

DRINKS

COFFEE

	SMALL	LARGE	ICED
LATTE	\$4.70	\$5.20	\$6.00
FLAT WHITE	\$4.70	\$5.20	
CAPPUCCINO	\$4.70	\$5.20	
MOCHA	\$5.00	\$5.50	\$7.00
LONG BLACK	\$4.70	\$5.20	\$6.00
CHAI LATTE	\$4.70	\$5.20	\$6.50
HOT CHOCOLATE	\$4.70	\$5.20	\$6.50
ESPRESSO	\$4.20		
PICCOLO	\$4.20		
MATCHA	\$5.00	\$5.50	\$7.00
TARO	\$5.00	\$5.50	\$7.00
BABYCINO	\$2.00		

Extras:

+\$1 Soy, almond, oat, lactose free

+\$2 Whipped cream, ice cream

FRAPPES

All FRAPPES \$10.00

CHOC HAZELNUT
 TARO
 MATCHA
 CHOC CHIP
 CHAI
 STRAWBERRY
 SALTED CARAMEL
 VANILLA
 BANANA

+\$1 ESPRESSO FRAPPE

+\$2 EXTRA SHOT OF ESPRESSO



JUICES

All JUICES \$10.00

WATERMELON

Watermelon, apple, strawberry and lime

HEART BEAT

Beetroot, apple, carrot, ginger and lime

ORANGE

Sun ripened oranges

DAILY GREENS

Apple, celery, spinach, kale, lemon, cucumber and parsley

GINGERED APPLE

Green apple, lemon and ginger

TROPICAL

Pineapple, pear, green apple, lemon and mint

TEAS

All TEAS \$4.50

ENGLISH BREAKFAST

EARL GREY

LEMONGRASS & GINGER

CHAMOMILE

JASMINE GREEN

GREEN SENCHA

PEPPERMINT

FOREST BERRY

CHAI

SMOOTHIES

TROPICAL

Mango, banana, honey, mango syrup, coconut water and topped w coconut flakes

\$10.00

BERRY BUTTER

Blueberry, strawberry, raspberry, peanut butter, cinnamon, honey, milk and topped w coconut flakes

\$10.00

ACAI

Strawberry, blueberry, banana, acai, coconut water and topped w chia seeds and coconut flakes

\$12.00

TROPICAL ACAI

Mango, passionfruit, coconut water, honey, topped with chia seeds and coconut flakes

\$12.00

BEVERAGE

SOFT DRINK CAN	\$4.00
SPARKLING WATER	\$6.00
REDBULL	\$6.00
BOTTLED WATER	\$4.00
ICED TEA PEACH/LEMON	\$6.00

SERVICE FROM 10AM

WINES & COCKTAILS

WINES

SPARKLING

Azahara Sparkling Chardonnay Pinot Noir NV 200ml
Bandini Prosecco

CHAMPAGNE

Taittinger Prestige Cuvee

WHITE

Rockbare Riesling
Totata Sauvignon Blanc
Shaw and Smith Sauvignon Blanc
Nick Spencer Pinot Gris
Sticks Chardonnay
Nick O'Leary Chardonnay

ROSE

Alkoomi Grazing Collection Rose
Rameau D'Or Rose

RED

Cloud St Pinot Noir
Dog Point Pinot Noir
The Other Wine Co Grenache
Tar and Roses Shiraz
Henschke Keyneton Shiraz Blend
Hesketh Coonawarra Cabernet Sauvignon

REGION	BOTTLE	GLASS
Murray Darling VIC	\$12.00	
Veneto Italy	\$48.00	\$12.00
Reims FRANCE	\$120.00	
Clare Valley SA	\$48.00	\$12.00
Marlborough NZ	\$52.00	\$14.00
Adelaide Hills SA	\$70.00	
Hilltops NSW	\$60.00	
Yarra Valley VIC	\$55.00	\$15.00
Canberra ACT	\$75.00	
Frankland River WA	\$46.00	\$11.00
Provence FRANCE	\$65.00	
Victoria	\$46.00	\$11.00
Marlborough NZ	\$85.00	
McLaren Vale SA	\$65.00	
Heathcote VIC	\$55.00	\$15.00
Barossa Valley SA	\$110.00	
Coonawarra SA	\$55.00	\$15.00



COCKTAILS

LYCHEE BELLINI Lychee, lemon juice, rose water and sparkling wine	\$19.00
NEGRONI Campari, sweet vermouth and 23rd Street Gin	\$23.00
DAVIDSON PLUM SOUR Ink gin, chambord, lime juice, davidson plum, egg white, and honey	\$24.00
MARGARITAS 1800 Anejo Tequila, lime juice, cointreau, sugar syrup -Classic -Spicy +\$1	\$23.00
SALTED CARAMEL ESPRESSO MARTINI Double espresso, mr black, belvedere vodka and salted caramel	\$23.00
VODKA ROSÉ SPRITZER Belvedere vodka, chilled rosé wine, fresh grapefruit juice and elderflower liqueur	\$20.00



SPIRITS

BELVEDERE	\$14.00
STARWARD WHISKY	\$14.00
HAVANA CLUB 7	\$14.00
1800 TEQUILA ANEJO	\$14.00
23RD STREET GIN	\$14.00
INK GIN	\$16.00
CONTREAU	\$12.00
APEROL	\$11.00

BEERS

CORONA	\$11.00
PERONI	\$10.00
BALTER XPA	\$11.00
BULMERS CIDER	\$10.00

BREAKFAST TIL 11AM

BREAKFAST

LIGHT SIDE

TOAST OPTIONS

SOURDOUGH / LINSEED / WHOLEMEAL / THICK CUT WHITE
+\$2 TURKISH /+\$2.50 BLACK CHARCOAL GLUTEN FREE

TOAST OF YOUR CHOICE [GFO] \$7.50

+ \$1 Extra whipped butter / Peanut butter / Jam / Marmalade / Organic honey / Vegemite

FRUIT TOAST \$8.50
w/ butter

HOUSE-MADE GRANOLA [GF,VGO] \$17.00

House granola with fresh strawberries, banana, coconut yoghurt, honey and your choice of milk

EGGS ON TOAST [V,GFO] \$13.00

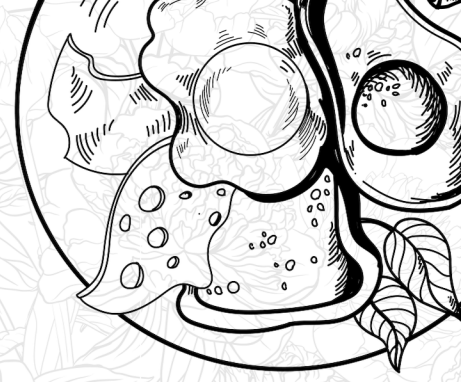
Fried / Poached / Scrambled on your choice of toast
+\$4 each Avocado / Halloumi / Mushrooms

BACON AND EGG ROLL [GFO] \$12.00

Free range eggs, bacon and sauce on a milk bun
Spicy mayo / Tomato / BBQ / Aioli
+\$1 Tomato relish

DELUXE BACON AND EGG ROLL [GFO] \$19.00

Free range eggs, double bacon, avo, hash brown, cheese and tomato relish on a milk bun



ALL DAY

EGGS BENNY [GFO]

Spinach, poached eggs on sourdough bread, topped with house-made hollandaise sauce with bacon
with smoked salmon
on croissant + \$4

\$23.00

\$25.00

PANCAKES [V]

\$20.00

Three pancake stack with banana, strawberries maple syrup w/ a choice of:

Coconut yoghurt and pistachios

Honeycomb butter

Mixed berry compote

+\$3 Butterscotch/ Nutella Sauce

+\$2 Ice cream

SIGNATURE ACAI BOWL [GF,V, VGO] \$22.00

Acai berry, coconut water, berries, organic honey, peanut butter w/ granola and seasonal fruits

TROPICAL BOWL [GF,VG] \$22.00

Mango and passionfruit smoothie bowl, coconut water w/ granola and seasonal fruits

ILUKA BIG BREKKY [GFO] \$28.00

Bacon, eggs your choice, roasted tomato, mushrooms, beans, hash browns, lamb kofta on your choice of toast Sourdough / Linseed / Wholemeal / Thick cut white

+\$2 Turkish

+\$2.50 Black charcoal gluten free

SMASHED AVO ON SOURDOUGH [V,GFO] \$24.00

Avocado, rocket, fetta, cherry tomatos and poached eggs

MUSHROOMS ON SOURDOUGH [V,GFO] \$24.00

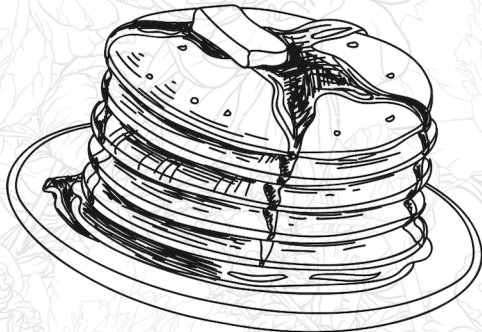
Sautéed wild mushrooms, confit garlic, poached eggs, fresh herbs and salsa verde finished w ricotta salata

BREAKFAST BRUSCHETTA [V, GFO] \$25.00

Bruschetta mix, avocado, halloumi, poached eggs, rocket w balsamic glaze on sourdough

BREKKY BOWL [VG] \$22.00

Pumpkin, avocado, fresh beetroot, mixed seeds, roast tomato, spinach, mushroomsj, hash brown and tomato relish



EXTRAS

Bacon \$6

Hash brown \$4

Kofta \$7

Chicken breast \$6

Smoked salmon \$8

2 Eggs \$4

Pumpkin \$4

Avocado \$4

Mushrooms \$4

Spinach \$4

Roast Tomatoes \$4

Nutella Sauce \$4

Hollandaise \$4

Butterscotch sauce \$3

Beans \$5

Fetta \$4

Halloumi \$5

Honeycomb butter \$3

Coconut yoghurt \$3

Ice cream \$3

Slice of toast \$3

Falafel \$6

V- vegetarian, VG-vegan, VGO- vegan option,

GF- gluten free, GFO- gluten free option

SUBSTANTIAL



LUNCH FROM 11AM

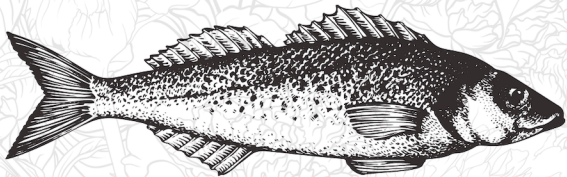
LUNCH

SMALL SHARED

- SALTBUSH AND PEPPER SQUID [GF]** \$22.00
250g Australian squid, saltbush, pepperberry, davidson plum w/ aioli
- GRILLED HALLOUMI [GF] [V]** \$19.00
Halloumi, wild honey, dukkah and rocket
- WILD MUSHROOM ARANCINI [GF][V]** \$19.00
Wild mushroom w/ parmesan and truffle mayo
- PRAWN HOT POT** \$24.00
Chilli, garlic, napoletana sauce w/ flatbread
- BOWL OF MUSSELS** \$29.00
1/2kg Mussels, chilli, garlic, napoletana sauce w/ flatbread
- BOWL OF CHIPS** \$10.00
*w/ Aioli
+ \$2 Sweet potato chips*

SUBSTANTIAL

- BALTER XPA FISH AND CHIPS** \$32.00
Australian snapper fillet in balter batter, chips, salad, tartare and lemon
- MIDDLE EASTERN PLATE [GFO]** \$33.00
Chicken, lamb, beef skewers, chips, salad, flatbread w/ garlic Sauce
- MOROCCAN SALMON** \$35.00
Lemon and herb couscous, charred greens, roasted tomatoes, sumac yoghurt



KIDS

- CHEESEBURGER & CHIPS** \$14.00
- PANCAKES** \$14.00
- PASTA** \$14.00
- MARGHERITA PIZZA** \$14.00
- NUGGETS & CHIPS** \$14.00
- BACON AND EGG ROLL** \$8.00
- FRUIT & YOGHURT** \$8.00

EXTRAS

- Bacon \$6
- Hash brown \$4
- Kofta \$7
- Chicken breast \$6
- Smoked salmon \$8
- 2 Eggs \$4
- Pumpkin \$4
- Avocado \$4
- Mushrooms \$4
- Spinach \$4
- Roasted Tomatoes \$4
- Nutella Sauce \$4
- Hollandaise \$4
- Butterscotch sauce \$3
- Beans \$5
- Fetta \$4
- Halloumi \$5
- Honeycomb butter \$3
- Coconut yoghurt \$3
- Ice cream \$3
- Falafel \$6

V- vegetarian, VG-vegan, VGO- vegan option, GF- gluten free, GFO- gluten free option

BURGER & PANINIS

ALL SERVED W/CHIPS
+\$2 SWEET POTATO CHIPS

- SPICY CHICKEN BURGER [GFO]** \$25.00
Marinated chicken breast, avocado, cheese, house slaw w spicy mayo and chips on a milk bun
- BLACK ANGUS BURGER [GFO]** \$25.00
180g beef Angus patty with burger sauce, cheese, lettuce, onion and house pickles on a milk bun
- CLASSIC CHEESE AND BACON [GFO]** \$26.00
180g beef brisket patty with american mustard, tomato sauce, bacon, cheese, onion and house pickles on a milk bun
- STEAK PANINI [GFO]** \$26.00
160g Sirloin steak, rocket, chimichurri, grilled peppers, grilled onion, cheese, BBQ and aioli sauce
- HALLOUMI PANINI [VG]** \$24.00
Haloumi, salsa verde, tomato and rocket

PASTA

- PASTA ALLA NORMA [V]** \$28.00
Fresh linguine, grilled eggplant, zucchini, semi dried tomato, basil, pomodoro sauce and parmesan
- MARINARA** \$34.00
Fresh linguine, napolitana sauce, squid, prawns, fish, mussels, basil and parmesan

- CHICKEN PESTO LINGUINE** \$32.00
Chicken, semi dried tomato, onion, spinach in pesto cream sauce

SALADS

- WELLNESS SALAD [VG,GF]** \$24.00
*Pumpkin, kale, quinoa, chickpeas, broccoli, mint and macadamia cream
+\$6 Spicy chicken breast
+\$6 Lamb kofta*
- FATTOUSH SALAD [VG]** \$24.00
*House-made pita bread, sumac yoghurt, pomegranate, lettuce, tomato, fetta, pickled cucumber, parsley and radish
+\$6 Spicy chicken breast
+\$6 Lamb kofta*
- THAI NOODLE SALAD [GF]** \$22.00
*Fresh herbs, glass noodles, cherry tomatoes, cucumber, spanish onion and nahm jim
+\$6 Spicy chicken breast
+\$6 Lamb kofta*
- FALAFEL BOWL [V]** \$24.00
*Fried falafel, beetroot hummus, pickled red cabbage, tabouli, tomato, cucumber, lettuce, fried bread and tahini dressing
+\$6 Spicy chicken breast
+\$6 Lamb kofta*

