

BREAKFAST

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 tendrils 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

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

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

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

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

