BREAKFAST TIL 11AM

BREAKFAST

\$7.50

\$8.50

\$17.00

\$13.00

\$12.00

\$18.00

LIGHT SIDE

TOAST OPTIONS

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

TOAST OF YOUR CHOICE [GFO] +\$1 Extra whipped butter / Peanut butter / Jam /

Marmalade / Organic honey / Vegemite **FRUIT TOAST** w/ butter

HOUSE-MADE GRANOLA [GF, VGO] House granola with fresh strawberries, banana,

coconut yoghurt, honey and your choice of milk EGGS ON TOAST [V,GFO]

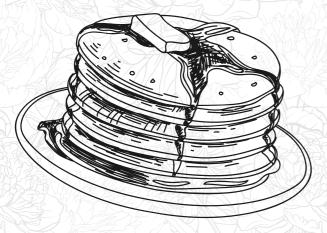
Fried / Poached / Scrambled on your choice of toast

+\$4 each Avocado / Halloumi / Mushrooms BACON AND EGG ROLL [GFO]

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

DELUXE BACON AND EGG ROLL [GFO]

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



EXTRAS

Hash brown \$3 Kofta \$6 Chicken breast \$6 Poached salmon \$6.5 2 Eggs \$4 Pumpkin \$4 Avocado \$4 Mushrooms \$4 Spinach \$4

Roast Tomatoes \$4

Nutella Sauce \$3 Hollandaise \$2 Butterscotch sauce \$3 Beans \$4 Fetta \$4 Halloumi \$4 Honeycomb butter \$2 Coconut yoghurt \$2 Ice cream \$2 Slice of toast \$2 Falafel \$4.50

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

ALL DAY

EGGS BENNY [GFO]

Spinach, poached eggs on sourdough bread, topped with house-made hollandaise sauce with bacon \$23.00 with poached salmon \$25.00 on croissant + \$4 PANCAKES [V] \$20.00 Three pancake stack with banana, strawberries maple syrup w/ a choice of: Coconut yoghurt and pistachios Honeycomb butter Mixed berry compote +\$3 Butterscotch/ Nutella Sauce +\$2 Ice cream

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SIGNATURE ACAI BOWL [GF,V, VGO] Acai berry, coconut water, berries, organic honey, peanut butter w/ granola and seasonal fruits

TROPICAL BOWL [GF,VG] Mango and passionfruit smoothie bowl, coconut water w/ granola and seasonal fruits

\$28.00

\$24.00

\$22.00

\$22.00

ILUKA BIG BREKKY [GFO]

Bacon, eggs your choice, 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

SMASHED AVO ON SOURDOUGH [V,GFO]

Avocado, rocket, fetta, cherry tomatos and poached

MUSHROOMS ON SOURDOUGH [V.GFO]

Sautéed wild mushrooms, confit garlic, poached eggs, fresh herbs and salsa verde finished w ricotta salata

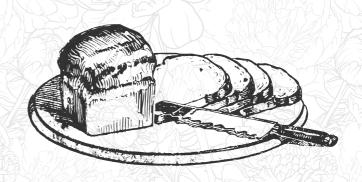
BREAKFAST BRUSCHETTA [V, GFO]

Bruschetta mix, avocado, halloumi, poached eggs, rocket w balsamic glaze on sourdough

BREKKY BOWL [VG]

Pumpkin, avocado, fresh beetroot, mixed seeds, roast tomato, spinach, mushrooms, hash brown and tomato relish





LUNCH

SMALL SHARED

FRESHLY SHUCKED OYSTERS [GF]

Certified organic oysters - sustainably sourced

Mignonette so.5 per oyster

Vodka lime granita \$1 per oyster

SALTBUSH AND PEPPER SQUID [GF]

250g Australian squid, saltbush, pepperberry,

davidson plum w/ aioli

GRILLED HALLOUMI [GF] [V]

Halloumi , wild honey, dukkah and rocket

WILD MUSHROOM ARANCINI [GF][V]

Wild mushroom w/ parmesan and truffle mayo

BOWL OF CHIPS

w/ Aioli

+ \$2 Sweet potato chips

<u>Substantial</u>

BALTER XPA FISH AND CHIPS

Australian snapper fillet in balter batter, chips, salad, tartare and lemon

TERIYAKI SALMON \$35.00

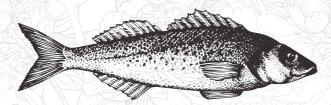
Jasmine rice, greens, wakame, pickled ginger and

sesame

MIXED ESPETADA [GFO] FOR 2 Chicken, lamb, beef skewers, chips, salad, flatbread w/ garlic Sauce

AUSTRALIAN SEAFOOD PLATTER [GFO] \$140.00

Fresh shucked oysters, scallops, balter snapper, king prawns, squid, half lobster, chips and salad *Available Friday | Saturday | Sunday





CHEESEBURGER & CHIPS	\$12.00
PANCAKES	\$12.00
PASTA	\$12.00
MARGHERITA PIZZA	\$12.00
NUGGETS & CHIPS	\$12.00
BACON AND EGG ROLL	\$8.00
FRUIT & YOGHURT	\$8.00

DESSERTS

STICKY DATE \$14.00
Sticky date served with ice cream

CHOCOLATE FONDANT \$14.00

Chocolate fondant served with ice cream

BURGER & PANINIS

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

1/2 | DZ

\$25 | \$45

\$20.00

\$16.00

\$16.00

\$10.00

\$30.00

\$65.00

SPICY CHICKEN BURGER [GFO]

Marinated chicken breast, avocado, cheese, house slaw w spicy mayo and chips on a milk bun

BRISKET BURGER [GFO]

180g beef brisket patty with burger sauce, cheese, lettuce, onion and house pickles on a milk bun

CLASSIC CHEESE AND BACON [GFO]

180g beef brisket patty with american mustard, tomato sauce, bacon, cheese, onion and house pickles on a milk bun

STEAK PANINI [GFO]

160g Sirloin steak, rocket. chimichurri, grilled peppers, grilled onion, cheese, BBQ and aioli sauce

FALAFEL PANINI [VG]

Falafel, slaw, vegan aioli, tomato and pickles

PASTA

PASTA ALLA NORMA [V]

Fresh linguine, grilled eggplant, zucchini, semi dried tomato, basil, pomodoro sauce and parmesan

MARINARA

Fresh linguine, napolitana sauce, squid, prawns. fish, mussels, basil and parmesan

SALADS

WELLNESS SALAD [VG,GF]

Pumpkin, kale, quinoa, chickpeas, broccoli, mint and macadamia cream

+\$6 Spicy chicken breast

+\$6 Lamb kofta

FATTOUSH SALAD [VG]

House-made pita bread, sumac yoghurt, pomegranate, lettuce, tomato, fetta, pickled

cucumber, parsley and radish

+\$6 Spicy chicken breast +\$6 Lamb kofta

THAI NOODLE SALAD [GF]

Fresh herbs, glass noodles, cherry tomatoes, cucumber, spanish onion and nahm jim

+\$6 Spicy chicken breast

+\$6 Lamb kofta



Bacon \$5 Nutella Sauce \$3 Hash brown \$3 Hollandaise \$2 Kofta \$6 Butterscotch sauce \$3 Chicken breast \$6 Beans \$4 Poached salmon \$6.5 Fetta \$4 2 Eggs \$4 Halloumi \$1 Pumpkin \$4 Honevcomb butter \$2 Avocado \$4 Coconut yoghurt \$2 Mushrooms \$4 Ice cream \$2

Spinach \$4 Falafel \$4.50 Roasted Tomatoes \$4

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\$22.00

\$23.00

\$23.00

\$25.00

\$25.00

\$22.00

\$28.00

\$32.00

\$22,00

\$20.00