

EGGS YOUR WAY \$15.5

Two free range eggs cooked your way, served w toasted sourdough & house made relish (GFA)

EXTRAS - ADD TO ANY MEAL

Extra egg | Toast | \$4

2 hash browns | potato & feta rosti | roast tomatoes | wilted spinach | \$5.50

crushed avocado | chorizo | halloumi | bacon | garlic mushrooms | \$6.5

smoked salmon | housemade bacon | \$7.50

EGGS BENEDICT \$25

Bacon | Garlic mushrooms | Smoked Salmon | Halloumi

Served w baby spinach leaves, toasted sourdough & two poached eggs topped w hollandaise

BREAKFAST RAMEN \$27

Cured egg, house cured belly bacon, pork broth, noodles, crispy chilli, herbs & greens

MUSHROOM HASH \$25

Truffled potato hash, garlic forest mushrooms, toasted honey almond flakes, feta cream & fried egg (V)(GF)

BAKED EGGS \$26

In a rich sugo & sobradasa w cheesy garlic flatbread, topped w fresh herbs & crispy sweet potato (GFO)

Add Halloumi \$6.5

CRUSHED AVOCADO \$24

On turkish bread, turmeric cauliflower creme, roasted leeks, crushed hazelnuts & lemon dressed watercress (V)

PISTACHIO FRENCH TOAST \$24.5

Honey syrup, toasted pistachios & paste, salted caramel ice cream, poached pear & toasted kataifi pastry (V)

CHOC WAFFLE \$24.5

Vanilla bean & dark chocolate ice cream, cherry coulis, whipped cream, shaved chocolate, seasonal fruits (V)

PEAR & PECAN PORRIDGE \$19.5

5 grain mix topped w pear slices & candied pecans, maple drizzle, fresh fruits & yoghurt (V)

FRUIT LOAF \$16.5

Toasted & served w mixed berry jam, sweetened ricotta, honey & fresh fruits (V)

ALL DAY DINING



Book a table
Order online
Functions
Catering

FRESH FRUIT ACAI BOWL

With seasonal fresh fruit, house made granola filled w dried fruit, rolled oats & mixed smashed nuts (V)

ALMOND & CASHEW ACAI BOWL

Peanut butter swirls w cashew, almond & buckwheat clusters & fresh sliced fruit (GF | DF | VEGAN)

Small \$ 16.5 | Regular \$19.5

BARRAMUNDI \$30

French onion soubise, crispy chickpeas, broccolini, pickled carrot ribbons & lemon infused olive oil (GF)

KOREAN FRIED CHICKEN BURGER \$25

Gochujang glazed fried chicken, kimchi mayo, shredded lettuce

VIETNAMESE CHICKEN MEATBALL \$25

W warm crispy rice, edamame, cucumber, red onion, beansprouts & mixed herbs (GF | DF)
Add crushed avocado \$6.5

RENDANG CLUB SANDWICH \$26

Slow cooked beef, raita, pickled cucumber & onion crisps, swiss cheese, slice tomato & mixed leaves

FRITTER STACK \$26

Zucchini & chickpea fritters w avocado on sweet potato hummus w a salad of mixed leaves, roast capsicum strips & macadamia dukkha (GF | DF | VEGAN)

CHIPS Side \$6 | Bowl \$12
Shoestring | Sweet Potato

ESPRESSO • DINING • WINE BAR • EVENTS

COFFEE**CUP \$5.5 | Mug \$6.0**

Cappuccino | Latte | Flat White | Long Black | Iced Latte |
 Long Macchiato | Cold Brew | Piccolo | Short Macchiato
 Short Black \$5
 Dirty Chai | Mocha | add \$0.70

SPECIALTY**CUP \$5.5 | Mug \$6.0**

Spiced Chai | Turmeric Latte | Matcha Latte |
 Hot Chocolate

LOOSE LEAF TEA**Pot \$6.5**

English Breakfast | Lemongrass and Ginger | Oriental
 Jasmine | Earl Grey | Honey Dew Melon | Peppermint
 | Malabar Chai - made w water or milk

ICED DRINKS**\$8.5**

Served w ice cream & whipped cream
 Iced Chocolate | Iced Coffee | Iced Mocha |
 Iced Strawberry Matcha

MILKSHAKES**Kid \$5 | Large \$8**

Banana | Chocolate | Strawberry | Vanilla | Lime |
 Caramel | Mint
 Thickshake add \$2.50 | Malt \$0.70

FRAPPES**\$8.5**

Chocolate | Coffee | Matcha | Spiced Chai | White
 Chocolate

HEAVENLY SHAKES**\$9**

Milk shake filled w biscuits, ice cream & chocolates,
 topped with whipped cream
 Cookies & Cream | Biscoff | Choc-Honeycomb

ICED LATTE CAN**\$10.5**

Fuel&Co's espresso over ice & ice cream w milk of your
 choice
 Condensed milk caramel | Kinder bueno

ICED TEA**\$9**

Refreshing twist on an old favourite - Brewed tea, soda &
 fresh fruit
 Peach & Lemon | Mango & Passionfruit

NOAH'S JUICE**\$6**

Watermelon, mint & apple | crisp apple | Valencia orange |
 Beetroot, carrot, ginger, Veggie Juice | Apple, Kiwi, Mango,
 Peach & Lime

SMOOTHIES**\$9.5**

Tropicana | Mango, Apple & Pineapple Juice

Vitamin Fix | Berries, Chia, Dragon Fruit, Banana, Goji &
 Coconut water

Energy Boost | Banana, Dates, oats and manuka honey w
 your choice of milk

Green Power | Kiwi, Kale, pineapple, spinach, coconut,
 mint & Spirulina w Coconut water

DRINK**MENU****SAN PELLEGRINO****250ML \$4 | 750ML \$11**

Sparkling Water

SODAS

Bundaberg - Ginger Beer | Traditional Lemonade | Lemon,
 Lime & Bitters \$6
 Coke | Coke Zero \$4

ALCOHOL AVAILABLE FROM 10AM**SPARKLING WINE****G B**

Dunes & Greene Sparkling Brut, South Australia
 Redbank Prosecco, Victoria

\$12 \$42
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WHITE WINE**150ml 250ml B**

Bleasdale Pinot Gris, Langhorne Creek, SA
 HaHa Sauvignon Blanc, Marlborough, NZ
 Tarra Warra Chardonnay, Yarra Valley, VIC
 Annabelle's Rose, Jim Barry, Clare Valley, SA

\$12 \$18 \$42
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 \$13 \$19 \$43

RED WINE**150ml 250ml B**

St Clair, Pinot Noir, Marlborough, NZ
 Bleasdale Shiraz, Langhorne Creek, SA

\$12 \$18 \$42
 \$12 \$18 \$42

SPECIALTY**B**

Somersby Apple Cider
 Brookvale Union Ginger Beer

\$12
 \$14

BEER**B**

Great Northern Zero 0.0%
 Straddie Mid Track 2.8%
 All Inn -Session Pale Ale 3.5%
 All Inn -Japanese Lager 4.3%
 Peroni Nastro Azzurro 5.1%

\$10
 \$12
 \$12
 \$12
 \$12

BRUNCH COCKTAILS**\$14**

Mimosa | Australian Sparkling, 100% orange juice
 Bloody Mary | Traditionally Satisfying

COCKTAILS**\$18**

Raspberry Cosmo | Vodka, Cranberry, Raspberry & Triple Sec
Hugo Spritz | Elderflower Liquor, Prosecco, Soda & Mint
Passionfruit Martini | Sparkling Wine, Pineapple Juice, vanilla vodka &
 passionfruit

**Full-Service Bar - Ask your waiter for any
 special request!**

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