

ALL DAY BREAKFAST

EGGS YOUR WAY (GF option) \$15.50 Eggs your way | crispy bacon | seasoned hash browns | fresh rocket on sourdough toast | zesty tomato relish | (add halloumi \$4)

BREAKFAST BURGER OF THE GODS \$15.00 Milk bun | streaky bacon | sunny side fried egg | onion rings | fresh tomato | oak lettuce | cheese | hash brown | truffle mayo | (add crunchy fries or halloumi \$4)

GRANOLA HEALTH BOWL (Vegan) \$16.00 Coconut yoghurt | vegan granola mix | real passionfruit | seasonal fruit | glazed with mango coulis drizzle

SPARTAN OMELETTE (GF option) \$16.00 Eggs | onion | tomatoes | pitted olives | bacon | grilled halloumi | rocket | Greek feta | (add chicken \$4)

ANDONIS BIG BREAKFAST \$25.00 Smoked salmon | chorizo | smokehouse crispy bacon | eggs your way (P, S or F) | grilled halloumi | house corn fritters | hash browns | fresh avocado | grilled mushrooms | grilled tomato | lemon wedge | house relish | sourdough toast

THE FAMOUS BENEDICT \$19.00
Fresh English muffins | rocket | hash browns | grilled halloumi | your choice of crispy bacon, ham or salmon (add \$1) | free range poached eggs | chefs hollandaise

VEGETARIAN BENEDICT \$19.50
Fresh English muffins | rocket | hash browns | house corn
fritters | free range poached eggs| grilled halloumi |
crumbled feta | sundried tomatoes | fresh avocado | chefs
hollandaise

AVOCADO STACK (vegetarian option) \$18.00 With fresh bruschetta mix | fresh avocado | grilled halloumi | sourdough toast | lemon wedge | balsamic glaze (add bacon \$3)

VEGE STACK (Vegan option available) \$19.00 A foundation of crunchy toast | corn fritters | slow roasted sweet potato | seasoned capsicum | fresh avocado | free range poached egg | cherry tomatoes | grilled halloumi | rocket | truffle mayo

THE ANNOYING VEGO FRIEND (Meat lovers go to) \$19.00 Rye sourdough | fresh bruschetta mix | free range poached egg | grilled halloumi | hash-browns | grilled tomato | grilled mushroom | lemon | (add avo & bacon \$6)

HANGOVER CURE (cure last night's aftermath) \$20.00

Pressed angus beef patty | grilled halloumi | house hash brown | fat crispy bacon | leafy mix | aioli sauce | stacked up in a toasted milk bun | crunchy fries

CANADIAN BREAKFAST \$17.00 Belgium house waffle | seasonal fruit | crispy bacon | sunny side fried egg | vanilla ice-cream | maple syrup

SAVOURY CREPES \$17.50 Scrambled eggs | your choice of bacon or salmon | onion | cherry tomatoes | wrapped in two fresh crepes | grilled halloumi | chefs hollandaise

MINCE ON TOAST \$18.50 Locally sourced grass-fed beef mince | grilled halloumi | fresh avocado | rocket | free range poached egg | crumbled feta | fresh cherry tomatoes | stacked on toasted "white" | truffle mayo

HEAVENLY FRENCH TOAST OUR WAY \$19.00 Sweet bread seared in our maple French mix | watermelon | strawberries and berries | kiwi fruit | mixed berries coulis | vanilla ice-cream

ANDONIS LOADED CROISSANT \$19.50
Organic butter croissant | crispy maple bacon | grilled chorizo | free range poached eggs | house hash browns | grilled halloumi | rocket | truffle mayo

SUGAR DADDY OF ALL BAGELS \$20.00 New York bagel | Philli cream cheese | smoked salmon | free range poached eggs | fresh avocado | greens | grilled halloumi | chef's hollandaise | crunchy fries

WHY'D THE CHICKEN CROSS THE ROAD? \$22.00 Crispy fried cereal crumbed chicken | free range poached egg | grilled halloumi | crispy bacon | loaded up on a Belgium waffle | truffle mayo | maple syrup

SOFT SHELL PRAWN TACOS \$19.50 Coconut crumbed tempura prawns | fresh avocado | bruschetta mix | grilled halloumi | rocket | soft shell tacos | fresh salsa

ACAI BOWLS

HOUSE ACAI BOWL (Vegan) \$18.00 Acai flow | vegan organic granola mix | fresh passionfruit | strawberries | banana | kiwi fruit | mango coulis | (add peanut butter \$3.00)

PLAIN ACAI (Vegan) \$15.00 Acai flow | vegan organic granola mix

FOR THE KIDS 10 YRS AND UNDER OR PENSIONERS

Scrambled eggs | bacon | fruit toast | orange juice \$10.00 Buttermilk pancake with ice cream \$8.00 Bacon and egg muffin with hash brown \$700

SIDES

Egg (P,S,F) ea.	\$2.50
Fresh avocado	\$4.00
Salmon	\$4.00
Beef patty	\$4.00
Halloumi	\$4.00
Extra sauce/relish	\$1.00
Super crunchy fries	\$9.00
Toast (sourdough, fruit toast, white, GF) Your choice	of
butter, vegemite, peanut butter or house jam	\$7.00
Banana Bread with ice cream	\$9.00
Bacon (2 rashers)	\$6.00
Hash brown (3 pcs)	\$5.00
Grilled chicken 100g	\$6.00
Grilled tomato mushroom	\$4.00
Veg fritter (1 pc)	\$4.00
Onion rings	\$9.00

DESSERT

WHOISPANCAKEMANOR? \$21.00
White choc Cadbury vanilla pancake stack | crunchy cara'
cone | topped with cookies and cream ice-cream | Persian
fairy floss | Strawberries and berries | salted caramel sauce
| crushed Oreos

BUENO HEAVEN (for the sweet tooth) \$21.00

Double stacked Belgium waffles | vanilla ice-cream |

Nutella glaze | creamy Bueno sticks | Oreos | fresh

strawberries | finished with an injection of premium

chocolate

COOKIES AND CREAM NUTELLA CREPES \$18.00
Butter crepes | cookies & cream ice-cream | Nutella | salted caramel | choc crunch | Oreos | strawberries

MAINS AVAILABLE AFTER 10:30AM

ENTREE | APPETISER

COCONUT CRUMBED TEMPURA PRAWNS (For two) \$16.00 Crunchy coco prawns | zesty seasoning | fresh lime | aioli | rocket

ANDONIS CHICKEN Mc' BITES \$15.50 Crispy fried cereal crumbed chicken bites | sweet chilli sauce

HOUSE CALAMARI \$12.00 Salt & pepper calamari served with rocket | aioli sauce | and a lemon wedge

HALLOUMI PLATE (serves 2) \$14.50 Our own family made, grilled halloumi | grilled pita bread | house tzatziki

VEGAN HOUSE CORN FRITTERS \$9.00 Served with vegan aioli

GOURMET BURGERS

SERVED WITH HOUSE FRIES & SAUCE

BURGER FOR THE GRAM \$24.50

Double pressed juicy beef patties | crispy maple bacon |
double American cheese | grilled halloumi | beer battered
onion rings | pickles | crunchy fries | served with a side of
aioli

DOUBLE CHEESEBURGER \$19.50

Double pressed angus patties | double American cheese | pickles | lettuce | onion | tomato | aioli | ketchup | with a side of crunchy fries

Mc' ANDONIS \$20.00 KFZ Cereal crumbed deep-fried chicken | crispy bacon | sunny side fried egg | grilled halloumi | American cheese | lettuce | fresh tomato | onion | aioli

MARY HAD A LITTLE LAMB \$19.00

Marinated char grilled lamb shavings | goats' cheese |

Grilled halloumi | chunky baba ganoush | health | crunchy

fries | (add maple bacon \$4.50)

DON'T FORGET THE VEGAN FRIEND \$18.50 Vegan beef patty | house corn fritters | soy cheese | pickles | fresh tomato | tomato relish | (add halloumi \$4)

SIGNATURE DISHES

LAMB CUTLETS DONE BY THE GREEKS \$26.00 Char grilled lamb cutlets seasoned & marinated (3) | crunchy fries| Greek salad

SOUVLAKI PLATE \$24.00 Two chicken souvlakis | grilled halloumi | Greek salad |

grilled pita bread | crunchy fries | tzatziki sauce

GREEK YIROS \$18.00 Marinated lamb or chicken yiros | tzatziki sauce | lettuce | tomato | red onion | crunchy fries | wrapped in a soft pitta bread

GYM JUNKIE SPECIAL \$17.00

Your choice of 200g grilled beef or chicken | 200g of seasonal grilled vegies

RUMP STEAK 200g \$23.50 Locally sourced rump steak | creamy mushroom sauce | fresh side salad | crunchy fries

THE BARRAMUNDI \$24.00
Fresh pan seared barramundi | finished in a creamy garlic butter sauce | fresh side salad | crunchy fries | served with a lemon wedge

PASTA & SALAD DISHES ON BACK PAGE

PLEASE NOTE

20% surcharge applies on public holidays. Surcharge applies for split bills.

Every care is taken when catering for special dietary requirements.

Requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the customer.

PASTA

BEEF RAGU \$18.90
Penne pasta cooked in a slowly braised tomato & beef
mince sauce | parmesan cheese | fresh basil

CREAMY SALMON \$18.90
Penne pasta with smoked salmon | cherry tomatoes & garlic finished in a creamy butter sauce

CHICKEN AND MUSHROOM \$18.9

Penne pasta with pan fried chicken | garlic | mushrooms |
cream | parmesan cheese served with ground fresh
pepper

KIDS BOLOGNESE \$12.00

GOURMET SALADS

LAMB SALAD WITH A GREEK TWIST \$19.00 Chef's salad | marinated lamb grilled gyros | halloumi |poached egg | sundried tomatoes | fetta | grilled pita bread | truffle mayo

KING PRAWN AND AVOCADO \$19.00 King garlic prawns | seasoned garden salad | fresh avocado | dressed with balsamic glaze | sourdough toast

CHICKEN CAESAR \$19.00
Grilled chicken | lettuce | crispy bacon | croutons | parmesan cheese | poached egg with house Caesar dressing

White rum | coconut cream | pineapple | lime | fresh mint

Fresh mango | mango sorbet | white rum | pineapple

Acai flow | mango sorbet | white rum | almond milk

Jacob's creek (Chardonnay Pinot Noir) | orange juice |

Vodka | coffee liqueur | espresso | sugar syrup

White rum | passionfruit | lime | mint | soda

\$10.00

\$10.00

\$10.00

\$17.00

\$17.00

\$17.00

\$18.00

\$17.00

\$14.00

PREMIX DRINKS

JACK DANIELS & COLA

CANADIAN CLUB DRY

COCKTAILS

PASSIONFRUIT MOJITO

MANGO MARGARITA

ACAI MARGARITA

ESPRESSO MARTINI

MIMOSA BY ANDONIS

strawberry

VODKA CRUISER

PINA COLADA

andonis

CAUTION: OUR PORTION SIZES ARE HUGE!



COFFEE

FONZIE ABBOTT SPECIALTY COFFEE

Espresso		\$3.00
Double Espresso		\$3.50
Double Ristretto		\$3.50
Short Mac		\$3.00
Long Mac		\$3.50
Piccolo		\$3.00
Affogato (add Baileys \$6)		\$6.00
Flat White	\$4.50 (sm)	\$5.00 (lg)
Latte	\$4.50 (sm)	\$5.00 (lg)
Cappuccino	\$4.50 (sm)	\$5.00 (lg)
Mocha	\$4.50 (sm)	\$5.00 (lg)
Long Black (Ristretto)	\$4.50 (sm)	\$5.00 (lg)
Chai Latte	\$4.50 (sm)	\$5.00 (lg)
Dirty Chai Latte	\$4.50 (sm)	\$5.00 (lg)
Hot Chocolate	\$4.50 (sm)	\$5.00 (lg)

TEA DROP SPECIALTY TEA

English Breakfast	\$4.50
Earl Grey	\$4.50
Honeydew Green	\$4.50
Peppermint	\$4.50
Lemongrass and Ginger	\$4.50

FRESH JUICES

Apple	\$7.50
Orange	\$7.50
Watermelon	\$7.50
Pineapple	\$7.50

JUICE COMBOS

Apple Strawberry Watermelon	\$7.50
Pineapple Watermelon Mint	\$7.50
Pineapple Orange Lemon	\$7.50
Celery Carrot Reetroot Ginger	\$8.00

SMOOTHIES

MANGO MADNESS

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ACAI FLOW Acai mango banana almond milk	\$9.00
BANANA BUZZ Real banana ice cream honey dust of cinnamon	\$8.00 milk
GYM JUNKIE Fresh protein mango banana mixed berries nat sugar	\$9.00 ural

Real mango chunks | mango sorbet | pineapple juice

\$8.00

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Iced Long Black	\$6.00
Iced Latte	\$6.00
Cold Brew	\$6.50
Iced Coffee	\$7.00
Iced Chocolate	\$7.00
Iced Mocha	\$7.00
House Peach Iced Tea	\$7.00

MILKSHAKES THICKSHAKES EXTRA \$1.00

Vanilla | Strawberry | Chocolate | Caramel | Banana \$6.00

LOADED SHAKES

BUENO DREAMS	\$9.00
SNICKERS IN PARADISE	\$9.00
NUTELLA YO COACH	\$9.00

SOFT DRINKS

oke	\$4.50
iet Coke	\$4.50
oke Zero	\$4.50
prite	\$3.00
anta	\$3.00
ouse Lemon Lime & Bitters	\$7.00
parkling Water	\$5.00 / \$7.00

WINES

REDS \$12.00 GLASS \$45.00 BOTTLE

PEPPERJACK (Shiraz)
ELEPHANT IN THE ROOM (Pinot Noir)
PARKER COONAWARRA (Cabernet sauvignon)

WHITES \$12.00 GLASS \$45.00 BOTTLE

ARROGANT (Rose)
GIESEN (Sauvignon Blanc)
KOA (Sauvignon Blanc)

SPARKLING \$12.00 GLASS

JACOBS CREEK (Chardonnay Pinot Noir) CLASSIC BRUT (Minchinbury)

BEER

ASAHI \$10.00 CORONA \$10.00 STONE & WOOD PACIFIC ALE \$10.00 FONZIE ABBOTT CRAFT BEER \$10.00

pleasescan me!

