

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] \$8.50
+\$1 Extra butter / Peanut butter / Jam / Organic honey / Vegemite

FRUIT TOAST \$8.50
w/ butter

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] \$14.00
Fried / Poached / Scrambled on your choice of toast

BACON AND EGG ROLL [GFO] \$14.00
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
- Roast tomatoes \$4
- Mixed mushrooms \$5
- Spinach \$4
- Hollandaise \$5
- Beans \$4
- Halloumi \$5
- Ice cream \$3

SUBSTANTIAL

EGGS BENNY [GFO] \$24.00

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

Bacon
Smoked salmon +\$3.50
Crab \$4.50

PANCAKES [V] \$22.00

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

Peach and Pistachio crumb
Honeycomb butter
Mixed berry compote
+\$3 Nutella Sauce
+\$3 Ice cream

ACAI BOWL [GF,V, VGO] \$24.00

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

RICOTTA TOAST \$24.00

Whipped ricotta, sourdough, peaches, seasonal fruits, honey, pistachio crumb, balsamic glaze

THE REAL DEAL [GFO] \$30.00

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] \$25.00

Sourdough, cherry tomatoes, haloumi, macadamia & chilli dukkha, snow pea sprouts, radish, poached eggs, goddess sauce

WILD MUSHROOMS [V,GFO] \$24.00

Sourdough, mixed mushrooms, goddess sauce, parmesan cheese, poached eggs and micro herbs

BUSH TOMATO TOAST [V, GFO] \$24.00

Sourdough, avocado, bush tomato mix, basil, 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

CRAB OMELETTE \$28.00

Shark bay crab, chilli, tomato, spinach, cream, eggs, herbs w toast



LUNCH FROM 11AM

LUNCH

SMALL SHARED

SALT AND PEPPER SQUID [GF] \$18.00

250g Australian squid, davidson plum w aioli

HALLOUMI CHIPS [GF] [V] \$20.00

Halloumi, sumac yoghurt, pomegranate, mint

SYDNEY ROCK OYSTERS (6) \$24.00

Mignonette

Vodka lime and cranberry granita \$3

BOWL OF CHIPS \$10.00

w/ Aioli

+ \$5 Sweet potato chips

ANTIPASTO PLATE \$26.00

Burrata, salami, ham, marinated olives, flat bread, beetroot hummus, marinated vegetables

SUBSTANTIAL

FLATHEAD FISH AND CHIPS \$32.00

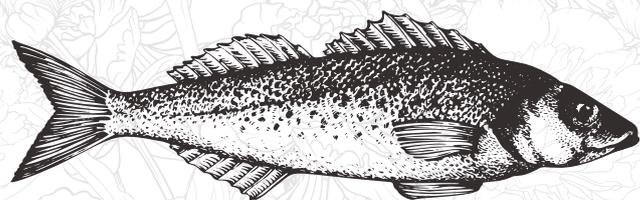
Flathead fillet in beer batter, chips, salad, tartare and lemon

STEAK FRITES \$36.00

250g Sirloin, chips, salad and hollandaise

SEAFOOD PLATTER \$45.00

Flathead, squid, smoked salmon, oysters, king prawns, chips, salad w tartare & lemon



KIDS

CHEESEBURGER & CHIPS \$14.00

PANCAKES \$14.00

PASTA \$14.00

MARGHERITA PIZZA \$14.00

NUGGETS & CHIPS \$14.00

FRUIT & YOGHURT \$8.00

BURGER & PANINIS

ALL SERVED W/CHIPS
+\$3 SWEET POTATO CHIPS

SOUTHERN FRIED CHICKEN BURGER [GFO] \$25.00

Slaw, cheese, pickles, spicy mayo, ranch sauce on a milk bun

GRILLED CHICKEN BURGER [GFO] \$25.00

Oregano and parika chicken, lettuce, tomato, cheese, aioli on a milk Bun

BLACK ANGUS BEEF BURGER [GFO] \$26.00

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

SMASHED CHEESEBURGER [GFO] \$26.00

180g smashed angus pattie, cheese, bacon, ketchup, american mustard, pickles, onion on a milk bun

STEAK SANDWICH [GFO] \$28.00

150g angus rump steak MB 2+, rocket, chimichurri, grilled peppers, grilled onion, cheese, BBQ and aioli sauce

PASTA

CHILLI CRAB RAVIOLI \$35.00

Blue swimmer crab, chilli, ravioli, fennel, onion, tomato, parsley, white wine, creme fraiche

SPAGHETTI BURATTA \$30.00

Hand made spaghetti, napoli sauce, chilli, olives, basil, buratta w parmesan

CHICKEN ALFREDO \$32.00

Hand made spaghetti, marinated chicken, spinach, semi dried tomato, white wine and cream sauce

SALADS

FATTOUSH SALAD [VG] \$24.00

Fried Lebanese bread, sumac yoghurt, pomegranate, lettuce, tomato, fetta, pickled cucumber, parsley and radish

+ \$6 Spicy chicken breast

+ \$6 Lamb kofta

BURATTA SALAD [V] \$26.00

Roasted peach, rocket, croutons, heirloom tomatoes, pistachio crumb, balsamic glaze

+ \$6 Spicy chicken breast

+ \$6 Lamb kofta

WELLNESS SALAD [VG] \$26.00

Pumpkin, kale, shallots, mint, chickpea, broccoli, quinoa, cranberries, house dressing w macadamia cream

+ \$6 Spicy chicken breast

+ \$6 Lamb kofta

CAESAR SALAD \$22.00

Cos lettuce, bacon, croutons, parmesan, egg, caesar dressing

+ \$6 Spicy chicken breast

+ \$6 Lamb kofta