



Breakfast

Chia Bowl		\$14
Chia parfait soaked in coconut milk topped with seasonal fruits		
Acai Bowl		\$16
Antioxidant blended Acai with homemade granola and fresh fruits		
Fresh fruit salad with yoghurt		\$12
Add granola	\$3	
Choice of Thick Toast (served with jam and butter)		\$7.5
Fruit, Multigrain, White or Sourdough		
Full Breakfast		\$20
Two eggs, bacon, hash brown and chipolata served with toasted sourdough		
Savory Breakfast Waffle		\$22
Two fried eggs, cherry tomato, avocado served with side of maple syrup		
Classic Omelette		\$16
Leg Ham, tomato, herbs and cheese, served with toasted sourdough		
Vegetarian Omelette		\$18
Spinach, mushroom, tomato, onion and cheese served with toasted sourdough.		
Eggs your way		\$15
Two poached, fried or scrambled eggs and crispy bacon served on toasted sourdough		
ADD		
Baby Spinach / Mushroom / Tomato	\$4	
Chipolata sausage / Bacon / Avocado / Hash Brown	\$5	
Avocado on Toast		\$15
Smashed avocado topped with crumbled feta and served on toasted sourdough		
Add 2 Poached eggs	\$6	
Bacon	\$5	
Eggs Benedict		\$16
Two poached eggs served with spinach on toasted sourdough and topped with hollandaise sauce		
Add Salmon	\$6	
Add Bacon	\$5	
Mushroom	\$4	
Double Bacon and Egg Roll		\$14
With Tomato relish and baby spinach		
Add slice cheese	\$2	
Avocado	\$5	
Homemade Waffles served with Vanilla Ice Cream		\$18
Banana and Caramel		
OR		
Strawberry and Chocolate		

Muffins / Cakes / Scones and more... (please check the display cabinet or ask one of our staff member)



Roast of the Day	served with roasted vegetables and gravy	\$18
Soft Shell Crab Roll	Cajun spice fried soft shell crab with slaw and pickled onions	\$22
Spinach and Mushroom Creamy Pasta		\$20
Siracha Chicken Burger	Siracha tempura fried chicken served in milk bun with herbed mayo, lettuce and side of fries.	\$20
Grilled Fish Burger	Grilled fish of the day in a milk bun with lettuce, tartare sauce and side of fries.	\$20
Classic Hamburger	Angus beef patty in milk bun with cheese, lettuce, tomato, pickles and side of fries.	\$18
Soup of the Day,	served with toasted sourdough	\$12
Roasted Vegetable Salad		\$12
Quiche or Frittata of the Day	Served with garden salad	\$16
Fish of the Day (grilled or battered)	Served with chips and side of tartare sauce	\$20
Salt & Pepper Calamari	Served with chips and side of tartare sauce	\$18

Sandwiches or Freshly baked Baguettes

	Baguette	Sandwich
Roast meat	\$16	\$12
Chicken, avocado, lettuce & mayo	\$16	\$12
Leg ham, tomato, cheese & lettuce	\$14	\$10
Mix salad	\$14	\$10

Drinks

<u>Smoothies</u>		<u>Coffee</u>	
Acai Smoothie \$10		Flat White	Small Large
Acai, berries, banana, chia seeds blended with Pineapple juice		Latte	\$4 \$4.5
Evergreen Detox \$10		Cappuccino	\$4 \$4.5
Kale, spinach, pineapple, apple		Long Black	\$4 \$4.5
Banana Smoothie \$9		Chai Latte	\$4.5 \$5.0
Banana blended with honey, cinnamon, yoghurt & milk		Hot Chocolate	\$4.5 \$5.0
Mixed Berry \$9		Mocha	\$4.5 \$5.0
Mixed Berries and banana blended with honey & milk		Iced Latte	--- \$6.0
<u>Fresh Juices (Make your own)</u>		Iced Long Black	--- \$5.0
3 ingredients \$7		Loose Leaf Tea (options available)	--- \$5.0
4 ingredients \$8			
5 ingredients \$9			
(Orange, Apple, Celery, Carrot Cucumber			
Spinach, Pineapple, Ginger, Beetroot)			
		<u>Extras</u>	
		Extra Shot \$1	Almond Milk \$1 Soya Milk \$1
		Lactose free \$1	Syrup \$1 Decaf \$0.50
		<u>Milkshake</u>	\$6
		(Vanilla/ Strawberry / chocolate / Caramel)	