

HOT BEVERAGES

COFFEE BY JASPER (CERTIFIED ORGANIC AND FAIR TRADE)

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| Short black | 4.00 |
| Piccolo Short Macchiato Long black Flat white Latte Cappuccino | 4.50 |
| Long Macchiato Mocha Magic | 5.5 |
| Spicy Chai | 6.00 |
| Hot Chocolate by <i>Lindt</i> | 6.00 |
| Chai Tea Chai Latte by Prana Chai | 6.00 |
| English Breakfast Earl Grey Paris Peppermint Citron Green by Harney & Sons | 6.00 |
| ADD (EACH) | |
| Upsize | +1.00 |
| Extra shot | +1.00 |
| Soy Almond Lactose free Oat Decaf | +1.00 |
| Hazelnut Vanilla Caramel syrup | +1.00 |

COLD BEVERAGES

JUICES | SOFT DRINKS

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| Premium Still Water | 6.50 |
| Sparkling Water Lemonade Lemon Line Bitter Pepsi Pepsi Max Ginger Beer | 6.50 |
| Mineral Sparkling Water - 750 ml Bottle | 9.50 |
| Apple Juice (Cold Pressed) Freshly Squeezed Orange Juice (Cold Pressed) | 10.50 |

ICED BEVERAGES

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| Iced Latte Milk Shake - Chocolate Strawberry Vanilla Salted Caramel | 9.00 |
| Iced Coffee Iced Mocha | 10.00 |

ALCOHOLIC BEVERAGES

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| Asahi Peroni Cascade Light BEER | 10.00 |
| White Wine - New Zealand Sauvignon Blanc | 12.50 |
| Red Wine - Australian Shiraz | 12.50 |
| Sparkling Wine - French | 12.50 |

SPIRIT (SERVED WITH TONIC WATER / COKE / ORANGE JUICE)

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| Whiskey J D Scotch Black Label Vodka Absolute Gin Bombay Sapphire | 15.50 |
| Bottle of Wine [Please ask our friendly staffs for availability] | 43 |

V-Vegetarian | VG-Vegan | GF-Gluten free | VGO-Vegan option | GFO-Gluten Free Option +\$2

ALL DAY BREAKFAST (UNTIL 2.00PM)


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| Wild Mushroom Omelette 🌶️ V GFO | 25.00 |
| Wild mushroom and truffle oil omelette on sourdough with leek and soy chilli. | |
| Cocotte Eggs 🌶️ V GFO VGO. | 26.00 |
| Tomato based vegetable with two poached eggs, buffalo mozzarella, burnt chilli butter with za'atar bread. Add Chorizo +\$5.00 | |
| Avocado on Toast V GFO VGO (Signature). | 25.00 |
| Yuzu dressing avocado, beetroot hummus, chives, Persian Fetta, toasted seeds, furikake served on pumpkin bread with one poached egg. Add Bacon + 5.50 | |
| Chilli Scrambled 🌶️🌶️ VO GFO. | 25.00 |
| Scrambled eggs with chillies, bacon lard, cheese, romesco sauce on chilli bread. | |
| Lobster Benedict (Signature) | 34.00 |
| Marinated lobster cooked in garlic butter sauce and served with two poached eggs on potato cake with hollandaise and vine cherry tomatoes. | |
| Lamb Florentine (Signature) | 31.00 |
| Slow cooked pulled lamb served with two poached eggs on potato cake with hollandaise and spinach. | |
| Breakfast Burger | 24.00 |
| Fried egg and bacon with American cheese & tomato relish with hash browns on brioche. | |
| French Toast | 25.00 |
| Served with suzette sauce, almond and coconut flakes, mini panna cota on brioche bread. | |
| Big Breakfast GFO | 31.00 |
| Choice of Sourdough White Multigrain Gluten Free bread and choice of Poached Scrambled with bacon, chorizo, mushroom, hash brown and avocado | |
| Eggs on Toast GFO | 14.50 |
| Choice of Sourdough White Multigrain Gluten Free bread and choice of Poached Scrambled Fried eggs Add Bacon +5.50 | |

SIDES / EXTRA

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| Jam Butter Fresh Chilli Sauce (.50 - 2.00) | 2.00 |
| Bread Slice Chilli Oil Crepe Cheese Hash brown | 3.00 |
| Poached egg Spinach Persian Feta Tomato Ice-cream | 4.00 |
| Chorizo Mushrooms Chips Ham Halloumi Cheese Salad | 5.00 |
| Bacon Avocado Smoked Salmon Sucuk Scrambled eggs | 5.50 |

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GOURMET STARTER & LIGHT MEAL (ALL DAY)

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| Bowl of Chips V served with mayonnaise and tomato sauce | 13.00 |
| Cauliflower Florets with artisan kasundi sauce | 17.50 |
| Beef Croquettes (4 pieces) served with side slaw salad <i>Signature</i> | 23.50 |
| Mushroom & truffle Arancini Balls (4 pieces) served with side slaw salad | 17.50 |
| Salt & Pepper Squids served with slaw salad and harissa mayo  | 21.50 |
| Lobster Rolls (2 pieces) with butternut squash veloute sauce <i>Signature</i> | 22.50 |
| BBQ Lamb Ribs (4 Pieces) with BBQ sauce and slaw salad | 19.00 |

CREPES & DESSERTS

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| Lemon & Sugar Crepes V Served with lemon and caster sugar | 17.50 |
| Crepes (Nutella) V Served with banana and strawberries, vanilla bean ice cream and fairly floss . | 22.50 |
| Crepes (Salted Caramel) V Served with banana and strawberries and vanilla bean ice cream and caramel popcorn. | 22.50 |
| Apple Rhubarb Crumble | 17.50 |
| Vanilla Bean Crème Brûlée | 18.00 |
| Cakes & Pastry Please ask our friendly staff for availability or check the cake display fridge | |

KIDS (UNDER 12 YEARS)

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| Avocado on Toast | 10.50 |
| Ham and Cheese Toastie | 10.50 |
| Chicken Nuggets & Chips | 13.50 |
| Mini Pulled Beef Burger with cheese, tomato and side chips | 15.00 |
| Nutella Crepe V (Served with banana, strawberry & ice-cream) | 13.50 |

LUNCH MENU (FROM 11.30 AM)

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| Soup of the Day (Served with char grilled baguette) | 20.00 |
| Please ask our friendly staff for today's specials. | |
| Curry of the Day  (Served with basmati rice, peas and raita) GF | 28.00 |
| Please ask our friendly staff for today's specials. | |
| Grilled Chicken Salad  GF | 28.00 |
| Grilled chicken served with wombok, carrot, capsicum, shallot and Asian chilli dressing. | |
| Gnocchi V | 27.00 |
| House made potato gnocchi with creamy pesto sauce and sun-dried tomatoes. Add chicken + 8.00 | |
| Baked Barramundi GF | 32.00 |
| Oven baked barramundi in lemongrass infused coconut milk served with fondant potatoes and braised leek. | |
| Lamb Navarin GF | 32.00 |
| Diced lamb slow cooked in tomato based sauce with baby carrot medley, celeriac puree and char grilled baguette. | |
| Beef Bourgeoning Burger | 27.50 |
| Slow cooked beef, mushrooms, caramelised onion, lettuce, tomato, cheese and mayonnaise served on brioche bun with slaw salad and chips. | |
| Chicken Burger (Served on brioche bun) | 28.50 |
| Crispy shawarma chicken served with avocado, lettuce, tomato, American cheese on brioche bun with slaw salad and chips. | |
| Vegetarian Burger V | 26.00 |
| Gourmet vegetarian patty, avocado, lettuce, tomato, cheese and spicy mayonnaise served on brioche bun with slaw salad and chips. | |