

Breakfast 6.30am to 11.30am

Eggs & Toast - Two (2) eggs cooked your way, served with toasted Sourdough \$15.5 [GFA V](#) **Add bacon / or sides**

Big Brekky - Two (2) eggs cooked your way, grilled bacon, pork chipolatas, blistered tomatoes and baby spinach, Home made Rosti chips. Served with toasted Sourdough. \$28.8 [Vego option available](#) **Add chorizo / Halloumi / Hash browns / Mushrooms...**

Fuzzy Ricotta Pancakes – GF fluffy ricotta pancakes. With tangy passionfruit curd. Fresh berries and homemade blueberry semi freddo ice cream \$24.0 [V GF](#)

Rueben Sandwich – Home cooked shaved Corn Beef on Rye bread with Swiss style cheese, Tradition sauerkraut, Russian dressing. Sliced pickle. Served with fries \$24.5 **Add chorizo / Halloumi / Hash browns / Rosti**

Avocado Toast – Beetroot Hummus. Crushed avocado with toasted Turkish bread. Rocket, Drizzled with lemon infused olive oil. Sliced Heirloom tomatoes. Cracked black pepper \$21 [GFA Vegan](#) **Add Halloumi or Bacon**

Denver Omelette – Sautéed Ham, Shallots, Bell peppers, Tomatoes, Cheddar cheese Omelette. Cooked and served in the skillet pan with tomato relish and Sourdough toast \$24.9 [GFA](#) **Add chorizo / Halloumi / Hash browns / Rosti**

Scallop and Prawn Toast – Asian inspired grilled sesame toast. Toasted sourdough topped with shredded scallops, prawns and sesame seeds,. Mango salsa, mild chilli oil. Fried egg. Rocket & coriander salad. \$27.9 **add Halloumi / Hash browns / Rosti**

Slow Cooked Pulled Beef Brisket – Native dried Kakadu plum & bush pepperberry rubbed Brisket, slow cooked for 12hrs, with Celery and carrots, caramelised purple onions Jus. Cherry tomatoes. USA styled maple corn meal bread. Poached egg. Watercress Salad. \$25.9 **Add Halloumi / Hash browns / Rosti / Spinach**

Shakshouka Eggs— Middle eastern styled tomato & capsicum spiced sauce with Chorizo sausage, Feta. Poached eggs & Turkish \$25.0 [Vego Vegan GFA](#) **Add Halloumi / Hash browns / Rosti / Spinach**

Traditional Smoked Salmon Bagel - Toasted New York style white Bagel with dill and chive cashew nut 'cream cheese'. Shaved Smoked Salmon. Capers, rocket & water cress salad with hollandaise sauce \$23.9 **Add Avocado / Halloumi**

Vegan "Smoked Salmon" & Vegan "Crème Cheese" Bagel Toasted New York style Bagel with dill and chive cashew nut 'cream cheese', 'Home marinated 'Vegan Salmon Ribbons' with rocket & water cress salad. \$23.90 [GFA Vegan](#) **Add grilled tomatoes / smashed avocado / fries**

Eggs Benedict – Toasted English Muffin, poached eggs, baby spinach and warm Hollandaise sauce. *ADD YOUR Protein*

• Bacon • Pulled Beef • Smoked Salmon • OR Homemade **Vegan "Salmon"** \$23.00

Brekky Sides-

- 2 x Hash browns \$5.3
 - Home Made Rosti \$5.3
 - Roast cherry tomatoes \$4
 - Grilled Haloumi \$6.5
 - Smashed avocado \$6.5
 - Grilled Chorizo sausage \$6.5
 - Fresh baby spinach \$4
 - Sautéed Mushrooms \$5.5
 - Grilled bacon (2 rashers) \$6.5
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ALL DAY Acai Bowls-

Acai Fruit Bowl – Blended native Brazilian frozen Acai berries. Scooped & served with fresh fruit, nuts. Coconut shards, seeds & nuts. Sm\$17.0 Reg\$19.0 [GF Vegan](#)

Caramelised Banana – Blended Brazilian acai berries frozen and scooped. Grilled fresh Banana. Severed with Oat crumble chunks and fresh berries. Sm\$17.0 Reg\$19 [GF Vegan](#)

Lunch 11.30am to 2pm

Coconut Poached Chicken and Asian Slaw Salad. Chicken fillets poached in coconut milk. Shredded Asian slaw with toasted cashews, Topped with crunchy noodles and coconut water dressing. \$24 [GFA](#) **Add Crispy Bacon / or Sides**

Seasonal Root Vegetable Salad- Pan seared Vegetables with Lentils, Heirloom Tomatoes and Black beans. Macadamia nuts. Baby spinach and lemon and brown rice syrup glaze. \$22. [GFA](#) [Vegan](#) **Add Bacon / Chicken / Halloumi / fries**

Denver Omelette – Sautéed Ham, shallots, Tomatoes, Bell peppers, Cheddar cheese Omelette. Cooked and served in the skillet pan with tomato relish and Sourdough toast \$24.9 [GFA](#) **Add sweet potato fries / onions rings/ fries**

Slow Cooked Pulled Beef Brisket – Native dried Kakadu plum & bush pepperberry rubbed Brisket, slow cooked for 12hrs, with Celery and carrots, caramelised purple onions Jus. Cherry tomatoes. USA styled cornmeal bread. Poached egg. Watercress Salad. \$25.9 **Add sweet potato fries / onions rings / fires / Halloumi**

Shakshouka Eggs— Middle eastern styled tomato & capsicum spiced sauce with Chorizo sausage, Feta. Poached eggs & Turkish toast \$25.0 [Vego](#) [Vegan](#) [GFA](#) **sweet potato fries / onions rings / fires / Halloumi**

Seared Barramundi Fillet, with French lentils, Heirloom tomatoes and warm vegetable salad. Fresh basil dressing. Crème fraiche and radish. Greens and cress. \$29. [GF](#) **Add fries / rosti chips / side garden salad**

Karaage Chicken Burger, Toasted brioche burger bun, Japanese style marinated Karaage chicken fillet. Honey soy glaze, Kewpie mayo, pickled ginger, tomato and lettuce. \$22 **Add sweet potato fries / onions rings / fires / halloumi**

Rueben Sandwich – Home cooked shaved Corn Beef on Rye bread with Swiss style cheese, Traditional sauerkraut, Russian dressing. Sliced pickle. Served with fries \$24.5 **Add Garden side salad**

Traditional Smoked Salmon Bagel - Toasted New York style white Bagel with dill and chive cashew nut 'cream cheese'. Shaved Smoked Salmon. Capers, rocket & water cress salad with hollandaise sauce \$23.9 **Add onions rings / fries**

Vegan "Smoked Salmon" & Vegan "Crème Cheese" Bagel Toasted New York style Bagel with dill and chive cashew nut 'cream cheese', 'Home marinated 'Vegan Salmon Ribbons' with rocket & water cress salad. \$23.90 [Vegan](#)

ALL DAY Acai Bowls-

Acai Fruit Bowl – Blended native Brazilian frozen Acai berries. Scooped & served with fresh fruit. Coconut shards, seeds and nuts. Sm\$17.0 Reg\$19.0 [GF](#) [Vegan](#)

Caramelised Banana – Blended acai berries frozen & scooped. Grilled fresh Banana. Severed with Oat crumble chunks and fresh berries. Sm\$17.0 Reg\$19 [Vegan](#)

Lunch add on's & Sides

- 2 x Hash browns \$5.3
- Grilled bacon (2 rashers) \$6.5
- Grilled Chorizo sausage \$6.5
- Grilled Haloumi \$6.5
- Smashed avocado \$6.5
- Grilled bacon (2 rashers) \$6.5
- Fresh baby spinach \$4
- Sautéed Mushrooms \$5.5
- Garden Salad \$6
- Fries \$6 *side with a meal*
- Sweet Potato Fries \$6 *side with a meal*
- Onion Rins \$6 *side with a meal*

Bowl of Shoe String Fries w Tomato Sauce \$12 bowl

Bowl Sweet Potato Fries w Aioli \$12 bowl

Bowl of Beer Battered Onion Rings w Ranch \$12 bowl

Kids Menu

See coloring sheets and pencils on the counter 🍷

Eggs on Toast \$9

1 x Dippy Egg with buttered Soldiers, bacon bits & greens \$11

Avo Kids! Toast with Avocado mash \$8

Kids Gluten Free Pancake, Ice cream and maple syrup \$10

Tempura Flathead tails and chips \$9

Toastie (HTC) Ham, Cheese & Tomato \$8.9

Croissant - Ham and Cheese \$8.9

Kids Milk Shakes 12oz \$8.5

- Chocolate ● Strawberry ● Caramel ● Vanilla ● Lime ●

Puppy Menu

Puppuccino - \$3.00

Side of Bacon – \$6.50

Doggy Biscuits - \$3.00 (human grade)

We love our fur-babies. BUT, Please keep your dogs on a leash and secure at all times.



Brewed Ice Tea & Matcha 16oz \$8.9

- Brewed tea over ice
- Peach tea brewed over ice
- Iced Strawberry Matcha. Smashed strawberries, Matcha, Milk & Ice

Frappes 16oz \$8.9

- Chocolate ● Coffee ● Matcha ● Caramel Latte ●

Smoothies 16oz \$9.5

- Bali Bliss – Mango, Banana, Pineapple, Passionfruit. Coconut
- Dragon Fruit – Dragon fruit, Strawberries, Banana & clean caramel
- Kiwi Morena – Kiwi fruit, Mango, Pineapple & Kale
- Watermelon Smash – Watermelon, apple and ice.

Milk Shakes (2 x scoop ice cream) 16oz \$8.5

- Chocolate ● Strawberry ● Caramel ● Vanilla ● Lime ●

Thick Shakes (4 x scoop ice cream) 16oz \$9.9

- Chocolate ● Strawberry ● Caramel ● Vanilla ● Lime ●

Gourmet Shakes 16oz \$11.90

Tim Tam – Smashed Tim Tam, Caramel ,milk, malt, whipped cream

Malteser – crushed Maltesers', Chocolate syrup, Caramel milk and whipped cream

Cherry ripe - Strawberry milk, coconut shards, Choccy Syrup, Cherry ripe chunks

White Chocolate & Macadamia Nut Crunch – Smashed Cookies & toasted Macadamia nuts, Salted caramel topping. Whipped Cream

FROM THE BAR — after 10.00am

Spritz Bar \$14 (from 10am)

Aperol Spritz- Aperol, Prosecco, soda

Watermelon Spritz – Vodka, Prosecco, Watermelon, mint

Limoncello Spritz – Limoncello, Prosecco, soda

Hugo Spritz– St Germain, Prosecco, soda, lime

Brunch Cocktails \$16 (from 10am)

Mimosa—Sparkling wine, Orange Juice, garnish

The Mule– muddled lime, bitters, vodka, ginger beer

All Day Classic Cocktails \$19 (from 10am)

Apple Sling – Gin, Triple Sec, Apple Juice, mint

Espresso Martini – Espresso, Kahlua, Vodka, Vanilla

Mojito – Muddled lime, mint and sugar, Bacardi, soda, crushed ice

Classic Margarita – Tequila, Triple Sec, lime & salt garnish

Tommy's Margarita – Tequila, Agave Nectar, lime & salt garnish

Watermelon & Basil Margarita– Basil, Tequila, watermelon, lime salt & garnish

Sparkling Wine

Dunes & Greene **Sparkling Brut**, South Australia \$12 B\$42

Redbank **Prosecco**, Victoria \$11 B\$39

White Wine & Rose 150ml/250ml

Heirloom Adelaide Hills **Pinot Grigio** SA \$14/\$18 B\$42

HaHa **Sauvignon Blanc**, Marlborough, NZ \$12/\$18 B\$42

Tarra Warra **Chardonnay**, Yarra Valley, Vic \$14/\$18 B\$42

LaVieille Ferme Cotes du Ventoux **Rose'** \$12/\$18 B\$46

Red Wine

St Clair, Pinot Noir, Marlborough, NZ \$12/\$18 B\$42

Bleasdale, Shiraz, Langhorne Greek SA \$12/\$18

Beer & Cider

Apple Cider (Bottle) \$11

Alcoholic Ginger Beer (Can) \$12

Corona Extra 4.5%, Mexico \$11.0

Great Northern Original 4.2%, Australia \$11.0

Asahi Super Dry 5.1%, Japan \$11.0

Coffee Espresso & Brewed

Beverages

	Cup	Mug
Café Latte		
Cappuccino	\$5.0	5.5
Flat White		
Long Black		
Turmeric Latte / Matcha Late		
Chai		
Hot Chocolate /White Chocolate		
Short Black/ Doppio	\$5.0	
Macchiato	\$5.0	
Dirty Chai	\$5.7	6.7
Mocha	\$5.7	6.7
Takeway Tea (Bag)	\$5.0	

Tea - Pot \$5.7

English Breakfast, Earl Grey, Lemongrass & Ginger, Peppermint, Green Tea, Chamomile, Chia

Iced Coffee/Chai 16zoz/20oz

Iced Chai <u>w</u> Honey	\$6.7	7.7
Iced Café Latte	\$6.7	7.7
Iced Matcha Latte	\$6.7	7.7
Iced Long Black	\$6.7	7.7
Iced Coffee <u>w</u> Ice cream	\$7.2	8.7
Iced Mocha <u>w</u> Ice cream	\$7.7	8.7