

BREAKFAST 6AM TILL 11AM

The Pocket

- ESPRESSO BAR -

G SWEET, SAVOURY OR GF MUFFINS House-made daily and famously delicious! Check with our staff for today's flavours.	\$7	V G FOOD FROM THE EAST Hummus, chopped tomato and cucumber, falafel, soft boiled egg, flat bread, lemon garlic yoghurt, parsley and coriander. GF option	\$18.5
V FRUIT TOAST	\$8		
BACON & EGG BREKKIE PIE Bacon and egg with roast leek, onion, sundried tomato and spinach inside a flaky pastry base.	\$9.5	V G 'OLD FAITHFUL' AVOCADO Avocado spread, red onion, cherry tomato, dried cranberry, candied walnut, feta and fresh herbs on locally made sourdough GF option	\$16
V VEGGIE BREKKIE PIE Roast leek, sundried tomato, feta, spinach and onion with egg and cheese inside a flaky pastry base.	\$9.5	V G FRITTERS Zucchini mint and pea fritters, grilled haloumi, fresh herb salad, pickled beetroot, cucumber whipped feta, soft boiled egg. GF option / vegan option	\$18
V G BRKFST CUPS Quick and easy breakfast cups perfect for mornings on the run or a lighter start. Check with our staff for today's flavours.	\$10	V G TOAST WITH SPREADS Sourdough or grainy gluten free toast, with vegemite, jam, peanut butter or butter	\$8
V BANANA BREAD With espresso mascapone cream & crunchy honey rice puffs	\$10	BUILD IT WITH SIDES Bacon / free range eggs / grilled tomato / toast / mushroom / avocado smash / haloumi / homemade beans / greens	\$5 each
BACON & EGG TURKISH Bacon and egg between turkish with tomato and cheese topped with our house-made relish and aioli.	\$12.5		
V VEGGIE TURKISH Seasonal roast veg between turkish bread, check with staff for todays ingredients	\$12		
V G BAKED BEANS ON TOAST Chic peas, kidney and cannellini beans mix, tomato, whipped feta, fried egg with locally made sourdough toast GF option / vegan option	\$17.5		
V G VEGGIE SPREAD Sautéed mixed mushrooms, sweet corn puree, mixed green leaf, parmesan cheese and pear, roast pumpkin GF option / vegan option	\$17.5		
		JUST FOR THE KIDDIES - 12 & UNDER	
		SOURDOUGH / GF GRAIN TOAST with spreads: Jam / Vegemite / Peanut Butter	\$8
		AVO TOAST Smashed avo on sourdough or GF grain toast	\$10
		FRESH FRUIT SALAD Seasonal fruit salad	\$8
		BANANA BREAD Toasted with butter	\$8
		BACON & EGGS Scrambled / fried / boiled egg with bacon on sourdough or GF toast	\$10

We take special care when preparing our vegan and gluten free meals but please note these are prepared in the same kitchen as meat and nuts.

If you have any dietary questions about our menu please don't hesitate to ask our staff.

LUNCH

11AM TILL 2.30PM

The Pocket

- ESPRESSO BAR -

ALL DAY BREAKFAST ITEMS:

BACON & EGG BREKKIE PIE

\$9.5

Bacon and egg with roast leek, onion, sundried tomato and spinach inside a flaky pastry base.

V VEGGIE BREKKIE PIE

\$9.5

Roast leek, sundried tomato, feta, spinach and onion with egg and cheese inside a flaky pastry base.

BACON & EGG TURKISH

\$12.5

Bacon and egg between turkish with tomato and cheese topped with our house-made relish and aioli.

V VEGGIE TURKISH

\$12

Seasonal roast veg between turkish bread, check with staff for todays ingredients.

V G D POCKET JAPANESE BOWL

\$18.5

Chicken, fish or hard tofu, brown rice bowl, wakame, pickled ginger, soft boiled soy egg, red onion, cucumber ribbons, sesame seeds, ponzu dressing, edamame, sesame mayo.
Vegan / dairy free / GF options

FISH TACO

\$18

Cajun spiced snapper, crunchy red cabbage, pineapple salsa with mayo & sriracha.
Vegan (with jackfruit) / dairy free / GF options

D G CALAMARI SALAD

\$17.5

Red nam, fresh herbs, carrot, red cabbage, lettuce, chilli, crispy shallot & mayo.

V G FOOD FROM THE EAST

\$18.5

Hummus, chopped tomato and cucumber, falafel, soft boiled egg, flat bread, lemon garlic yoghurt, parsley and coriander.
GF option

V G D VEGO WARM SALAD

\$15

Seasonal roast vegetables, quinoa, pickled beetroot, roast pumpkin, sweet potato, carrot, spinach, roast cauliflower, tahini dressing.

ADD Feta

\$3

ADD Chicken

\$6

BURGERS

Served on a soft brioche bun or GF grainy toast with house fries and tomato sauce.

SOUTHERN FRIED CHICKEN BURGER

\$18.5

Buttermilk chicken, southern style spices jalapeños, crunchy slaw, cheese & cos lettuce.

BEEF BURGER

\$21.5

House-made angus beef patty with cheddar, caramalised onion, cos lettuce, pickle, tomato, mustard and whole egg mayo.

V FOR THE LOVE OF VEGANS BURGER

\$18.5

Firm marinated tofu, house made satay sauce, lettuce, tomato & crispy shallots.

G POCKET 'SERVO' ROLL

\$14

Roasted chicken with crunchy slaw, gravy and house-made stuffing.
GF option

ADD side of fries

\$5

V G FRIES

\$10

Crunchy fries with the best seasoning ever!
Served with house-made aioli & tomato sauce
Vegan option available.

V G SWEET POTATO FRIES

\$12

With rosemary salt and house-made aioli.
Vegan option available.

JUST FOR THE KIDDIES (12YRS & UNDER)

\$12.5

G FISH & CHIPS

Crumbed whiting, french fries & a small salad.
GF & DF

SLIDER & CHIPS

Beef burger with cheese, french fries & a small salad.
GF option

G FISH TACO

Taco with chips and small salad.
GF option & DF

V G D RICE BOWL

Edamame, brown rice, ginger soy sauce, pickled carrot & corn.

SNACKS FROM 3PM

G BEER NUTS Spiced nuts, perfect for beer drinking.	\$5.5
V G EDAMAME Steamed whole soy beans with ginger soy and sesame dressing.	\$10
V GARLIC BREAD FOR 2	\$8
V WARM OLIVES	\$6
V CHEESE PLATE FOR 2 OR 4	\$16 /\$27
V BOWL OF CHAT POTATOES Crispy potatoes with chilli salt & aioli.	\$10
V G LOADED FRIES Check with the staff what flavour sensation we have this week. Fully loaded & delicious.	\$15
V G SHOE STRING FRIES Crunchy fries with the best seasoning ever! Served with house-made aioli. Vegan option available.	\$10
V G SWEET POTATO FRIES With rosemary salt and house-made aioli. Vegan option available.	\$12

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V Vegetarian **G** Gluten Free **D** Dairy Free

BIGGIE SMALLS FROM 4PM

D G CALAMARI Salt and pepper calamari with orange blossom sweet chilli sauce.	\$16
G CRISPY CHICKEN Southern style crispy chicken strips with tangy chipotle mayo.	\$16.5
V MEZZE PLATE Grilled chorizo, confit garlic, confit cherry tomato, chilli, whipped feta, hummus, olives, flatbread. GF option	\$20
D G MEATBALLS Beef meatballs , tomato basil and parmesan.	\$15
V G FALAFEL House made Falafel with creamy tahini yoghurt. Vegan / GF options	\$15
D G FISH FINGERS GF crumbed whiting, lemon, aioli.	\$16

BURGERS

Served on a soft brioche bun or GF grainy toast with house fries and tomato sauce.

G SOUTHERN FRIED CHICKEN BURGER Buttermilk chicken, southern style spices jalapeños, crunchy slaw, cheese & cos lettuce.	\$18.5
G BEEF BURGER House-made angus beef patty with cheddar, caramelised onion, cos lettuce, pickle, tomato, mustard & whole egg mayo.	\$21.5
V FOR THE LOVE OF VEGANS Firm marinated tofu, house made satay sauce, lettuce, tomato & crispy shallots.	\$18.5

DIN DINS 5.30-9PM

G DECONSTRUCTED SOUVLAKI Slow cooked lamb, garlic yoghurt, chopped tomato and onion, fresh herbs, pickled onion and beetroot, feta, fries, hummus & flat bread. GF option	\$26
V G D POCKET JAPANESE BOWL Chicken, fish or hard tofu, brown rice bowl, wakame, pickled ginger, soft boiled soy egg, red onion, cucumber ribbons, sesame seeds, ponzu dressing, edamame, sesame mayo. Vegan / dairy free / GF options	\$18.5
V G PULLED JACKFRUIT Smokey vegan jackfruit, guacamole, charred corn salsa, jalapeños, brown rice, & fresh herbs.	\$17.5
D G POCKET STYLE FISH & CHIPS Gremolata crumbed whiting, chat potato with chilli salt, rocket & red onion salad with aioli.	\$19
V G D VEGO WARM SALAD Seasonal roast vegetables, quinoa, pickled beetroot, roast pumpkin, sweet potato, carrot, spinach, roast cauliflower, tahini dressing.	\$15
ADD Feta	\$3
ADD chicken or lamb	\$6

SIDES

Crispy chat potatoes, chilli salt & aioli	\$8
Greens with garlic butter	
Leafy green salad	
Tomato, onion, feta & fresh herb salad	