

# BREAKFAST

---

<b>TOAST</b>	<b>7.0</b>
Sourdough, multigrain or ciabatta toast with butter and your choice of house made strawberry & rhubarb jam, fig and walnut jam, peanut butter or vegemite	
Gluten-free toast	<b>+1.0</b>
Fruit toast	<b>+1.0</b>
<b>BIRCHER MUESLI</b>	<b>13.5</b>
Overnight soaked rolled oats with apple juice, berries, nuts and seeds topped with labneh, passionfruit and cinnamon honey (V)	
<b>BANANA BREAD FRENCH TOAST</b>	<b>17.9</b>
Homemade banana bread French toast with mascarpone, mixed berries, passionfruit, crushed nuts, fresh berries, maple syrup and dehydrated strawberries (V)	
<b>RICOTTA HOTCAKES</b>	<b>17.9</b>
Fluffy ricotta hotcakes with lemon curd, chocolate soil, fresh berries, candied lemon, crushed pistachios, mascarpone, dehydrated strawberries and maple syrup (V)	
<b>BREKIE BUN</b>	<b>16.9</b>
Fried egg, bacon, smashed avocado, spinach, grilled halloumi cheese and tomato relish in a brioche bun with a side of onion rings	
<b>CORN AND ZUCCHINI FRITTERS</b>	<b>17.9</b>
Served with yoghurt, smashed avocado, tomato relish, poached eggs and a salad of roquette, radish and feta (GF, V)	
<b>CHILLI EGGS</b>	<b>17.9</b>
Golden folded eggs with diced kransky and chilli topped with crispy fried shallots on a toasted crossaint	
<b>TWISTED BENEDICT</b>	<b>18.9</b>
Grilled double smoked bacon, tomato & onion salsa, pork crackling, poached eggs and apple cider hollandaise	
<b>CRUSHED AVOCADO</b>	<b>18.9</b>
Smashed avocado mixed with quinoa and medley tomatoes, topped with marinated feta, seeds, radish and pomegranate served on toasted ciabatta with house made minted capsicum chutney (V)	

<b>VEGAN BREAKFAST BOWL</b>	<b>18.9</b>
Turmeric infused cauliflower and tofu scramble, quinoa, beetroot hummus, fresh avocado, smashed potato hash, seeds, fried kale, red capsicum and red onion (VE, V, GF)	
<b>ATLANTIC</b>	<b>19.5</b>
House made potato hash topped with smashed avocado, smoked salmon, cucumber ribbons, poached eggs, hollandaise, and a salad of snow peas tendrils, radish and pomegranate (GF)	
<b>MR BIG</b>	<b>20.9</b>
Grilled double smoked bacon, rosemary & thyme mushroom, kransky, roasted tomato, spinach, house made hash and poached eggs served with sourdough toast	
<b>EXTRAS</b>	<b>3.5</b>
Asparagus / sautéed spinach / roast tomato / rosemary & thyme mushroom / egg	
Smoked salmon / kransky / smoked bacon / fresh avocado / smashed avocado / grilled halloumi cheese / marinated feta / house made potato hash / turmeric infused cauliflower and tofu	<b>4.5</b>
Grilled chicken breast / slow cooked lamb shoulder	<b>5.0</b>

# LUNCH

---

<b>NASI GORENG</b>	<b>17.9</b>
Fried rice with nasi sauce, cabbage, chilli, garlic, bean sprouts, crispy shallots and a fried egg (V)	
Add: Chicken	<b>+5.0</b>
<b>MARINARA LINGUINI</b>	<b>21.9</b>
Pan seared seafood with garlic, chilli, parmesan and parsley in a white wine sauce and sweet paprika oil	
<b>FISH &amp; CHIPS</b>	<b>19.9</b>
Beer battered barramundi fillets, chips, lemon, and tartare sauce served with coleslaw salad	
<b>CAJUN SPICED GRILLED CHICKEN BURGER</b>	<b>19.9</b>
Cajun spiced chicken breast, tomato relish, roquette, tomato, bacon, swiss cheese and mayonnaise in a buttermilk bun served with fries	

<b>WAGYU BEEF BURGER</b>	<b>19.9</b>
Wagyu beef patty, roquette, pickles, tomato relish, cheddar cheese, tomato and aioli in a buttermilk bun served with wedges	
<b>SUPERFOOD BOWL</b>	<b>18.9</b>
Kale, asparagus, broccolini, roasted baby carrots, zucchini, cauliflower, pomegranate, crushed hazelnuts, hummus and house made Thai dressing (V, GF)	
Add: Slow cooked lamb shoulder	<b>+5.0</b>
Add: Grilled Chicken	<b>+5.0</b>
<b>CALAMARI SALAD</b>	<b>18.9</b>
Semolina dusted fried calamari, green papaya, roasted cashews, mint, carrots, cabbage, capsicum, snow pea tendrils, chilli, crispy shallots and asian dressings	
<b>LAMB TACOS</b>	<b>20.9</b>
Three mini tortillas filled with slow cooked lamb shoulder, tomato & onion salsa, minted capsicum chutney, slaw and tzatziki	
<b>SOUTHERN FRIED CHICKEN BAO</b>	<b>20.9</b>
Three mini baos filled with southern fried chicken, slaw, chipotle mayo, chilli and coriander	
<b>BOWL OF FRIES</b>	<b>8.0</b>
Served with tomato sauce	
<b>BOWL OF WEDGES</b>	<b>10.0</b>
Served with sweet chilli sauce & sour cream	
<b>KIDS</b>	
<b>EGG &amp; BACON</b>	<b>9.0</b>
Your choice of fried, poached or scrambled egg served with bacon and sourdough toast	
<b>BELGIUM WAFFLE</b>	<b>12.0</b>
Served with Belgium chocolate ice cream, strawberries and maple syrup	
<b>BOLOGNESE LINGUINI</b>	<b>12.0</b>
Beef bolognese sauce with parmesan cheese	
<b>POPCORN CHICKEN</b>	<b>12.0</b>
Fried popcorn chicken breast served with fries	

## HOT DRINKS

---

### HOUSE COFFEE BLEND

4.0

Arabica coffee, sourced from the highland plantations of Africa and Central America. A beautifully balanced and full-bodied blend with dark cocoa undertones, hints of vanilla and a sweet maple syrup finish

Latte / Cappuccino / Flat White / Piccolo / Espresso / Short Macchiato / Long Macchiato / Long Black

Mug +0.8  
Freshly Ground Decaf +0.5  
Bonsoy Milk +0.5  
Milklab Milk: Almond, Coconut, Lactose Free +0.5  
Syrups - Caramel, Hazelnut, Vanilla, Coconut +0.5  
Strong +0.3

### AFFOGATO

5.0

100% Arabica coffee extracted over a scoop of creamy vanilla ice cream

### 9 SPICE CHAI LATTE

5.5

A blend of aromatic spices, organic black tea and raw organic honey. Served in a Turkish pot with cinnamon spice dusting

### TUMERIC CHAI LATTE

5.5

A caffeine-free blend, with fresh ground tumeric, ginger, black pepper, cinnamon, rooibos and honey. Served in a Turkish pot with cinnamon spice dusting

### MATCHA LATTE

5.5

Powdered green tea leaf latte

### BOUNTY HOT CHOCOLATE

6.0

A mix of Belgium's finest milk chocolate callets melted down in a warm creamy coconut milk. Garnished with couverture chocolate

### BELGIAN HOT CHOCOLATE

5.5

A mix of Belgium's finest milk chocolate callets melted down in a warm creamy milk. Garnished with couverture chocolate

### BELGIAN MOCHA

5.5

A mix of Belgium's finest milk chocolate callets melted down in a warm creamy milk with a premium espresso shot. Garnished with couverture chocolate

### BABYCINO

1.0

Layers of creamy froth and chocolate sprinkles served with a marshmallow

### CHAMELLIA TEA - CERTIFIED ORGANIC

4.5

After visiting nearly 100 estates around the world Chamellia uncovered a gem in Ruhuna, Sri Lanka's southwestern tea growing region. Chamellia is involved every step of the way, from withering the tea leaves to oxidisation and drying.

English Breakfast / Earl Grey Supreme / Chamomile / Lemongrass & Ginger / Liquorice, Peppermint & Fennel / Tulsi & Rose / Masala Chai / China Sencha / Peppermint

## COLD DRINKS

---

### SMOOTHIES

7.9

**BANANA BUZZ** Milk, Banana, Ice Cream, Cinnamon, Honey

**DELICIOUS BERRY** Milk, Mixed Berries, Yoghurt, Honey

**COCONUT DELIGHT** Coconut Water, Mango, Strawberry, Yoghurt, Coconut

**TROPICAL SUNRISE** Milk, Mango, Strawberry, Passionfruit, Yoghurt, Honey

**ACAI** Almond Milk, Acai, Mixed Berries, Yoghurt

### FRESHLY SQUEEZED JUICE

7.9

**HEALTH CONSCIOUS** Beetroot, Celery, Carrot, Apple

**SWEETNESS** Pineapple, Apple, Strawberry, Watermelon

**A LITTLE THIRSTY** Watermelon, Apple, Orange, Lemon

**SOMETHING MINTY** Pineapple, Apple, Mint, Lemon

**GREEN MACHINE** Apple, Celery, Baby Spinach, Cucumber

**ON ITS OWN** Choose up to 3 fruits or veggies on its own

### TRADITIONAL MILKSHAKES

6.9

Chocolate / Vanilla / Caramel / Strawberry

Add Malt

+ 0.5

Thickshakes

+ 1.0

### ICED TEA

6.9

English breakfast tea with lemon and mint

### ICED CHAI LATTE

6.9

A milky blend of aromatic spices, organic black tea and raw organic honey served with ice and ice cream

### COLD BREW

5.0

Served with ice

### ICED COFFEE

6.9

Cold brew coffee served with ice, milk and ice cream

### ICED CHOCOLATE / MOCHA

6.9

Served with ice, milk and ice cream

### ICED LATTE/LONG BLACK

4.0

## SUPERSHAKES

15.0

**NUTELLA CHOC BROWNIE** Nutella milkshake, cream, Nutella brownie cookie, choc crumble, Nutella cake

**STRAWBERRIES & CREAM** Strawberry milkshak, cream, red velvet cake, strawberries, raspberry coulis, white choc ganache and fairy floss

**COOKIES & CREAM** Cookies and cream milkshake, cream, cookies and cream ice cream, wafer cone, mini Oreos, choc crumble and white choc ganache

**LOLLY HEAVEN** Blue Heaven milkshake, cream, sour straps, 100's & 1000's, gigantic lollypop, fairy floss, popping candy and white choc ganache

**PEANUT BUTTER SALTED CARAMEL** Peanut butter salted caramel milkshake, cream, choc ganache, pretzels, caramel popcorn, Reese's, and peanut butter brownie cookie

**FERRERO ROCHER** Chocolate hazelnut milkshake, cream, choc ganache, hazelnuts, choc crumble, Ferrero Rocher mini cake, chocolate wafer stick

