

# BREAKFAST

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## TOAST

Sourdough, multigrain or ciabatta toast with butter and your choice of house made strawberry & rhubarb jam, marmalade, peanut butter or vegemite  
Gluten-free toast  
Fruit toast

## BIRCHER MUESLI

Overnight soaked rolled oats with apple juice topped with honey, cinnamon infused yoghurt, strawberries, passionfruit, crushed nuts and seeds (V)

## ACAI BOWL

Amazon organic acai berry blended with mixed berries and almond milk topped with toasted coconut, banana, crushed nuts, chia seeds and fresh berries (VE, GF)

## BANANA BREAD FRENCH TOAST

Homemade banana bread French toast with mascarpone, mixed berries, passionfruit, crushed nuts, cinnamon sugar and maple syrup (V)

## NUTELLA HOTCAKE

Fluffy ricotta hotcake with nutella mascarpone, crushed pistachio, fresh berries, Persian fairy floss and maple syrup (V)

## BREKKIE BUN

Fried egg, bacon, avocado, tasty cheese, spinach and tomato relish in a brioche bun with a side of onion rings

## THE VEGETARIAN

House made potato hash, roasted tomato, rosemary and thyme mushroom, avocado, halloumi cheese, spinach, poached eggs served with toasted multigrain bread (V)

## BREKKIE BRUSCHETTA

Pan fried mushroom, tomato, halloumi cheese, red onion, asparagus and basil pesto on toasted ciabatta bread and poached eggs (V)

## SWEET POTATO & PUMPKIN FRITTERS

Smashed avocado, tomato relish, poached eggs and a salad of roquette, medley tomato and crispy shallots (V)  
Add bacon

## BENEDICT

Grilled bacon, poached eggs, asparagus, hollandaise sauce on toasted sourdough served with a side of house made hash brown

## CRUSHED AVOCADO

Smashed avocado, medley tomatoes, marinated goats cheese, dukkha, radish, quinoa and pomegranate on ciabatta bread with poached eggs (V)

## THE ATLANTIC

House made hash topped with smashed avocado, smoked salmon, poached eggs, hollandaise, roquette, parmesan and snow pea tendril salad (GF)

## MR BIG

Grilled bacon, rosemary and thyme mushrooms, chorizo, roasted tomato, spinach, house made hash, and poached eggs served with sourdough toast

## EGGS ANY STYLE

Poached, scrambled or fried on sourdough toast (V)  
Why not add a delicious side from our extras below...

## EXTRAS

Smoked Salmon / Chorizo / Bacon / Avocado / Goats cheese / Halloumi cheese / House Made Potato Hash  
Asparagus / Spinach / Mushroom / Tomato / Egg

# LUNCH

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## NASI GORENG

Fried rice with nasi sauce, cabbage, chilli, garlic, bean sprouts, crispy shallots and a fried egg (V)  
Add Chicken

## PRAWN & CHORIZO SPAGHETTI

Pan seared prawns, premium chorizo, zucchini, garlic and chilli in a white wine sauce with parmesan, paprika oil and roquette

## FISH & CHIPS

Beer battered fish fillets, chips, lemon, and tartare sauce served with coleslaw salad

## VEGGIE BURGER

Mushroom, avocado, spinach, halloumi cheese, tomato relish and aioli in a brioche bun served with onion rings (V)

## GRILLED CHICKEN BURGER

Chicken breast, Swiss cheese, avocado, tomato relish, roquette, tomato and chipotle mayonnaise in a charcoal bun served with fries

## ANGUS BEEF BURGER

Victorian grass fed angus beef patty, cheddar cheese, tomato, bacon, tomato relish, aioli and roquette in a brioche bun served with fries

## THAI BEEF SALAD

Marinated beef strips, crispy noodles, cabbage, carrot, red capsicum, cashews, sweet potato shavings and house made Thai dressing

## QUINOA SALAD

Roasted vegetables, quinoa, roquette, walnuts, seeds, pomegranate, feta cheese, balsamic vinaigrette, cranberries and extra virgin olive oil (V, GF)  
Add Chicken

## BOWL OF FRIES

Served with tomato sauce

## BOWL OF WEDGES

Served with sweet chilli sauce & sour cream

# KIDS

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## RICOTTA PANCAKES

Served with vanilla ice cream, fresh berries and maple syrup

## EGG & BACON

Your choice of scrambled, poached or fried egg served with bacon on toast

## SPAGHETTI NAPOLI

Napoli sauce with parmesan cheese and fresh basil

## CHICKEN SCHNITZEL & CHIPS

Crumbed chicken breast schnitzel served with chips and tomato sauce

## TOASTED SANDWICHES

Cheese  
Ham & Cheese  
Cheese & Vegemite

## HOT DRINKS

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### HOUSE COFFEE BLEND

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  
Freshly Ground Decaf  
Bonsoy Milk  
Milklab Milk: Almond, Coconut, Lactose Free  
Syrups - Caramel, Hazelnut, Vanilla, Coconut  
Extra shot

### AFFOGATO

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

### 9 SPICE CHAI LATTE

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

### TUMERIC CHAI LATTE

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

Powdered green tea leaf latte

### BOUNTY HOT CHOCOLATE

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

### BELGIAN HOT CHOCOLATE

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

### BELGIAN MOCHA

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

Layers of creamy froth and chocolate sprinkles served with marshmallows

### CHAMELLIA TEA - CERTIFIED ORGANIC

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

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### SMOOTHIES

**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

**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

Chocolate / Vanilla / Caramel / Strawberry

Add Malt

Thickshakes

### ICED TEA

English breakfast tea with lemon and mint

### ICED COFFEE / CHOCOLATE / MOCHA

### ICED LATTE

### SUPERSHAKES

**NUTELLA CHOC BROWNIE** Nutella milkshake topped with whipped cream, Nutella brownie cookie sandwich, chocolate crumble and Nutella cake

**STRAWBERRIES & CREAM** Strawberry milkshake topped with whipped cream, red velvet cake, strawberries, raspberry coulis, white chocolate ganache and Persian fairy floss

**COOKIES & CREAM** Cookies and cream milkshake topped with whipped cream, cookies and cream ice cream, wafer cone, mini Oreos, chocolate crumble and white chocolate ganache

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

**PEANUT BUTTER SALTED CARAMEL** Peanut butter salted caramel milkshake with whipped cream, chocolate ganache, pretzels, caramel popcorn, mini Reese's, and peanut butter brownie cookie sandwich

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

