

## Sandwich BAR

### Egg and bacon roll

w/ house made BBQ  
sauce

**\$10**

supercharge it! **\$5**

### Croque monsieur

Classic French toastie  
with triple smoked ham,  
Swiss cheese, dijon &  
bechamel

**\$12**

Madame **\$6**

### Toastie

Smoked ham and Swiss  
cheese toasted sandwich

**\$10**

### Reuben's

New York style Pastra-  
mi, Russian dressing,  
sauerkraut & cheese on  
dark rye bread with S&P  
French fries

**\$15**

### Chilean Dog

Grilled chorizo, avocado  
salsa, manchego cheese  
& chimichurri on bun

**\$16**

## Have your eggs...

### On toast

Poached, scrambled  
or fried

**\$9**

### with...

Extra egg **\$3**

Wilted spinach **\$3**

Roasted mushrooms **\$3.5**

Roasted tomatoes **\$3.5**

Crushed avocado **\$4**

Marinated feta **\$4.5**

Creamy herb hash cake **\$6**

Bacon **\$4.5**

Chorizo **\$4.5**

Smoked salmon **\$5**

Canadian maple syrup **\$3**

House made BBQ or Kasundi **\$1**

Gluten free bread **\$2**

## BRUNCH

### Huevos Rancheros

Cactus, refried bean, spinach, chimmicurri rice  
quasadilla, spicy salsa, sour cream & fried eggs

**\$17 (gf, v option)**

add chorizo **\$4.5**

### Avocado Mash

Sweet peas, feta, coriander, mint and chilli, on toast with  
chilli jam & poached eggs

**\$16.5**

add salmon **\$5**

### Jamon, Manchego and Spinach Omelette

cherry tomatoes and balsamic reduction served on  
toast

**\$16**

### Beans on Toast

Chorizo & roasted pork shoulder, rich tomato & bean  
sauce served on toast with poached eggs

**\$16.5**

add bacon **\$4.5**

### Hash & Shrooms

Creamy herb hash cake, sauteed local mushrooms  
& spinach, manchego and poached eggs

**\$16.5**

add bacon **\$4.5**

### Ricotta Hotcake

Chocolate genache, fennel & pistachio crumb, Persian  
fairy floss & vanilla bean ice-cream

**\$16**

### Fruit Toast

Seasonal housemade fruit jam and butter

**\$8**

## Liquid Breakfast

Add Whey Protein \$3  
Add Chia seeds \$2

### Super food

Blueberries, kale, banana, Nakula coconut  
water & honey

\$9

### 4 & ¾ Avenue

Mango, apple, passionfruit  
& pineapple juice

\$8

### Nip it in the bud

Spinach, mixed berries, apple & orange juice

\$8

### Nana

Banana, yoghurt, honey, oats & light milk

\$8.5

### Berry Surprise

Strawberries, raspberries, yoghurt, cranberry  
juice

\$8

## Warm & Hot Bevs

### Coffee

We use Little Rebel Roasters for our coffee,  
roasting here on the Mornington Peninsula. The  
award winning Milbri Blend consists of:

Brazil (Sao Silvestre)

Honduras (San Juan Intibuca)

**Regular \$4 / Large \$5**

**Soy, Strong, decaffeinated .50c**

**Cold Drip \$4.5**

### Deconstructed Callebaut Hot Chocolate

Belgian's finest chocolate

White/Milk/Dark

**Regular \$5 / Large \$6**

### Calmer Sutra Chai

**Regular \$4 / Large \$5**

### Tea

Tea Blossoms supplies the colorful tins behind  
the bar. Besides the usual suspects we have  
the following exotic flavours: rooibos, fairytale,  
black lemon & berry

## FRESHLY SQUEEZED JUICE

YOUR WAY

### Orange

Carrot

*Lemon*

### Pineapple

Ginger

*Beetroot*

### Apple

Celery

*Spinach*

\$8.5

## ~KIDS~

### Tiger Toast

Vegemite toast with grilled tasty cheese

\$6

### Egg Soldiers

Soft boiled egg with toast soldiers

\$6

• **CHECK OUT THE COFFEE BAR FOR** •  
• **OUR DAILY MUFFIN & SWEET** •  
• **FLAVOURS!** •