

BREAKFAST – Available all day til 3pm.

Toast - Choice of condiments, or develop your own creation using sides. **\$6.5**

Fruit Toast - Vine fruits and cinnamon **\$7.5**

House made Granola - with yogurt and seasonal fruit. Your choice of milk. **\$10.5**

Porridge – choice of apple & honey, caramalised banana, or berry & mint. **\$10.5**

Brioche French Toast – salted caramel, poached pear and lime chantilly crème. **\$12.5**

Breakfast Burger – bacon or house cured salmon, beetroot relish, crème fraiche, pickled cucumber, herb salad, fried egg. **\$16.5**

Smashed Avocado on toast – poached eggs, fetta & spiced nuts. **\$15.5**

Ham, cheese & herb omelette – with red pepper puree. Combine with sides to create your own omelette. egg white option available. **\$13.5**

Potato Rosti Stack – with shaved fennel & citrus salad, bacon, crispy poached egg and grilled haloumi. **\$16.5**

Corn Fritters – with poached eggs, avocado, tomato and baby spinach salsa and chilli sauce. **\$15.5**

Eggs Royale – house cured salmon, spinach, poached eggs with hollandaise. **\$16.5**



Pancakes - with bacon, ice cream and maple syrup. **\$16.5**

Bacon & Egg Roll/Sandwich – fried egg and bacon – your sauce. **\$9.5**

Eggs on Toast - cooked your way on sourdough toast - add **Sides** to create your own big breakfast. **\$11.5**

Bread Options

Sourdough # White

Wholewheat

Gluten Free (extra \$2)

Paleo (extra \$3)

Sides - (\$3 each)

Bacon, Egg, Tomato, Avocado,

House made Hash Brown, Smoked

Salmon, House Baked Beans, Chorizo,

Breakfast Chipolatas, Mushrooms,

Ham, Spinach, Roast Veg, Fetta etc

All meals can be served as ½ size portions for kids.

Speak to our staff regarding any dietary requirements. We are happy to modify our offerings where possible to accommodate.

STARTERS & SHARES

House spiced Nuts – toasted and served with marinated olives. **\$8.5**

Dip Plate – Hummus with roasted vegetables & crusty bread. **\$10.5**

Zucchini Fritters - with mint yogurt. **\$10.5**

Popcorn Chicken – with sweet chilli mayo. **\$12.5**

Potato Cake – with house cured salmon, pickled cucumber & wasabi mayo. **\$10.5**

House made falafel - with Almond fetta **\$11.5**

Bowl of Chips – served with tomato sauce, chilli mayo, aoli. **\$8.5**

Bacon & cheese **\$10.5**

Beans, Jalapeño chillies & cheese **\$10.5**

SANDWICHES/ROLLS

White, Sourdough, Wholewheat, Baguette, Panini, Gluten Free (+\$2) Paleo (+\$3) **\$9.5**

- 🍷 Chicken, Apple & Celery
- 🍷 Braised Beef
- 🍷 Roasted Vegetable & fetta
- 🍷 Pulled Pork & Slaw
- 🍷 Salmon, Cream Cheese & Capers

Add a serve of fries for **\$5** to make a meal.



LUNCH

Zucchini Fritters – with watercress salad, fetta & hummus. **\$16.5**

Vegan Burger – quiona & beetroot pattie, tomato relish, avocado, pickled carrot, almond fetta and lettuce. Served with hand cut sweet potato fries. **\$16.5**

Poached Chicked Salad – green beans, broccoli, feta, avocado, spinach, herbs, radish with a mustard & lemon dressing. **\$17.5**

Grilled Lamb & Ancient grain salad – with pommegranite & mint yoghurt dressing. **\$18.5**

Cajun Chicken Burger – with bacon, tomato, lettuce, cheese, chips & aioli **\$18.5**

Eye Fillet steak sandwich – balsamic caramelised onion, tomato, bacon, cheese, rocket, seeded mayo. Served with beer battered fries. **\$20.5**

See our **Specials Board** for seasonal soups or salads and other dishes to tantalise your tastebuds.

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DRINKS LIST

Code Black Coffee small \$3.6 large \$4.6

- # espresso
- # latte
- # flat white
- # cappuccino
- # long black
- # macchiato **short \$3 long \$3.5**
- # piccolo **\$3**

Milk Options **\$.50**

- # Soy # Almond Milk # Lactose Free
- # House Made Almond Milk

Coffee Syrups **\$.50**

- #vanilla # caramel # hazelnut

Hot Beverage small \$3.6 large \$4.6

- # mocha
- # hot chocolate
- # chai latte (All natural – gluten free)
- # baby chino **\$2.5**

Range Teas **Pot \$3.6**

- # Breaky Tea # Earl Grey
- # Peppermint # Green Tea
- # Immunity (Lemongrass & Ginger)
- # Camomile # Chai

Protein Shakes – Check the specials board behind the bar or ask staff.

Cold Milk Drinks **\$4.8**

- # Iced Coffee
- # Milkshake or Iced Shake

- ☺ Chocolate ☺ Caramel
- ☺ Strawberry ☺ Vanilla
- ☺ Lime ☺ Chai

Kids sizes for \$3.

Alcohol

Beers **\$7.5**

- # Cavalier Pale Ale / Dark Ale
- # Heineken # Kirin # Corona
- # Cider # low alcohol beer **\$6.5**

Spirits **\$8.5**

- # Jack Daniels # Vodka
- # Jim Beam # Frangelico
- # Johnny Walker # Chivas Regal

Wines **Glass \$8.5 Bottle \$28**

- # Prosecco # Sauvignon Blanc
- # Chardonnay
- # Pinot Noir # Cabernet
- # Shiraz

Talk to our staff for current wines or for requests for other drinks – we will try to accommodate.



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Bowl of Chips – served with either tomato sauce, chilli mayo, wasabi mayo or aoli. **\$8.5**

DINNER

Cypriot Grain Salad – with roasted vegetables and pomegranite dressing. **\$18.5**

Glazed Lamb Ribs – with shaved fennel, cucumber & radish salad, sumac yoghurt and dukkah. **\$21.5**

Seared Barramundi Fillet – on smashed potato sautéed spinach and red pepper puree. **\$22.5**

Hangar Steak (250g) – 270 day aged Black Angus steak with beer battered chips, watercress salad and red wine jus. **\$28.5**

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DESSERT - \$9

Raw Coconut & Lime Cheesecake

Triple Chocolate Mousse with Seasonal Fruit

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