



EGG-CELLENT FOOD | COFFEE & CAKES

• BREAKFAST •

TOAST & SPREADS \$ 6.0

Sourdough / Multigrain / Fruit Loaf / Gluten Free
Spreads: Jam's, Vegemite, Peanut Butter, Nutella

CROISSANT: . \$ 7.5

Toasted / Fresh - Any Combo of Ham, Cheese, Tomato

GRANOLA \$ 9.5

House Toasted Muesli of Oats, Seeds, Nuts, Dried Fruit & Coconut with Rhubarb Puree, Yoghurt & Milk

EGGS YOUR WAY: \$ 10.0

Poached / Fried / Scrambled
On Sourdough, Multigrain or Gluten Free Toast

BREAKFAST SIDES:

Bacon	\$5	Avocado	\$4	Baked Beans	\$3
Salmon		Danish Feta		Spinach	
Chorizo		Haloumi		Hash Brown	
				Mushroom	
				Tomato Grilled	

BIG BREAKFAST \$22.0

Eggs cooked your way, Bacon, Herbed Mushroom & Spinach
Baked Beans, Grilled Tomato, Hash Brown & toast

BACON & EGG BRIOCHE \$ 9.5

Toasted Brioche Bun with Fried Egg, Smoked Bacon, Cheese & House Relish

AVO LUXE [V] \$ 17.0

Smashed Avocado with Kaffir Lime Leaf Oil, on Toasted Multigrain with Basil, Parsley, Danish Feta, Roasted Maple Papitas & Citrus Fig Reduction (add Poached Egg \$2.8)

SALMON SMASH \$ 19.5

Poached Eggs on Toasted Brioche with Smashed Avocado, Smoked Salmon, Spinach & House Lime Mayo

MAGIC MUSHROOMS [V] \$ 17.0

Sautéed Black Forrest & Button Mushrooms, Kale & Fresh Herbs with Haloumi & Truffle Oil on Grilled Sourdough

SPANISH EGGS \$18.0

Scrammed Eggs, Chorizo Sausage, Roasted Capsicum, Spanish Onion, Cheese, Spinach, Fresh Herbs with toast

OMELETTE

- HCT: Smoked Ham, Cheese & Tomato \$ 17.5
- SALMON: Smoked Salmon, Feta & Spinach \$ 19.0

GOLDEN FRENCH TOAST \$ 14.5

Cinnamon Dusted French Toast with Golden Nut Praline & Vanilla Ice Cream

BUTTERMILK PANCAKE STACKS

- BACON & EGG: Fried Egg, Smoked Bacon & Maple Syrup \$ 16.0
- BANANA: Caramelised Bananas, Cranberries, Cinnamon, Maple Syrup & Vanilla Ice Cream \$ 16.0

• LUNCH •

LEMON PEPPER SQUID \$ 16.5

Seasoned Squid Chargrilled & Served on Fresh Baby Spinach with House Lime Aioli

PULLED BEEFY-BOY BURGER \$ 18.5

Slow-cooked BBQ Beef Brisket with Caramelised Onions, Cornichons, Lettuce, Swiss Cheese & House Sweet Onion sauce, served with Fries

CLUCKY CHICKEN BURGER \$ 18.5

Spiced Chicken Fillet with Bacon, Spanish Onion, Lettuce, Tomato, Avocado, Roasted Peppers & Mojo sauce, served with Fries

PORK BELLY SIR FRY \$ 19.0

Pork Belly Stir-fry with Black Rice, Asian Greens, Coriander, Pickled Ginger & Honey Soy Garlic Sauce

ARABESQUE FALAFEL [V] [VGN option] \$17.5

Middle Eastern Chickpea Falafels, White Bean Puree, Tabbouleh, Roasted Capsicum, Mint Yoghurt

VIETNAMESE PORK SALAD \$ 17.5

Tender Pulled Pork, Chinese Cabbage, Coriander, Cucumber, Chilli & Rice Noodles with Sweet & Sour Sesame Oil Dressing

MEDITERRANEAN HALOUMI SALAD [V] \$ 17.5

Grilled Haloumi, Spinach, Marinated Olives, Grilled Vegetables, Sundried Tomato with Balsamic Olive Oil Dressing

PASTA \$16.0

With either Homemade Napoli or Bolognese Sauce

• TOASTIES & WRAPS •

Sourdough or Multigrain \$ 16.0 • Toasted Wrap \$ 14.0

BREAKFAST TOASTIE

Fried Eggs, Bacon, Cheese & House Relish

REUBEN

Grain Mustard Corned Beef, Sauerkraut, Swiss Cheese, Pickled Cornichons & Mojo Sauce

CUBAN TAMPA

Slow cooked Pulled Pork, Pickled Cornichons, Swiss Cheese, Mustard & Mojo Sauce

BLAT

Smoked Bacon, Lettuce, Avocado, Tomato, Cheese & Seeded Mustard Mayo

MEXICAN CHICKEN

BBQ Chicken, Jalapeños, Carrot, Avocado, Cheese, Roasted Peppers & Seeded Mustard Mayo

TEXAN BEEF

Slow cooked Pulled Beef Brisket, Roasted Peppers, Carrot, Cheese, Caramelised Onion & Smokey BBQ Sauce

MOO-SHU PORK

Slow Cooked Pulled Pork, Chili, Coriander, Carrot, Onion, Hoisin & House Sweet Onion Sauce

VEGGIE-T [V]

Grilled Haloumi, Zucchini, Pumpkin, Roasted Peppers, Baby Spinach, Sundried Tomato, Carrot & Balsamic Glaze

VEGAN PUMPKIN PATCH

Grilled Pumpkin, Chickpeas, Baby Spinach, Caramelised Onion, Basil, Carrot & Veganise Aioli

CLASSIC HCT \$ 8.5

Smoked Ham, Cheese & Tomato (or any combination)

• PIES & PASTRIES •
HOUSE MADE
Add Salad or Chips [\$2.5 extra]

BEEF RAGOUT PIE Slow cooked Chunky Beef in a Tomato & Red Wine Gravy	\$ 7.0
CHICKEN & LEEK PIE Braised Chicken & Leek in a Thyme Chicken Veloute Sauce	\$ 7.0
LAMB & VEGETABLE PIE Slow cooked Lam Shoulder with Vegetable medley & Rosemary	\$ 7.0
VEGGIE PASTIE [V] Medley of Seasonal Vegetables with Mild Curry Spices	\$ 7.0
CLASSIC SAUSAGE ROLL House Blend of Pork, Beef & Sausage Mince	\$ 5.0
PIE OF THE DAY Ask our staff about this weeks Pie Special	\$ 7.5

• KIDS MENU •

EGG ON TOAST Single Egg; Poached, Fried or Scrambled on a single slice of Sourdough	\$ 6.0
MIGHTY BEAN SOLDIERS Sourdough Soldiers with dipping pot of Baked Beans	\$ 7.5
KIDS PANCAKES 2 Buttermilk Pancakes stacked with Vanilla Ice Cream & choice of Syrup: Maple / Nutella / Vanilla / Chocolate / Caramel / Banana / Strawberry	\$ 9.0
CHEESEY-MITE TOASTIE Sourdough Vegemite & Cheese Toastie	\$ 6.5
CHICKY NUGGIES 6 Golden Chicken Nuggets & Chips	\$ 8.5
MAC & CHEESE Bouncy Macaroni with Ooey-Gooley Cheese	\$ 9.0
KIDS SPAGHETTI PASTA Napoli (V), Bolognese,	\$ 9.0

• EXTRAS •

BOWL OF CHIPS	\$ 6.5
SIDE OF CHIPS	\$ 2.5
GARDEN SALAD	\$ 6.5
SIDE SALAD	\$ 2.5

• SAUCES •

- GRAIN MUSTARD MAYO
- MOJO (spicy, capsicum garlic, mayo)
- SWEET ONION
- SMOKEY BBQ
- TNE HOT SAUCE
- HOUSE TOMATO RELISH
- LIME AIOLI
- VEGAN AIOLI
- HOI SIN
- SWEET CHILLI & LIME

• DESSERTS •

PLEASE SEE CAKE FRIDGE FOR ALL OUR HOUSE-MADE CAKES& DESSERTS

• SPECIALS •

SEE OUR SPECIALS BOARD OR ASK OUR FRIENDLY STAFF FOR TODAYS SPECIALS

• CATERING & FUNCTIONS •

PLEASE ASK US ABOUT CATERING OPTIONS AND PRIVATE FUNCTION

• BEVERAGES ~ NON ALCHOLIC •

COFFEE: GENOVESE SUPER BRAZIL

	<u>Reg.</u>	<u>Med.</u>	<u>Lrg.</u>
Latte	4.0	4.5	5.0
Cappuccino	"	"	"
Flat White	"	"	"
Long Black	"	"	"
Short Black (Esspreso)	3.5	-	-
Double Esspreso	4.0	-	-
Macchiato	3.5	-	-
Long Macchiato	4.0	-	-

Extra Shot	0.8	0.8	0.8
Decaffeinated	0.8	0.8	0.8
Hot Chocolate	4.0	4.5	5.0

PRANA CHAI: Pot of Chai Tea or Chai Latte 5.5
Prana Chai Original Blend of Black Tea, Honey & Spices Steeped in either Hot Water / Hot Milk

MILK OPTIONS:

Bon Soy / Almond Milk / Oat Milk	0.5	0.8	1.0
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TEA POT

English Breakfast	Peppermint	4.5
Earl Grey	Lemongrass & Ginger	
Green Tea with Honey Dew	Chamomile	

ICED COFFEE

Double Espresso, Ice Cream & Milk	<u>Sml.</u>	<u>Lrg.</u>
	6.0	7.0

MILKSHAKES

	<u>Kids</u>	<u>Sml.</u>	<u>Lrg.</u>
Chocolate	Banana	4.5	6.0
Vanilla	Strawberry		7.0
Caramel	Lime		
	Blue Heaven		

SMOOTHIES: Milk, Ice Cream & Yoghurt

• Banana & Cinnamon	<u>Sml.</u>	<u>Lrg.</u>
• Mango & Coconut	7.0	8.0
• Mixed Berry		

FRESH JUICES

• ORGANIC ORANGE	5.5	6.5
• APPLE JUICE – COLD PRESSED		

PROCESSED JUICE BLENDS

• SUNRISE: Orange, Watermelon & Pineapple	6.5	7.5
• DETOX: Green Apple, Pineapple, Lemon, Ginger & Mint		
• POWER UP: Carrot, Orange & Pineapple, Ginger		

MINERAL WATERS | JUICES | KOMBUCHA |
FLAVORED SUGAR FREE SODAS
& MORE AVAILABLE FROM DRINKS FRIDGE

• ALCHOLIC BEVERAGES •

WE HAVE A RANGE OF BEERS, WINES
BY THE GLASS OR BOTTLE

PLEASE ASK TO SEE OUR ALCOHOLIC LIST

