

ALL DAY BREAKFAST

RAISIN TOAST \$ 5

HAM & CHEESE TOASTIE
- WHITE BREAD \$ 11
- SOURDOUGH \$ 12

TOASTED \$ 9
 Two slices of toasted sourdough, whole wheat or gluten free bread (extra \$3) with your choice of condiment: jam, honey, vegemite, peanut butter, nutella or biscoff

EGG ON TOAST \$ 13
 (V), (GFO extra \$3) Free range eggs made your way with toasted sourdough

HOUSE MADE GRANOLA \$ 18
 (V) Served with Greek yoghurt, seasonal fruits and honey

RICOTTA PANCAKE \$ 22
 (V) House made Ricotta cheese pancake, organic maple syrup, vanilla mascarpone, cookies cinnamon crumble, seasonal fruits top with vanilla ice cream

BREAKKIE ROLL \$ 18
 (GFO extra \$3) add Chips \$4
 Bacon, fried egg, smash avocado, baby spinach, tomato, American cheese, with garlic aioli and tomato relish

VEGGIE FRITTERS \$ 20
 (V) Free range poached eggs, zucchini, corn, carrot, smash avocado and tomato salsa and lemon wedge

EGGS BENEDICT
 (GFO extra \$3) Free range poached eggs, sauteed spinach, hollandaise with English muffin
- HALLOUMI \$ 20
- BACON \$ 21
- TASMANIAN SMOKE SALMON \$ 22

SMASH AVO \$ 22
 (V), (GFO extra \$3) Free range poached eggs, smash avocado, cherry tomato, Persian feta cheese, hazelnuts dukkah, dill, mint, radish with sourdough toasted
(VEO – replace eggs & feta with mushroom)

SHAKSHUKA \$ 22
 (GFO extra \$3) Bake eggs, tomato sugo, red pepper sauce, Spanish chorizo, chick pea, Persian feta cheese, top with pangrattato serve with toasted garlic Turkish bread

MUSHROOMS CAULIFLOWER \$ 23
 (GFO extra \$3) Free range poached egg, mixed mushrooms, kale, Persian feta cheese, roasted cauliflower, roasted almond with whole wheat sourdough toasted

DOCKSIDE BREAKKIE \$ 25
 (GFO extra \$3) Free range eggs made your way, bacon, grilled chorizo, hashbrown, roasted tomato, mushrooms with sourdough

PULLED PORK BENNY \$ 25
 24 Hours slow cooked BBQ pork, roasted asparagus, free range poached eggs, paprika hollandaise sauce, tomato relish, chives with English muffin, top with bacon crumb

V – VEGETARIAN VE – VEGAN VEO – VEGAN OPTION GF – GLUTEN FREE GFO – GLUTEN FREE OPTION

LUNCH MENU

(Available from 10.30 am. till 2.30 pm.)

CHEESY TRUFFLE SANDWICH \$ 19

(GFO extra \$3) add Chips \$4
Sous-vided chicken breast, bacon, truffle mayo, lettuce, onion, tomato with Swiss cheese whole wheat sourdough top with parmesan cheese

CALAMARI SALAD \$ 22

(GF) Salt and pepper calamari, hot paprika, sesame dressing salad, lemon wedge with aioli

SOUTHERN FRIED CHICKEN BURGER \$ 23

Crispy southern fried chicken, mixed slaw, pickle, aioli, chipotle mayo serves with chips and aioli sauce

CHEESE BURGER \$ 24

(GFO extra \$3) Riverina Angus, lettuce, onion, smoke chipotle mayo sauce, pickled cucumber, tomato, caramelised onion and double American cheeses served with chips and tomato sauce

FISH AND CHIPS \$ 25

Tempura batter Beer battered flat head fillet with chips, tartar sauce, salad, sesame dressing and lemon wedge

HEALTHY BOWL \$ 25

Organic brown rice, edamame bean, red cabbage, wakame salad, sweet corn, pickle ginger, miso sesame dressing and grill salmon

BLACK ANGEL PASTA \$ 26

Fresh squid ink angel hair with house made tomato onion sauce, chilli garlic, prawns, calamari, baby spinach, cherry tomatoes, and lemon wedge

SHARES

CHIPS \$ 10

[Serve with garlic aioli sauce]

CHIPS WITH TRUFFLE PARMESAN \$ 13

[Chips, grated parmesan, truffle mayo]

ADD-ONS

[Can be added to main menu items only]

HASHBROWN \$ 3.5

EXTRA EGG

SAUTÉED SPINACH \$ 5

SAUTÉED MUSHROOMS

HALLOUMI CHEESE

CHORIZO

AVOCADO SLICE

ROASTED TOMATO

SIDE SALAD WITH SESAME DRESSING

TASMANIAN SMOKE SALMON \$ 6

BACON

PLEASE NOTE, WE APPLY SURCHARGE

15% ON PUBLIC HOLIDAY, 10% ON WEEKEND, 1% ON ALL CARD PAYMENT

IF YOU HAVE DIETARY REQUIREMENTS OR ALLERGIES, PLEASE INFORM OUR STAFF BEFORE PLACING YOUR ORDER

THANK YOU FOR YOUR UNDERSTANDING AND SUPPORT



ONA COFFEE BY ONA

MILK – BASED

	SMALL	LARGE
MAPLE	\$4.50	\$5.50
RASPBERRY CANDY	\$5.50	\$6.50

CAPPUCCINO / FLAT WHITE / LATTE /

MOCHA / PICCOLO / MACHIATO

BLACK COFFEE

	SMALL	LARGE
SINGLE ORIGIN	\$4.50	\$5.50
MAPLE	\$4.50	\$5.50
RASPBERRY CANDY	\$5.50	\$6.50

SHORTBLACK / LONGBLACK

FILTER COFFEE

BATCH BREW \$ 5 COLD BREW \$ 6

SPECIALTY \$ 7

MATCHA LATTE / RED VELVET LATTE /

TARO LATTE / DIRTY CHAI LATTE

HOT DRINKS SMALL \$ 4.50 LARGE \$5.50

CHAI LATTE / CHOCOLATE

DOCKSIDE

DOCKSIDE CHAMELLIA TEA

ROSE TEA / BUTTERFLY PEA \$ 5.50

CHAINA SENCHA / EARL GREY / \$ 4.50

LEMONGRASS & GINGER / JASMINE /

ENGLISH BREAKFAST

COLD DRINKS

ICE CHOCOLATE \$ 6.50

ICE LONGBLACK \$ 6.50

ICE LATTE \$ 6.50

ICE CHAI LATTE \$ 8

ICE MOCHA \$ 8

ICE COFFEE [with ice cream & whipped cream] \$ 8

DAIRY FRESH JUICE \$ 9.50

Mixed 3 Choices Maximum

APPLE / ORANGE / CARROT / PINEAPPLE /
GINGER

FRUIT TINGLES \$ 7

PASSION FRUIT / LYCHEE / RASPBERRY

MILKSHAKE \$ 8

CARAMEL / CHOCOLATE /
VANILLA / STRAWBERRY

THICKSHAKE \$ 9

CARAMEL / CHOCOLATE /
VANILLA / STRAWBERRY

FRAPPES \$ 9

CARAMEL LATTE / MOCHA / CHOCOLATE /
COOKIES & CREAM / MATCHA LATTE /
TARO LATTE / RED VELVET LATTE

SMOOTHIES \$ 9.50

BANANA NUT

[Banana, Peanut butter, Honey, Almond milk]

STRAWBERRY

[Strawberry, Coconut water, Honey, Coconut cream]

TROPICAL

[Mango, Pineapple, Coconut water, Honey,
Coconut cream]

MIXED BERRY

[Mixed Berry, Almond milk, Nature yogurt, Honey]

EXTRA

Soy / Almond / Lactose free / \$0.80

Oat / Caramel / Vanilla / Hazelnut /

Coffee shot

Fresh whipped cream \$0.60