

Breakfast | 8am – 12pm

Sourdough Toast | 12

Jam, vegemite, honey, peanut butter GFO/VEG

Croissants

Jam VEG | Cheese 13 | Ham & Cheese 16 VGO

Ham, Cheese, Tomato 16 VGO

Eggs Your Way | 16

Poached, fried or scrambled eggs on sourdough

Extras:

Hash brown, spinach, relish 4 | Avocado, bacon, mushrooms, feta 6

GFO/VEG/DF

Brekky Muffin | 16

Sausage, egg, cheese, house mayo

GFO/DFO

Breakfast Burger | 20

Double bacon, egg, American cheese, tomato relish, hash brown, lime aioli

Smashed Avo | 21

Toasted sourdough, smashed avocado, feta, microherbs +poached egg | 5 GFO/VEG/VGO

Granola Bowl | 24

Berry compote, coconut yoghurt, chia, passionfruit, fresh seasonal fruit | 24 VG/VEG/DF

Eggs Benny | 26

Smoked ham, spinach, house hollandaise, English muffin GFO/VGO

Chilli Scrambled | 25

Sourdough, chilli jam, whipped feta, micro herbs GFO/VEG



Something Small | 12pm – 8pm

Fries | 18

House seasoning, tomato sauce VEG/VGO

Salt & Pepper Squid Salad | 24

Served with a rocket salad

Prawn Dumplings | 24

Yuzu ponzu dressing, furikake, sesame, chilli, chives, spring onion DF

Vegetarian Dumplings | 24

Yuzu ponzu dressing, furikake, sesame, chilli, chives, spring onion VEG

Italian Tomato Arancini | 16

Herb mayo, parmesan VEG

Trio of Dips | 18

Served with focaccia bread VEG

Something Larger | 12pm – 8pm

Soup of the Day | 22

Served with sourdough

Chicken Katsu Sandwich | 24

Panko crumbed chicken breast, Japanese golden curry, mayo, slaw, thick cut white bread DFO

Falafel Turkish Bun | 24

Pickel cabbage, hummus, garlic sauce, red onion, rocket VEG/VGO/DF

Wagyu Beef Burger | 32

Wagyu beef patty, iceberg lettuce, American cheese, Big Mac sauce, tomato, red onion, pickles GFO

Chicken Schnitzel | 32

Panko crumbed, slaw, fries DF

Hot Honey Chicken Burger | 32

Hot honey chicken, pickles, American cheese, sesame, iceberg lettuce, ranch dressing, ciabatta roll, chips

Katsu Don | 32

Chicken katsu, golden Japanese curry, egg, furikake, sesame, spring onion, rice DF

Steak Sandwich | 30

Porterhouse steak, tomato, caramelised onion, Swiss cheese, rocket, beetroot relish, chips DFO | GFO

Pasta of the Day

See Specials Board



White Wine

Pinot Gris 15 | 62
RockBare, Clare Valley SA

Sauvignon Blanc 15 | 62
Opawa, Marlborough NZ

Cloudline Chardonnay 15 | 62
Heggies, Eden Valley SA

Grüner Veltliner 15 | 62
The Pawn, Adelaide Hills SA

Red Wine

Pinot Noir 16 | 65
Hähä, Marlborough NZ

Cabernet Sauvignon 16 | 65
Mountadam Five Fifty, Barossa Valley SA

Shiraz 16 | 65
Vasse Felix Filius, Margaret River WA

Malbec 15 | 65
Fat Bastard, Mendoza AR

Rosé

Rosé 15 | 62
Triennes, Provence, FR

Champagne & Prosecco

Louis Roederer Collection (242) | 220
Reims, France

Motley Cru Prosecco 15 | 58
King Valley, Vic

Cage Cocktails

Margarita 24
Ojala Tequila, Triple Sec & Lime

Negroni 24
Made with orange infused Naught Australian Gin

Espresso Martini 24
An all time classic made with 'Merchant Coffee' Espresso

White Peach & Rosemary Cosmo 24
Made with White Peach & Rosemary Grey Goose

Pornstar Martini 24
1805 Vodka & Aubrey Passionfruit Liqueur

Mulled Ginger Beer 24
James Squire Ginger Beer, Fireball, Orange & Cinnamon

Pineapple & Jalapeno Margarita 24
Jalapeno infused Tequila, Charred Pineapple & Lime

Tap Beer | Pots, Pints & Jugs

Kirin Ichiban 9 | 17 | 32

Stone & Wood Pacific Ale 8.5 | 16 | 30

James Squire Ginger Beer 10 | 19 | 36

Guinness Pint 17

Kirin Hyoketsu Lemon Sour 9.5 | 18 | 34

Spritz

Aperol 18
Aperol, Prosecco, Soda, Orange

Elderflower 18
Aubrey Elderflower, Prosecco, Soda, Rosemary

Limoncello 18
Villa Massa Limoncello, Prosecco, Soda, Lemon

Passionfruit 18
Aubrey Passionfruit, Prosecco, Soda

Campari 18
Campari, Prosecco, Soda, Orange

Watermelon 18
Aubrey Watermelon, Prosecco, Soda, Mint



Happy Hour

3pm –6pm Daily

\$14 Spritz

Aperol | Campari | Elderflower |
Passionfruit | Limoncello

\$10 Basic Spirits

\$10 House Wines

**\$18 Margarita's &
Espresso Martini's**

\$20 Jugs

Kirin | Stone & Wood Pacific Ale