

BREAKFAST ALL DAY

# BREAKFAST

## LIGHT SIDE

### TOAST OPTIONS

SOURDOUGH / LINSEED / WHOLEMEAL / THICK CUT WHITE  
+\$2 TURKISH / +\$2.50 BLACK CHARCOAL GLUTEN FREE

### TOAST OF YOUR CHOICE [GFO]

\$7.50

+ \$1 Extra butter / Peanut butter / Jam / Organic honey /  
Vegemite

### FRUIT TOAST

w/ butter

\$8.50

### HOUSE-BAKED GRANOLA [GF,VGO]

\$18.00

House granola with fresh strawberries, banana,  
coconut yoghurt, honey and your choice of milk

### EGGS ON TOAST [V,GFO]

\$12.00

Fried / Poached / Scrambled on your choice of toast

### BACON AND EGG ROLL [GFO]

\$12.00

Free range eggs, bacon and sauce on a milk bun  
Spicy mayo / Tomato / BBQ / Aioli  
+ \$1 Tomato relish

### DELUXE BACON AND EGG ROLL [GFO]

\$19.00

Free range eggs, double bacon, avo, hash brown,  
cheese and tomato relish on a milk bun



## EXTRAS

Bacon \$6  
Hash brown \$4  
Kofta \$6  
Chicken breast \$6  
Smoked salmon \$7  
2 Eggs \$4  
Pumpkin \$4  
Avocado \$5  
Mushrooms \$4  
Roast Tomatoes \$4

Mushrooms \$4  
Spinach \$4  
Nutella Sauce \$4  
Hollandaise \$5  
Beans \$4  
Fetta \$4  
Halloumi \$5  
Honeycomb butter \$3  
Ice cream \$2

## SUBSTANTIAL

### EGGS BENNY [GFO]

\$24.00

Spinach, poached eggs on sourdough bread, topped  
with house-made hollandaise sauce

Bacon

Smoked salmon +\$3

Cray fish and native plum +\$7

### PANCAKES [V]

\$22.00

Three pancake stack with banana, strawberries  
Lemon myrtle maple syrup w/ a choice of:

Lemon and raw sugar

Honeycomb butter

Mixed berry compote

+ \$3 Butterscotch/ Nutella Sauce

+ \$2 Ice cream

### ACAI BOWL [GF,V, VGO]

\$24.00

Acai berry, coconut water, berries, organic honey,  
peanut butter w/ granola and seasonal fruits

### RICOTTA BREAKFAST TOAST

Whipped ricotta, sourdough, seasonal fruits, honey,  
toasted walnuts, balsamic glaze

### THE REAL DEAL [GFO]

\$29.00

Bacon, eggs your way, roasted tomato,  
mushrooms, beans, hash browns, lamb kofta  
on your choice of toast Sourdough / Linseed /  
Wholemeal / Thick cut white

+ \$2 Turkish

+ \$2.50 Black charcoal gluten free

### AVO SMASH [V,GFO]

\$24.00

Sourdough, cherry tomatoes, feta, macadamia &  
chilli dukkah, snowpea sprouts, watermelon radish,  
poached eggs and micro herbs

### WILD MUSHROOMS [V,GFO]

\$24.00

Sourdough, mushrooms, enoki mushrooms, miso  
butter, warrigal greens verde, parmesan cheese,  
poached eggs and micro herbs

### BUSH TOMATO TOAST [V, GFO]

\$24.00

Sourdough, avocado, bush tomato mix, basil oil,  
halloumi, balsamic glaze and poached eggs

### BREKKY BOWL [VG]

\$24.00

Pumpkin, sauteed spinach, beetroot hummus,  
mushroom, hash brown, roasted tomatoes, avocado  
and bush tomato relish



V- vegetarian, VG-vegan, VGO- vegan option, GF- gluten free, GFO- gluten free option



LUNCH FROM 11AM

# LUNCH

## SMALL SHARED

<b>SALTBUSH AND PEPPER SQUID [GF]</b>	<b>\$20.00</b>
<i>250g Australian squid, saltbush, pepperberry, davidson plum w/ aioli</i>	
<b>GRILLED HALLOUMI [GF] [V]</b>	<b>\$18.00</b>
<i>Halloumi, wild honey, dukkah and rocket</i>	
<b>WILD MUSHROOM ARANCINI</b>	<b>\$18.00</b>
<i>Truffle mayo</i>	
<b>BOWL OF CHIPS</b>	<b>\$10.00</b>
<i>w/ Aioli</i>	
<i>+ \$2 Sweet potato chips</i>	

## SUBSTANTIAL

<b>BALTER XPA FISH AND CHIPS</b>	<b>\$30.00</b>
<i>Australian snapper fillet in balter batter, chips, salad, tartare and lemon</i>	
<b>MARINATED CHICKEN THIGHS [GFO]</b>	<b>\$32.00</b>
<i>Marinated chicken thighs, chips, salad, flatbread w/ garlic sauce</i>	
<b>BARRAMUNDI AND FINGERLIME</b>	<b>\$34.00</b>
<i>Mash, broccolini, macadamia cream and finger lime dressing</i>	
<b>HAND-MADE LAMB PIE</b>	<b>\$24.00</b>
<i>Mash, honey carrots, peas and river mint jus</i>	



## KIDS

<b>CHEESEBURGER &amp; CHIPS</b>	<b>\$14.00</b>
<b>PANCAKES</b>	<b>\$14.00</b>
<b>PASTA</b>	<b>\$14.00</b>
<b>MARGHERITA PIZZA</b>	<b>\$14.00</b>
<b>NUGGETS &amp; CHIPS</b>	<b>\$14.00</b>
<b>BACON AND EGG ROLL</b>	<b>\$8.00</b>
<b>FRUIT &amp; YOGHURT</b>	<b>\$8.00</b>

## BURGER & PANINIS

ALL SERVED W/CHIPS  
+\$2 SWEET POTATO CHIPS

<b>SPICY CHICKEN BURGER [GFO]</b>	<b>\$25.00</b>
<i>Slaw, avocado, burger cheese w spicy mayo and chips on a milk bun</i>	
<b>BLACK ANGUS BEEF BURGER [GFO]</b>	<b>\$26.00</b>
<i>180g beef Angus patty with burger sauce, cheese, lettuce, onion and house pickles on a milk bun</i>	
<b>CLASSIC CHEESEBURGER [GFO]</b>	<b>\$26.00</b>
<i>180g beef brisket patty with american mustard, tomato sauce, bacon, cheese, onion and house pickles on a milk bun</i>	
<b>STEAK PANINI [GFO]</b>	<b>\$26.00</b>
<i>160g Sirloin steak, rocket, chimichurri, grilled peppers, grilled onion, cheese, BBQ and aioli sauce</i>	
<b>HALLOUMI PANINI [VG]</b>	<b>\$24.00</b>
<i>Halloumi, herb mayo, tomato and rocket</i>	

## PASTA

<b>PUMPKIN RAVIOLI</b>	<b>\$29.00</b>
<i>Roasted pumpkin, goats cheese, pine nuts, burnt butter, crispy sage and parmesan</i>	
<b>CHILLI PRAWN SPAGHETTI</b>	<b>\$34.00</b>
<i>Aussie prawns, fresh spaghetti, chilli, cherry tomato, fennel, herbs, cream and napoli sauce</i>	
<b>CHICKEN PESTO</b>	<b>\$32.00</b>
<i>Chicken, semi dried tomato, fresh spaghetti, onion, spinach in pesto cream sauce</i>	

## SALADS

<b>FATTOUSH SALAD [VG]</b>	<b>\$24.00</b>
<i>Fried Lebanese bread, sumac yoghurt, pomegranate, lettuce, tomato, feta, pickled cucumber, parsley and radish</i>	
<i>+\$6 Spicy chicken breast</i>	
<i>+\$6 Lamb kofta</i>	
<b>CEVICHE SALAD</b>	<b>\$26.00</b>
<i>Prawns, cucumber, tomato, spanish onion, avocado, grilled corn, jalapeno &amp; finger lime dressing, spicy mayo, tortilla</i>	
<i>+\$6 Spicy chicken breast</i>	
<i>+\$6 Lamb kofta</i>	
<b>HALLOUMI AND PUMPKIN SALAD</b>	<b>\$24.00</b>
<i>Roasted pumpkin, beetroot, mixed lettuce, cherry tomatoes, cucumber, halloumi, dukkah, balsamic glaze</i>	
<i>+\$6 Spicy chicken breast</i>	
<i>+\$6 Lamb kofta</i>	
<b>POKE BOWL [VG,GF]</b>	<b>\$24.00</b>
<i>Brown rice, avocado, slaw, edamame, wakame seaweed, mango, cucumber, pickled ginger, vegan sriracha mayo, toasted sesame seeds, watermelon radish and tamari soy dressing</i>	
<i>+\$6 Spicy chicken breast</i>	
<i>+\$6 Lamb kofta</i>	

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