

## BREAKFAST

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### TOAST 7.0

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

Gluten-free toast +1.0

Fruit toast +1.0

### BIRCHER MUESLI 13.5

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

### ACAI BOWL 13.9

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 16.9

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

### NUTELLA HOTCAKE 17.5

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

### BREKKIE BUN 16.9

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

### THE VEGETARIAN 18.5

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

### BREKKIE BRUSCHETTA 17.9

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

### SWEET POTATO & PUMPKIN FRITTERS 17.5

Smashed avocado, tomato relish, poached eggs and a salad of roquette, medley tomato and crispy shallots (V)  
Add bacon +3.0

### BENEDICT 18.9

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

### CRUSHED AVOCADO 18.9

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

### THE ATLANTIC 19.5

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

### MR BIG 20.9

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

### EGGS ANY STYLE 9.9

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 4.5

Halloumi cheese / House Made Potato Hash / Asparagus / Spinach / Mushroom / Tomato / Egg 3.5

## LUNCH

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### NASI GORENG 17.9

Fried rice with nasi sauce, cabbage, chilli, garlic, bean sprouts, crispy shallots and a fried egg (V)  
Add Chicken +3.0

### PRAWN & CHORIZO SPAGHETTI 19.9

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

### FISH & CHIPS 19.9

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

### VEGGIE BURGER 17.9

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

### GRILLED CHICKEN BURGER 19.9

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

### ANGUS BEEF BURGER 19.9

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 19.9

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

### QUINOA SALAD 18.9

Roasted vegetables, quinoa, roquette, walnuts, seeds, pomegranate, feta cheese, balsamic vinaigrette, cranberries and extra virgin olive oil (V, GF)  
Add Chicken +3.0

### BOWL OF FRIES 8.0

Served with tomato sauce

### BOWL OF WEDGES 10.0

Served with sweet chilli sauce & sour cream

## KIDS

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### RICOTTA PANCAKES 9.0

Served with vanilla ice cream, fresh berries and maple syrup

### EGG & BACON 9.0

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

### SPAGHETTI NAPOLI 11.9

Napoli sauce with parmesan cheese and fresh basil

### CHICKEN SCHNITZEL & CHIPS 11.9

Crumbed chicken breast schnitzel served with chips and tomato sauce

### TOASTED SANDWICHES 5.5

Cheese 5.5

Ham & Cheese 6.5

Cheese & Vegemite 6.5

## HOT DRINKS

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### HOUSE COFFEE BLEND 3.9

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	+0.6
Freshly Ground Decaf	+0.5
Bonsoy Milk	+0.5
MilkLab Milk: Almond, Coconut, Lactose Free	+0.5
Syrups - Caramel, Hazelnut, Vanilla, Coconut	+0.5
Extra shot	+0.3

### AFFOGATO 4.5

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

### 9 SPICE CHAI LATTE 5.0

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

### TUMERIC CHAI LATTE 5.0

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 5.0

Powdered green tea leaf latte

### BOUNTY HOT CHOCOLATE 5.5

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

### BELGIAN HOT CHOCOLATE 5.0

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 (COMPLIMENTARY)

Layers of creamy froth and chocolate sprinkles served with marshmallows

### CHAMELLIA TEA - CERTIFIED ORGANIC 4.0

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 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 5.0

English breakfast tea with lemon and mint

### ICED COFFEE / CHOCOLATE / MOCHA 5.9

### ICED LATTE 4.5

### SUPERSHAKES 13.0

**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

