

ALL DAY BREAKFAST

FIG AND ALMOND TOAST (GF, V)	\$ 9.00
Nonies artisan gluten free fig and almond fruit toast, served with butter or olive oil nuttelex Add jam \$1.50	
BANANA BREAD (V)	\$ 8.00
Toasted house-made Banana Bread, served with butter or/whipped marscarpone and seasonal fruit \$7.00	
CARAMELISED CRUMPETS (V)	\$ 17.00
Caramelised crumpets, served with whipped mascarpone and mixed berry compote	
MIXED BERRY BREAKFAST PARFAIT (VGO, V)	\$ 13.50
Layers of house made toasted granola, creamy greek yogurt and mixed berry compote Swap Greek yogurt for Coconut yogurt - \$3.00	
EGG AND BACON ROLL (GFO)	\$ 17.00
Free range fried egg, bacon, tasty cheese on brioche bun choice of sauce: Relish, BBQ, Tomato, Mayo GF Optional \$2.00	
CHILLI SCRAMBLED EGGS (GFO, V)	\$ 25.00
Free range scrambled eggs, crispy chilli oil, chilli jam served on sourdough toast with fried shallots and micro greens GF optional \$2.00	
WSP EGGS BENEDICT (GF, V)	\$ 29.00
Two free range poached eggs served on 1000 layer potato with wilted spinach topped with house-made hollandaise sauce Bacon or Smoked salmon \$6.00	
VEGAN HASH STACK (GF, VG, V)	\$ 25.00
Oven roasted field mushrooms, avocado, grilled tomato stacked on hashbrown base, drizzled with house made chilli jam Add Poached eggs \$6.00 Add Bacon \$6.00	
SOURDOUGH TOAST (GFO, V, VE)	\$ 6.50
Two slices of sourdough toast, with choice of; • Jam or vegemite \$1.50 • Add Eggs your way \$6.00 • Eggs your way and three sides \$20.00 GF optional \$2.00	

LUNCH - FROM 11:30

BLT (GFO)	\$ 17.50
Classic BLT on a turkish roll - Bacon, lettuce, tomato and aioli. Served with kettle crisps. Change to fries \$4.50 Add avo \$5 GF optional \$2.00	
MELTS (GFO)	\$ 15.00
• Tuna Melt - WSP tuna mix, jalapeno, tasty cheese • Mushroom Melt - Garlic, mushroom, mayo, spinach, gouda Served with kettle crisps Change to fries \$4.50 GF optional \$2.00	
SALT AND PEPPER CALAMARI (GF)	\$ 25.00
Seasoned calamari, served with fries, cucumber and rocket salad, aioli	
GREENS SALAD (GF, V, VGO)	\$ 24.00
Seared broccolini, almonds, cucumber, pickled onion, avocado, green onion, leafy salad, tossed with crispy potatoes and drizzled with house made green goddess dressing Add smoked salmon \$6.00 Add chicken \$6.00	
CHICKEN BURGER (GFO)	\$ 27.00
Crumbed chicken, burger cheese, lettuce, pickles, ranch, on brioche bun, served with fries GF optional \$2.00	
MUSHROOM BURGER (GFO, VGO V)	\$ 25.00
Oven roasted thyme and garlic infused mushroom, caramelised onion, rocket, drizzled with balsamic glaze on brioche bun, served with fries Add Halloumi \$6.00 GF optional \$2.00	
STEAK SANDWICH (GFO)	\$ 29.00
Tender scotch steak, caramelised onion, rocket salad, chimichurri sauce on turkish garlic bread, served with fries. GF optional \$2.00	
FRIES (GF, V, VG)	\$ 8.50
with choice of sauce	

- KIDS MENU -

DIPPY EGG (DF, V, GFO)	\$ 8.00	CRUMBED CHICKEN AND FRIES (GF, DF)	\$ 12.00
Soft boiled egg with toasted soldiers GF Optional \$2.00		House crumbed chicken with fries and choice of sauce	
SCRAMBLED EGG (GFO, V)	\$ 12.00	TOASTED SANDWICH (GFO, V)	\$ 8.00
Scrambled egg on one piece of sourdough toast GF optional \$2.00		Vegemite and Cheese Cheese and Tomato Ham and Cheese Cheese GF optional \$2.00	
BANANA BREAD (V)	\$ 8.00	SAUSAGE ROLLS	\$ 12.00
Toasted house made sourdough banana bread served with butter and honey or maple syrup		House made sausage rolls (3) with sauce and mini salad	
PIKELET STACK (GF, V)	\$ 12.00	KIDS FRIES (GF, V, VG)	\$ 4.50
Pikelets topped with whipped cream and maple syrup and seasonal fruit on side Add Ice Cream \$3.50		with choice of sauce	

- SIDES -

OVEN ROASTED MUSHROOM	\$4.00	HASH BROWN	\$5.00	1 X POACHED OR FRIED EGG	\$3.50
GRILLED TOMATO	\$4.00	HALLOUMI	\$6.00	2 X POACHED OR FRIED EGGS	\$6.00
WILTED SPINACH	\$4.00	BACON	\$6.00	SCRAMBLED EGGS	\$6.00
AVOCADO	\$4.00	SMOKED SALMON	\$6.00	EXTRA MAYO, RELISH OR AIOLI	\$1.50
				HOLLANDAISE SAUCE	\$3.00

Card surcharges may apply

A card processing fee will be added at the time of payment

PUBLIC HOLIDAY SURCHARGE - 15%

v - vegetarian option
vg/vgo - vegan option
gf/gfo - gluten free option

Gluten Free Bread by Nonies Artisanal Bakers

HOT

	SML	LG
FLAT WHITE	\$ 5.00	\$ 6.00
CAPPUCINO	\$ 5.00	\$ 6.00
LATTE	\$ 5.00	\$ 6.00
MOCHA	\$ 5.50	\$ 6.50
PICCOLO	\$ 4.50	
MAGIC	\$ 4.50	
ESPRESSO	\$ 4.00	
LONG BLACK	\$ 4.50	
MACCHIATO	\$ 4.50	
LONG MACCHIATO	\$ 5.00	
BATCH BREW	\$ 5.50	
BOTTOMLESS BATCH BREW	\$ 7.00	
LOVE TEA HONEY SPICED CHAI	\$ 6.50	
HOT CHOCOLATE	\$ 5.00	\$ 6.00
BABYCINO	FREE	

ALT MILK - ALMOND, OAT, SOY,
LACTOSE FREE \$ 0.50

EXTRAS - CARAMEL SYRUP, VANILLA
SYRUP, EXTRA SHOT \$ 0.50

COLD

	SML	LG
ICED LATTE	\$ 5.00	\$ 6.50
ICED COFFEE	\$ 6.00	\$ 7.50
ICED CHOCOLATE	\$ 6.00	\$ 7.50
ICED MOCHA	\$ 6.00	\$ 7.50
COLD BREW	\$ 5.00	\$ 6.00

HOT TEA

Organic loose leaf teas by Love Tea \$ 6.50

ENGLISH BREAKFAST

EARL GREY

PEPPERMINT

GREEN TEA

FRIDGE

BOBBY PREBIOTIC SOFT DRINK \$4.50

- DOCTOR BOBBY
- GRAPE

KARMA ORGANIC SODAS \$6.00

- KARMA COLA
- GINGERELLA GINGER ALE
- LEMMY LEMON
- RAZZA RASPBERRY LEMONADE
- SUGAR FREE KARMA COLA (NATURAL)

KARMA JUICES \$6.00

- ORGANIC APPLE
- NATURAL ORANGE
- ORGANIC ORANGE, APPLE AND MANGO
- APPLE BLACKCURRANT

FABIO ITALIAN STYLE SODA \$6.00

- CHINOTTO
- MANDARIN
- LEMON

MILKBAR

made with house made syrups/coulis

KIDS/SML

\$ 5.00

LARGE

\$ 7.50

TAKEAWAY

\$ 7.50

STRAWBERRY MILKSHAKE

Full cream milk, ice cream, house made strawberry coulis, sprinkles.

ALL PROCEEDS WILL BE DONATED TO KIDS CANCER RESEARCH IN HONOUR OF OUR BEAUTIFUL EFFIE

CHOCOLATE MILKSHAKE

Full cream milk, ice cream, house made chocolate syrup.

VANILLA MILKSHAKE

Full cream milk, ice cream, house made vanilla syrup.

CARAMEL MILKSHAKE

Full cream milk, ice cream, house made caramel syrup.

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