roasted red capsicum.

De Vasari Organic Chianti DOCG,
Tuscany Italy 10/35

Sour cherry, wild raspberry, violet, dried
oregano, bright red cherries with lively

Naked Run BWC Shiraz,
Barossa Valley SA 10.5/36

Deep cherry red almost black in colour, with a
wonderful silkiness

Beer & Cider

Willie Smith's Non-ALcoholic Organic 6.5

Willie Smith's Organic 7.0

Willie Smith's Spiced Ginger Beer 8.5

Seabass Mediterranean Lager 8.5

Clarence Hazy Pale Ale 8.5

Margot Dry Apple Cider 8.5

Cocktail 15

Espresso Martini Vodka, Kahlua, Espresso

Margarita Tequila, Lime, Triple Sec, Sugar Syrup

Mimosa Vodka, Sparkling Wine, Fresh OJ

Spirit

Gin, Scotch Whisky, Vodka, Bourbon,

White Rum / Dark Rum, Kahlua 10

Jamesons Irish Whiskey, Jack Daniel 12

Soda Can 4