

DRINKS



COFFEES

Espresso
Piccolo
Long Black
Flat White
Latte
Cappuccino
Mocha

CUP

\$4.7
\$4.7
\$5
\$5
\$5
\$5
\$5.5

MUG

\$6
\$6
\$6
\$6
\$6.5

HOT DRINKS

Chai Latte
Matcha Latte
Hot Chocolate
Pot of Waypoint Tea
Pot of Chai Tea

\$5.5
\$5.5
\$4.5

\$6.5
\$6.5
\$5.5
\$5.5
\$5.5

ICED DRINKS

Iced latte
Iced matcha latte
Iced chai
Iced coffee
Iced mocha
Iced chocolate

\$6
\$6
\$6
\$8
\$8
\$8

OPTIONAL EXTRAS

Ground Decaf \$0.70
Extra Shot \$0.70
Soy
Almond
Lactose Free
Oat
Coconut
Macadamia

MILKSHAKES

Chocolate
Vanilla
Strawberry
Caramel
Banana

\$7
\$7
\$7
\$7
\$7

FLAVOURS

Caramel
Hazelnut
Vanilla

SMOOTHIES

'Banana Buzz' banana, honey, and milk \$8.5
'Berry Coco' mixed berries, banana, coconut milk, honey \$9
'Good morning' fresh apple juice, spinach, mango \$9

CARBONATED DRINKS


Soft drinks (coke, diet coke, coke no sugar, sprite) \$4
Ginger beer \$4
San Pellegrino 300ml \$4


JUICES


Freshly squeezed orange juice \$8.5
'Ginger Zinger' with carrot, ginger, lemon, and orange \$9
'Green Goddess' with apple, celery, and spinach \$9
'Watermelon Breeze' with watermelon, mint, lime and cranberry \$9

SHARE THE LOVE

Follow our social channels, tag us in your photos and share your review on Google. We appreciate your support.

 Hide and Seek Cafe Lyneham

 @hide_and_seek_lyneham

 Hide and Seek Café

Please order at the counter • 10% surcharge on Weekends • 15% surcharge on Public Holiday

FOOD

ALL DAY MENU

TOASTED SOURDOUGH, MULTI-GRAIN OR FRUIT AND HONEY (GFO, DF, V) \$10

Choose from:

House made strawberry jam, peanut butter, or vegemite

House made lemon curd • Add \$3

YOUR WAY ON TOAST (GFO, DF) \$15

Locally sourced, free-range eggs,

Your choice of poached, fried or scrambled. Served on toasted sourdough.

EGGS BENEDICT (GFO, VO) \$22

Choose from:

Bacon

Sauteed mushrooms

House-cured salmon • Add \$2

Served on an English muffin with wilted spinach and hollandaise sauce.

EGG AND BACON ROLL (GFO, DF) \$12

With house made tomato relish, aioli, and rocket. Add cheese for \$1

THE AVO (GFO, DFO, V, VGO) \$22

With marinated fetta, roasted walnuts, gremolata, poached eggs and snow pea tendrils, served on toasted multi-grain

CHILLI SCRAMBLED EGGS (GFO, VGO) \$21

Sambal chilli scrambled eggs on charred multigrain with your choice of chorizo or haloumi

FROZEN BERRY YOGURT (GFO, V) \$19

Puffed millet, almonds, fresh summer fruit, coconut chia gel

CREAM BROULEE FRENCH TOAST (GFO, V) \$20

Brioche, strawberry coulis, crème patisserie and vanilla mascarpone

WILD MUSHROOM MEDLEY (VGO) \$22

Sauteed wild mushrooms, cashew and rosemary cream, lemon and herb butter, pangritata and multigrain toast.

CONFIT TOMATO BRUCHETTA (GFO, VGO) \$21

Toasted focaccia, fresh basil, labneh, Urfa pepper, basil oil

CLASSIC CHEESEBURGER (GFO, DFO) \$24

With ground beef patty, bacon, pickled cucumber, onion, house made tomato ketchup, mustard, and American cheese. Served with chips.



LUNCH

AVAILABLE AFTER 11:30AM

ITALIAN MEATBALLS (GFO, DFO) \$22

House rolled meatballs, tomato sugo, shaved pecorino, chargrilled baguette

CLASSIC CHICKEN CAESAR SALAD (DFO, GFO) \$24

Roast chicken breast, cos lettuce, anchovy, poached egg, parmesan

PAN SEARED BARRAMUNDI (GF, DF, V) \$27

Rosemary kipfler potatoes, orange and fennel salad, tartare sauce

TRADITIONAL FETTUCCINE CARBONARA (VO) \$24

Streaky bacon, guanciale, wild mushrooms, pecorino, egg

SIRLOIN OPEN STEAK SANDWICH (GFO, DFO) \$26

Charred multigrain, Provolone, semi dried tomatoes, roquette Served with chips

KIDS UNDER 12

Egg on toast \$12

Granola with fresh fruit and yogurt \$12

Kids beef burger with cheese and \$14

tomato sauce

SIDES

Toasted sourdough \$4

Hollandaise sauce \$3

Egg \$4

Spinach \$4

Hashbrown \$4

Slow roasted tomato \$4

Sautéed mushrooms \$5

Haloumi \$5

Smashed avocado \$5

Chorizo \$5

Bacon \$5

House-cured salmon \$7

Bowl of Chips w Aioli \$11

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Gluten Free (GF), Gluten Free Option (GFO), Dairy Free (DF), Dairy Free Option (DFO), Vegetarian (V), Vegetarian Option (VO), Vegan (VG)

Please inform our staff of any dietary requirements. Our fries are gluten free and cooked in a coeliac fryer. Swap to GF bread \$2.