

# **BREAKFAST SERVED UNTIL 11AM**

## Toast 5.5

Rye bread, ciabatta, fruit bread, multigrain or gluten free bread. Served with butter and choice of spreads

# Quinoa and poached pear 17

Quinoa and almond granola, raspberry labneh, macerated berries, poached baby pear

#### Garbanzo beans and kale fritters 19

Smoked salmon, avocado hummus, poached egg and spiced macadamia

#### Mac and cheese croissant 16

Macaroni with gruyère cheese

#### Breakfast sliders 18

Brioche bun, smokey bacon, poached eggs, hollandaise, baby spinach and truss tomato

#### Green breakfast 18

Kale and zucchini fritters, avocado, asparagus, beetroot hummus, truss tomato and dukkha

# Baked eggs 18

Cannelloni bean ragout, chorizo, free range eggs and toasted ciabatta

#### Hazelnut waffle 15

Nutella, seasonal berries, chocolate gelato, chocolate dukkha and praline dust

## Full breakfast 22

Free range eggs, strip bacon, beef chipolatas, hash brown, field mushrooms baked beans and toasted ciabatta

## Eggs your way 10

Choose between poached, fried or scrambled free range eggs on toasted ciabatta

#### Eggs benedict 18

Poached eggs, bacon or salmon, spinach, hollandaise sauce

SIDES			
Hash brown 3 Mushroom 4 Bacon 4	Spinach Tomato Salmon	3	

#### **DRINKS**

Dine in: Cup 3.5 Mug 4

Take Away: Small 3 Regular 4 Large 4.5

#### Coffee & Choc

Flat white Long macchiato (extra **0.5**)
Latte Chai latte

Cappuccino Dirty chai (extra 0.5)
Long black Hot chocolate
Mocha Iced chocolate
Short macchiato Iced coffee

#### Tea

English breakfast Peppermint Earl grey Green tea

#### Flavour shots Extra 0.5

Vanilla, caramel, hazelnut

# Extras

Whipped cream or Espresso shot 0.5 thickened cream 0.5 Ice cream scoop 1

#### Milks

Full cream, skim, lactose free, almond, soy

## Freshly squeezed juices 6 per glass

Orange, watermelon, green blend

## Bottled juices 4 per glass

Apple, pineapple, orange, cranberry

#### **LUNCH SERVED FROM 11AM**

### SOMETHING TO SHARE

# Gingin olives 6

Olives infused with cumin and citrus fruits served with grissini sticks

# Graze plate 16

Prosciutto, salami, mixed olives, buffalo mozzarella marinated tomatoes. Western Australian olive oil, aged balsamic and toasted ciabatta

### Buffalo mozzarella 12

Ciabatta, vine tomato, pesto, olive tapenade (V)

#### Arancini 15

Smoked cheese and chorizo arancini, parmesan and garlic aioli

# Pralines pork bites 17

Slow cooked pork in apple and walnut praline with cider reduction and smoked bbg

# Salt and Pepper Squid 18

Rocket and citrus salad and Romanesco mayo (GF)

# Crispy prawns 20

Prawn, citrus fennel slaw, avocado mayo

#### **PASTA**

## Duck cappeletti 18

Stuffed pasta dough with duck and leeks, drizzled with sage brown butter, fresh tomato and shaved parmesan

#### Cavatielli 18

Vine tomato, baby spinach, basil pesto and olive oil (V)

### Orecchiette 18

Portabella mushroom, smoked bacon, porcini cream, flat leaf parsley and parmesan

#### Italian ramen 18

Minestrone, chicken schnitzel tenders, poached egg, basil, minestrone soup

#### **PIZZA**

### San Marzano 16

Tomato, buffalo mozzarella, basil, arugula

## Spicy pepperoni 16

Fresh tomato, fresh mozzarella, green onion and chilli oil, pepperoni

### Smoked chicken 16

San Marzano, chilli flakes, mozzarella and paprika pesto, chicken

#### Prosciutto di Parma 16

Fresh mozzarella, fontina, arugula, proscuitto

Have your pizza base gluten free add 3

## **INSALATA**

## Quinoa and spinach 18

With brown rice and italian dressing (VG)

#### Citrus-cured salmon 18

Beetroot hummus, apple and radish slaw, lemon aioli (GF, DF)

# Tofu and cauliflower balls 25

Coated in teriyaki glaze with steamed rice

# Chicken pesto 18

Avocado, asparagus, garden greens beetroot hummus, truss tomato and dukkha

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