

# MENU

## SMOOTHIES

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Beetroot Smoothie 9.90  
berries, granola, beetroot, yoghurt  
honey and orange juice

Green Smoothie 9.90  
kale, peaches, mango, ginger, honey  
and coconut water

Mango Smoothie 9.90  
mango, coconut milk, yoghurt and  
honey

## SHAKES

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Nutella 8.00  
Strawberry Malt 8.00  
Vanilla Malt 8.00  
Salted Caramel Malt 8.00

## JUICES & DRINKS

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Orange Juice 6.50  
Apple 6.00  
Mango 7.00  
Coke/Diet Coke/Sprite/Lift 4.00

## COFFEE

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Midas Cup Turmeric Coconut Latte 6.00  
Matcha Maiden Latte 6.00  
served w/ coconut milk or soy  
Single Origin Espresso 3.80  
Single Origin Long Black 4.20  
Roosevelt Houseblend with Milk 4.20  
powered by Inglewood Coffee Roasters  
Hot Chocolate 4.20  
Cold Brew 4.50  
Bottomless Batch Brew 4.50  
Iced Coffee / Chocolate 7/7.50  
Prana Chai 6.50  
Decaf +0.60  
Soy/Almond/Coconut Milk +0.80

## TEA

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English Breakfast, Early Grey,  
Peppermint, Lemongrass and Ginger,  
Green 4.50

## BREAKFAST

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Toast — 8.00  
choice of sourdough, multigrain, dark rye  
or fruit toast. Gluten Free +2.00

Granola Bowl— 17.50  
with acai, yoghurt, peanut butter, banana,  
strawberries, chia seeds, kiwi, hazelnuts  
and bees pollen. (VG, N)

Butterfly Blue Tea Chia Pudding— 17.50  
with COYO, buckwheat clusters, coconut,  
pomegranates, strawberries and mango  
jerky (N, VG, V, GF)

Brunch Bowl — 19.00  
served warm with kale, quinoa, cashew  
basil pesto, cherry tomatoes, haloumi,  
a poached egg, avocado, hemp seeds,  
yoghurt and pita chips. (VG, GFO, N)  
Add Salmon +4.50

Heirloom Carrots— 19.00  
beetroot hummus, Goat's cheese,  
broccolini, pistachio's, target beetroot  
served with a poached egg on sourdough.  
(VO, VG, GFO, N)  
Add bacon +3.50

Chilli Scrambled Eggs — 20.00  
with bacon, coriander, cherry tomatoes,  
Vietnamese mint, fried shallots and  
parmesan on sourdough. (GFO, VGO)  
Add rosti +4.50

Hotcakes — 19.00  
raspberry curd, strawberries, passionfruit  
syrup, meringue and mascarpone. (VG)  
Add bacon +3.50

Smashed Avocado — 18.00  
with fresh chilli, black dukkah, feta,  
pomegranates served on dark rye.  
(VG, VO, GFO)  
Add egg +2.00  
Add bacon +3.50

Eggs Benny — 20.00  
brasied beef cheek, watercress, poached  
eggs, jalapeño hollandaise on sweet  
potato waffles.  
Add mushrooms +3.50

Golden Gaytime Panna Cotta — 20.00  
chocolate panna cotta, salted caramel,  
honeycomb biscuit crumb, roasted  
peanuts, banana and raspberries.

## BREAKFAST CONT'

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Eggs Your Own Way On Toast— 10.50  
(Poached, fried, scrambled)

## SIDES

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Potato Parmesan Rosti (GF, VG) 5.00  
Mushrooms (GF, VG, V) 4.50  
Extra Egg (VG, GF) 3.00  
Haloumi (VG, GF) 5.00  
Smashed Avocado with Feta (GF) 5.50  
Short Cut Bacon (GF) 5.00  
Avocado (GF, VG, V) 5.00  
Roast Tomatoes (GF, V) 4.00  
Smoked Salmon (GF) 5.50  
Jalapeño Hollandaise (GF) 4.00  
Garlic Aioli (GF) 3.00

## LUNCH

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Bentwood Beef Burger— 24.00  
beef burger with bacon, smoked cheese,  
mustard, thousand island dressing, lettuce,  
onion, tomato served with fries, garlic aioli  
and your choice of shake or soft drink.

Braised Spiced Lamb — 22.50  
served on a grain herb salad with baked  
eggplant, feta, pomegranate, sumac,  
labneh and pickled red cabbage

Grilled Salmon — 22.00  
with raw zucchini zoodles, edamame,  
avocado, sriracha, sesame, fried calovo  
nero and a herb dressing. (GF)

The Bikini Salad — 18.50  
kale, red quinoa, red cabbage, walnuts,  
pepitas, puffed wild rice, sweetcorn,  
carrot, grana padano, kidney beans,  
pomegranates, golden beetroot, hummus  
and a spiced dressing.  
Add poached chicken, tuna mix  
or haloumi +3.50  
(VO, VG, N, GF)

GF — Gluten Free  
VG — Vegetarian  
V — Vegan  
N — Nuts

Please inform our staff of any food allergies  
and/or intolerances.