

BREAKFAST

Basic (Each dish includes 2 condiments of your choice)

Toast with Condiments **9**
Organic Sourdough/Multigrain/Rye Wholemeal/**Gluten Free +\$2**

Pastry with Condiments **9**
Crumpets/Croissants/Wheel Croissant

NY Bagel with Condiments **9.5**
Plain/Sesame/Blueberry/Poppy Seed

Fruit Toast with Condiments (GFO) **9.5**

Condiments (Extra)

Butter/Peanut Butter/Cream Cheese/
Nutella/Honey/Maple Syrup/Vegemite **1**
House Made Mixed Berry Jam/Cinnamon Ricotta Whip **2.5**

Eggs Your Way **14**
Fried Egg/Poached Egg/Scrambled Egg

SIDES

Tomato Relish	3.5	Smashed Avocado	5.5
Egg	3.5	Chorizo	5.5
Beet Herbs Hollandaise	4.5	Bacon	5.5
Halloumi	5.5	Fried Tofu	5.5
Goat Cheese	5.5	Sautéed Greens	6.5
Roasted Tomato	5.5	Smoked Salmon	6.5
Sautéed Mushroom	5.5	Grilled Chicken	6.5
Potato Hash	5.5	Garlic Pork	6.5

DIPS **2**

▮ Buffalo Hot Sauce	▮ Lemon Mayo
▮ Citrus Jalapeño Dressing	▮ Pesto Mayo
▮ Green Goddess Dressing	▮ Tartare Sauce
▮ House Chilli Jam	▮ Vegan Garlic Aioli
▮ House Yoghurt Dressing	▮ Vegan Spicy Mayo

V – VEGETARIAN **VO** – VEGETARIAN OPTION **GFO** – GLUTEN FREE OPTION


VE  – VEGAN **VEO** – VEGAN OPTION

Not all items are listed on dishes. Please advise us of any dietary requirements.

Although our chefs endeavour to maintain a controlled environment, we cannot guarantee the absence of cross-contamination in our kitchen

We reserve the right to decline alterations on weekends & busy periods


ALL DAY BREAKFAST

 **Cauliflower Rice (VE, GFO)** **23**
Cauliflower & Broccoli Crumbs, Fried Tofu, Olives, Tomato Medley, Pickled Carrot Slaw, Crispy Spiced Chickpea, Grilled Corn, Green Goddess Dressing

Brekkie Bagel (GFO) **23**
Plain Bagel, Grilled Bacon, Fried Egg, Potato Hash, Wild Roquette, Tasty Cheese, Smashed Avocado, Tomato Relish, Maple Syrup


Smashed Avocado (VEO, GFO) **23**
Toast, Smashed Avocado, Tomato Medley, Sun-dried Tomato Hummus, Goat Cheese Crumbs, Pomegranate, Edamame, Pistachio Dukkah, Balsamic Glaze
Add Egg +\$3.5, Smoked Salmon +\$6.5

Bruchetta & Buratta (V, GFO) **24**
Burrata, Heirloom Tomato, Tomberries, Beetroot, Nectarine & Peach Brunoise, Pomegranate Molasses, Basil with Focaccia & Olive Oil, Balsamic Glaze

 **Summer Granola (VE, GFO)** **24**
House Made Granola, Coconut & Mix Berry Yogurt, Seasonal Fruits, Peach Curd, Acai Sorbet, Mint, Maple Syrup

Pork Belly Benny (GFO) **25**
Poached Eggs, Wheel Croissant, Garlic Pork, Spinach, Wild Roquette, Peach Curd, Beetroot & Herbs Hollandaise, Fried leek, Freeze Dried Mandarin
Change to Smoked Salmon +\$2.5

French Toast (V) **25**
Brioche, Seasonal Fruits, Coffee Jelly, Crushed Finger Sponge, Mascarpone Cheese Foam, Chocolate Crumbs, Paillete Feuilletine, Vanilla Ice Cream, Sticky Coffee Rum Sauce

Chilli Prawn Folded Egg  **27**
Chilli Prawn, Roti, Folded Egg, Cherry Tomato, Spinach, Crispy Panko Prawn, House Chilli Jam, House Yoghurt Dressing, Toasted Coconut, Fresh Chilli, Coriander

The Feast (GFO) **31**
Toast, Eggs, Grilled Bacon, Chorizo, Halloumi, Roasted Tomato, Sauteed Mushroom, Smashed Avocado, Potato Hash, Sauteed Greens, Sesame Lavash
Add Smoked Salmon +\$6.5

FOR THE LITTLE ONE


Mini Pancake (V) **12**
Mini Pancake, Seasonal Fruits, House Marshmallow, Maple Syrup


Chicken & Chips (GFO) **13**
Grilled Chicken, Chips & Tomato Sauce

Fish & Chips Battered Flathead, Chips, Tomato Sauce **13**

Kid's Crepe (V, GFO) **14.5**
Crepe, Strawberry, Banana, Fairy Floss, Freeze Dried Berries, Vanilla Ice Cream, Nutella Drizzle

ALL DAY LUNCH

 **Super Bowl (VE, GFO)** **23**
Three Colour Quinoa, Grilled Corn, Kale, Cauliflower, Pomegranate, Vegan Feta, Sun Dried Tomato Hummus, Citrus Jalapeno Dressing, Spiced Chickpea
Add Grilled Chicken \$6.5, Fried Tofu \$5.5

 **Vegan Arancini (VE, GFO)** **25**
Mushroom Arancini, Vegan Mozzarella Cheese, Mix Vegetable, Basil Pesto (contain Nuts), Garlic Aioli, Sun Dried Tomato Hummus, Alfalfa

Calamari Taco **26**
Tortilla, Fried Calamari, Mizuna Lettuce, Pickled Carrot Slaw, Smashed Avocado, Grilled Corn, Smoked Paprika, Lemon Mayo, Tartare Sauce, Lemon Wedge

Pulled Pork Burger (GFO) **26**
Brioche Milk Bun, House Pulled Pork, Wild Roquette, Pickled Carrot Slaw, Gherkin, Onion Gravy, Melt Mozzarella, House Yoghurt Dressing, Parsley with Chips & Chilli Jam
Change to Grilled Chicken +\$2

Chicken Caprese Skillet **27**
Crispy Skin Chicken Thigh, Parmesan Cheese Cream, Tomato Medley, Spinach, Olives, Basil, Herbs Pangrattato, Fried Leek, Balsamic Glaze with Focaccia & Basil Pesto Mayo

Frutti Di Mare  **29**
Spaghetti, Spicy Marinara Sauce, Grilled King Prawm, Mussel, Calamari, Clams, Shrimp, Parsley, Parmesan Cheese, Herbs Pangrattato, Cheese Crisp

Roast Beef Sanga **29**
Rosemary Focaccia, Roasted Angus Beef Slice, Wild Roquette, Roasted Capsicum, Swiss Cheese, Roasted Zucchini, Onion Gravy, Fried Leek, House Yoghurt Dressing with Onion Rings & BBQ Sauce



Grilled Barramundi **31**
Grilled Barramundi, Roasted Capsicum and Cauliflower Mash, Burnt Mixed Vegetables, Red Onion, Macadamia Crumbs, Pomegranate, Herbs Pangrattato, Basil, Fried Leek, Herbs Crouton, Lemon Wedge

SNACKS

Beer Battered Chips (GFO, VEO) with Lemon Mayo **12**

 **Onion Rings (VE)** with Vegan Aioli **13**

Waffle Chips (VEO) with Lemon Mayo **13**

 **Cauli Buffalo Wings**  **(VE)** with Buffalo Hot Sauce **13**

Zucchini & Corn Fritters (V) with Side Salad & Tomato Relish **15**

Fried Calamari with Side Salad & Buffalo Hot Sauce **18**