

# DRINKS

*cruise espresso*

BLACK / GUEST ROASTER	S: \$3.8   L: \$4.8
V60 POUROVER / AEROPRESS	\$6
COLD DRIP	\$5
SINGLE ORIGIN OF THE WEEK	\$ .50
WHITE / MARVELL ST 'THUNDERBIRD'	S: \$3.8   L: \$4.8
MOCHA   ICE MOCHA	S: \$4.8   L: \$5.8
BELGIUM HOT CHOCOLATE   ICE BELIGIUM CHOCOLATE	S: \$4   L: \$5
BABYCINO	\$1.5
EXTRA SHOT	\$ .50
BONSOY	\$ .50
COLD PRESSED ALMOND / COCONUT / CASHEW MILKS	\$1.00

## TEAS

ALL CHAI : \$5

INDIAN CRUSHED SPICED CHAI LATTE

STICKY CHAI INFUSED BLACK TEA LEAVES

(Organic black tea infused with organic honey + spices)

CRUISES CLEANSING DANDY CHAI

(Dandelion + 9 organic pressed herbs = liver cleanser)

MATCHA LATTE (Finely ground green tea leaves 137 times more antioxidants than regular brewed green tea)

ENGLISH BREAKFAST | EARL GREY

PEPPERMINT, LIQUORICE + FENNEL

LEMONGRASS + GINGER

DIRTY CHAI WITH SHOT OF ESPRESSO \$6

ORGANIC COLD BREW ICE TEAS \$6

TURMERIC LATTE \$6

Anti-inflammatory + caffeine free.

Organic blend of turmeric, cinnamon, nutmeg, black pepper, coconut oil + a touch of agave, brewed with your choice of milk.

NECTAR COLD PRESSED JUICES \$7.8

ORANGE (carrot, apple, orange, pineapple, lemon + turmeric)

GREEN (apple, celery, spinach, kale, cucumber, lemon + parsley)

RED (watermelon, apple, cucumber, lime + raspberry)

OJ (only oranges)

WILD THING SMOOTHIES \$8.5

NUTS + CACAO (activated cashews, cacao, dates, chia seeds + vanilla beans)

SUPER GREENS (coconut water, pear, cucumber, avo, spinach, kale, celery, lemon/lime, spirulina, cinnamon)

# FOOD

*cruise espresso*

## **VERY SEEDY SODA BREAD** \$13.9

(yeast free Irish bread jammed full with nutritious seeds)

- 1 | AVO LOVER avo, feta, olive oil + lemon
- 2 | SMELLY AVO LOVER garlic hummus, avo, rocket, olive oil + lemon
- 3 | BEETS organic beetroot hummus, avo + Himalayan pink salt

## **BACON N EGG ROLL** \$8.5

smothered in Cruise's signature aioli + smokey BBQ sauce

## **SCRAMBLED** \$11.9

2 free-range scrambled eggs with caramelised onion, served on a warm brioche bun

## **G IS FOR GREEN** \$12.9

avo on a bed of basil pine nut butter topped w. coriander + olive oil, served on seeded sourdough

## **ORGANIC PALEO FARMER'S GRANOLA (GF)** \$12.5

grain + gluten free mix of nutritious seeds + nuts dressed with greek yogurt, seasonal fresh fruit + your choice of milk

## **BANANA PANCAKES (GF, DF, vegan) served Fri- Sun** \$14.9

refined sugar + flour free are our gorgeous buckwheat pancakes, dressed with seasonal fruit, crushed peanuts + organic maple

## **TOAST** \$7.9

SOURDOUGH | LUXE FRUIT TOAST  
with butter + berry jam

## **MUFFINS** \$5.5

RICOTTA + BLUEBERRY | RHUBARB + APPLE  
made with unbleached wholemeal flour + bran

## **BANANA BREAD** \$6.5

## **RAW BARS** \$4.5

## **ELECTRIC BLANKET WRAPS** \$13.5

- 1 | CHOOK pulled chicken w. aioli + sweet chilli, avo, baby rocket
- 2 | PESTO CHOOK pulled chicken, avo, tom, baby rocket + basil sauce
- 3 | LITTLE PIGGY ham off the bone w. cheese, lettuce, avo, cherry toms, drizzled w. apple mustard sauce
- 4 | SKINNY organic falafel, garlic hummus + greens

## **RUNAWAY CHOOK** \$10

toasted farmers rustic roll w. roast chicken, avo, rocket + Cruise's secret sauce

## **SALADS** choose one \$15.9

- 1 | ORGANIC FALAFELS
  - 2 | ROAST PULLED CHICKEN
  - 3 | AUSTRALIAN MIDDLE CUT BACON
- choose one

## **BEETROOT | GARLIC DRESSING**

on a bed of mixed salad leaves w. avo drizzled with extra virgin olive oil, shredded carrot, cherry toms + toasted seeds

## **EXTRAS**

GF BREAD \$3  
AVO, BACON, HAM, PULLED CHICKEN, 2x FREE RANGE EGGS \$3.5

**P L E A S E   O R D E R   +   P A Y   A T   T H E   C O U N T E R ☺**