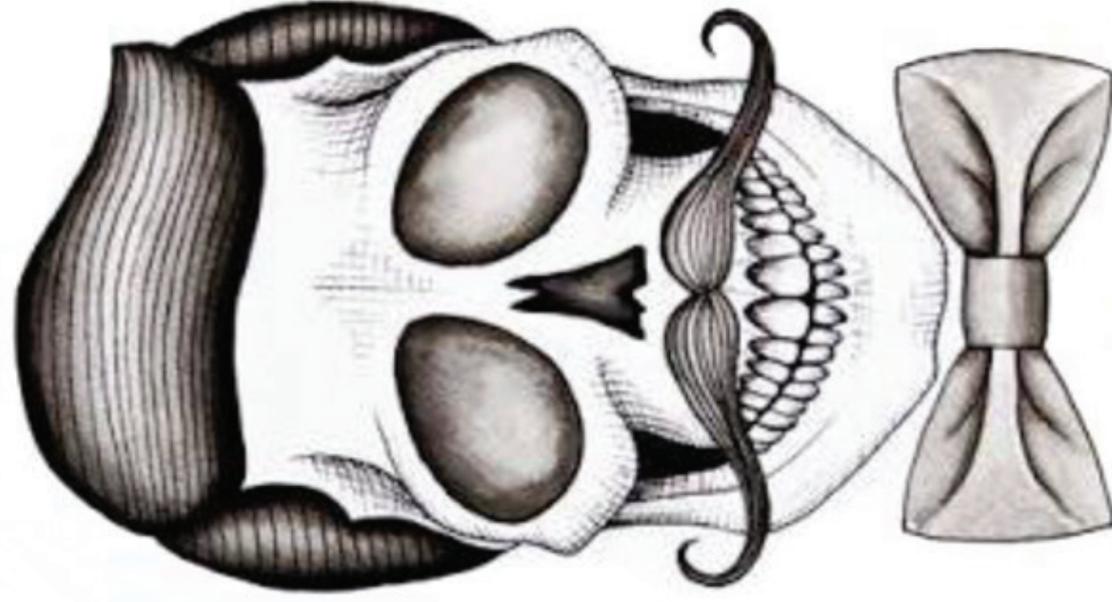


ESPRESSO



ROOM

Breakfast @ Espresso Room

Fruit Toast - Served with whipped marmalade and poppy seed butter **\$9**

Banana and Walnut Bread - With whipped mascarpone, maple syrup, and fresh berries **\$13**

Breakfast Brioche Bun - With bacon, fried egg, cheese, house relish and garlic mayonnaise **\$9.50**

Sourdough Toast - White, Multigrain or **Gluten free** with your choice of condiments **\$7**

Superfood Granola - Toasted rolled oats mixed with assorted dry nuts, berries and seeds, served with mixed grain, fresh berries, cold almond milk and honey glaze **\$11.5**

Espresso Bircher Muesli - Rolled oats, soaked in organic apple juice, assorted mixed dry nuts, chia, pumpkin seeds, finished with coconut yoghurt, fresh berries and berry coulis **\$13.5**

Buttermilk Pancakes - House pancakes, drenched in maple glaze, mixed berries, vanilla bean mascarpone cheese, and cocoa crunch crust **\$15.9**

Protein Pancake - Protein powder mixed with egg whites, peanut butter, healthy Oats, cooked in coconut oil, with blueberries, banana, and strawberries, drizzled with natural yoghurt, honey, and almond flakes **\$16.5**

Smashed Avocado - Multigrain toast, topped with smashed avocado, fresh chilli, and marinated feta mixed with olive oil and a touch of lemon vinaigrette, with sides of balsamic roasted tomato, and steamed broccolini **\$17.5**

Gluten Free Omelette - Eggs folded with zucchini ribbons, cherry tomato, roasted peppers, fresh herbs, finished with goats cheese and fresh roquette, served with gluten free toast **\$17**
With loukaniko sausage extra \$2

Pumpkin, Zucchini and Halloumi Fritters - House Fritters, on grain and herb salad, crushed avocado, grilled bacon, finished with sesame crusted poached egg, balsamic glaze, and arugula salad **\$19.5**

The BIG Brekkie - Your choice of eggs on toasted sourdough, balsamic glazed roasted tomato, grilled bacon, loukaniko sausage, mushrooms, hash browns, and super greens **\$19.9**

Veggie Delight - Your choice of eggs, on toasted multigrain, roasted balsamic tomato, super greens, marinated feta, mushrooms, and steamed broccolini **\$19.5**

Eggs San Pedro - Two english muffins, stacked with grilled bacon, hash browns, roasted tomatoes, poached eggs, finished with hollandaise **\$17.5**

Mediterranean Scramble - Chopped tomato, Spanish onion, fresh chilli, feta, olives, scrambled with eggs, served on toast **\$16**
With loukaniko extra \$2

Espresso's Benedict - Choose from either **Honey glazed bacon** or **Smoked Atlantic salmon**, on toasted English muffins topped with super greens, two poached eggs finished hollandaise sauce **\$17**

Hash Tango - Crushed avocado, broken hash brown, shredded salmon, chili and dill, served on toast with two poached brothers **\$17.5**

Bruschetta Eggs - Toasted Focaccia bread, spread with avocado, topped with traditional Bruschetta mix, two poached eggs, balsamic glaze and lemon wedge **\$16.5**
With bacon Extra \$2

Halloumi Fig Pesto - Pan fried Halloumi, with honey glazed figs, served on toasted focaccia bread, with two poached eggs drizzled with basil pesto **\$16.5**

Have it your way @ Espresso Room

Eggs on toast, your way - Poached, Scrambled or Fried 10.9

Extras (Sides)

\$2 each Hollandaise Sauce, Tomato relish, Aioli

\$3.5 each 1 Egg, Balsamic Roasted Tomatoes, Super greens, Mushrooms, Marinated Feta

\$4 each Gluten Free Bread (2 slices), Hash Browns (2 pieces) Bacon, Loukaniko Sausage, Grilled Halloumi

\$4.5 each Atlantic Smoked Salmon, Smashed Avocado

Lunch @ Espresso Room

Chicken Skewer Salad - Roquette leaves tossed with parmesan flakes, shaved fennel, cherry tomato, julienne slaw, dressed in chilli aioli, and a side of tomato chutney **\$19.9**

Quinoa Salad - Red and white organic grains, tossed with roasted pumpkin, cherry tomato, fresh roquette, roasted almond flakes, dressed with red wine vinaigrette, finished with kale chips and goats cheese **\$15.5**

With Chicken Skewers (2pieces) extra \$5

With Smoked Salmon extra \$4

Lamb Salad - Mesclun salad, tossed with Spanish onion, cucumber, cherry tomato, pitted olives, marinated feta, dressed with lemon vinaigrette, finished with kale chips **\$19.9**

Calamari Salad - Marinated pan fried Calamari, tossed in mesclun salad with Spanish onion, fresh pear, roasted peppers, cherry tomatoes, dressed with lemon vinaigrette, finished with crispy sliced loukaniko sausage **\$18.9**

Vegetarian Salad - Fresh spinach, tossed with roasted pumpkin, walnuts, peppers, red and white quinoa, dressed in basil pesto, finished with balsamic glaze and goats cheese **\$15.5**

With Chicken Skewers (2pieces) extra \$5

With Smoked Salmon \$4

Beef Salad - Asian flavoured marinated pan fried Beef, tossed with roquette, julienne beetroot, Spanish onion, shaved fennel and cherry tomato salad, dressed in red wine vinaigrette, finished with balsamic glaze **\$19.9**

Chicken Breast Burger - Toasted Brioche Bun filled with grilled chicken breast, mixed lettuce, fresh tomato, Spanish onion, pickled gherkins, chilli aioli, with side of beer battered chips **\$19.9**

Lean Lamb Burger - Herb lamb patty, fresh tomato, asian slaw, tzatziki, tomato chutney and Swiss cheese in a toasted brioche bun, with side of chips **\$19.9**

Eye fillet Steak Sandwich - Toasted focaccia bread, with tomato relish, fresh roquette, asian kimchi spicy slaw, melted Swiss cheese, finished with garlic aioli and fried egg, served with chips **\$19.9**

Grilled Atlantic Salmon - Toasted Sesame crust salmon, served on a bed of steamed broccolini, super greens, finished with arugula salad lemon wedge, and lemon herb butter sauce **\$23**

Lamb or Chicken Souvlaki - Open souvlaki with choice of **Lamb** or **Chicken** skewers, served with side of greek salad, fat chips, tzatziki dip, grilled pita bread, and lemon wedge **\$19.9**

Linguine Marinara - Moreton Bay Bug, tiger prawns, calamari, scallops, mussel meat, garlic, olive oil, finished with lemon and chilli **\$22.5**

Pork Ribs - Slow cooked grilled pork ribs with lemon herb, smokey BBQ Sauce, served on a bed of chips, and side salad **\$21.9**

Sides @ Espresso Room

Beer battered chips with garlic aioli **\$8**

Seasonal leafy salad with house dressing **\$8.5**

Drinks @ Espresso Room

Coffee

Espresso room No 6 blend

Hot chocolate house blend

Spiced Tiger Chai

Smoothies

1. Orange, mango, banana and mint **\$8.5**

2. Apple, mango and Berry **\$8.5**

3. Banana, maple, milk and cinnamon **\$8.5**

4. Veggie with super greens, apple, mint, lime juice and cucumber **\$9**

Bloody Mary \$12

Milk-Shakes - Chocolate, Vanilla, Strawberry, Caramel, Banana, Chai **\$5.5**

Juices - Cold pressed Organic

Orange, Apple, Tomato **\$5**

Mango **\$5.5**

Cold Drinks - Coke, Coke Zero, Sprite, Fanta, Chinotto, Aranciata Rossa **\$4**

Small Sparkling Mineral Water \$4.5

Large sparkling Mineral water \$6.5

Beer - Corona Extra, Heineken **\$7**

Wine - House Red or House White **\$7**

