

TILL 12PM

BREAKFAST



TOAST & PRESERVES Sourdough, Multigrain Gluten Free Fruit toast + \$2	6
YOGHURT & HONEY Greek sweet yogurt, manuka honey, berry compote	12
SEASONAL FRUIT SALAD	14
SHARWARMA WRAP Scrambeled egg, chorizo, spinach, Tzatziki	14
EGG & BACON CIABATTA (dfo, gfo) Fried egg, bacon, smokey tomato relish, cheddar on ciabatta	15
EGGS YOUR WAY Cooked your way w/ blistered heirloom tomatoes	15
BALTIC AVO SMASH (vgo, vo, gfo) Avo & Persian fetta, poached eggs, fresh picked herbs, pickle baby beetroot, candied pepitas, zaatar	24
EGGS BENEDICT (gfo) Poached eggs, spinach, bacon, lime hollandaise OR Smoked Salmon + \$4	23.5
CRAB & AVO BENEDICT (gfo) Sesame crab, poached eggs, fresh dill, avo mousse, lime hollandaise	28.5
NUDJA CHILLI EGGS Nudja scrambled eggs, avo, whipped chevre, chilli oil, pickled herbs, pecorino on seeded sourdough	22.5
MEDITERRANEAN WAGYU MINCE (gfo, dfo) Fried egg, sumac labneh, heirloom salsa, hummus, shaved manchego	23.5
WILD MIXED MUSHROOMS (vgo, dfo, gfo) Roasted garlic & thyme mushrooms, poached egg, pesto, beetroot hummus, pecorino on seeded sourdough	24.5
POTATO ROSTI (vgo, dfo, gfo) Hand pressed potato, poached egg, tomato salsa, romesco, halloumi	25.5
VEGE BOWL Roasted pumpkin, poached egg, grilled broccolini, kale, quinoa, hummus, house dressing	19.5

SWEET AÇAÍ BOWL Seasonal fruit, buckini spice granola, coconut soaked chia seeds	17.5
--	-------------

TOSTADA FRANCESCA Crumbled brioche, crème caramel, berries, chocolate soil, vanilla ice cream	19.5
---	-------------

MATCHA HOTCAKES White chocolate mascarpone, yuzu poached pear, fig, custard, seasonal berries	18.5
---	-------------

KIDS BACON & EGG MUFFIN Fried egg w/ bacon on English muffin	8
--	----------

BACON & EGG ON TOAST Free-range egg on Sourdough or Multigrain	10
--	-----------

FRUIT SALAD Seasonal fruits & vanilla ice cream	9
---	----------

JUICES FRESHLY SQUEEZED JUICES Orange, apple, watermelon	9
--	----------

TROPICANA Watermelon, pineapple & orange	9.5
--	------------

FRESH'N UP Pineapple, apple & mint	9.5
--	------------

GARDEN GOODNESS Apple, celery, cucumber, beetroot & carrot	9.5
--	------------

SMOOTHIES VERY BERRY Mixed berries, vanilla ice cream, pineapple juice	9.5
--	------------

BEACH BANANA Bananas, manuka honey, vanilla ice cream, cinnamon	9.5
---	------------

SURFERS SUNRISE Freshly squeezed OJ, mango, passionfruit, coconut flakes	9.5
--	------------

MILKSHAKES Chocolate, caramel, strawberry, banana or vanilla	9.5
--	------------

TEA & COFFEE COFFEE Cappuccino, Flat White, Chai/Latte Long Black, Mocha, Hot Chocolate	REG 4.5 LGE 5.5
--	--------------------------

ESPRESSO, PICCOLO LATTE	4
--------------------------------	----------

ICED COFFEE Iced Mocha, Iced Long Black, Iced Latte, Iced Chocolate	7.9
---	------------

SPECIALTY TEA BAGS English Breakfast, Earl Grey, Green, Peppermint, Chai, Chamomile, Lemongrass & Ginger	5
--	----------

MILK & SYRUPS Full Cream, Skim Lactos-free, Soy, Almond, Oat, Coconut Honey Caramel, Hazelnut, Vanilla syrup	1 .50 1
---	------------------------

SIDES Free-Range Egg Potato Rosti Heirloom Tomatoes Avocado Half Halloumi Mushrooms Persian Fetta Avo & Fetta Smash Chorizo Bacon Smoked Salmon	4 6 4 5 5 6 5 5 5 6 6 8	SAUCES Hollandaise Smokey Tomato Relish Tzatziki Romesco	3 3 3 3
---	--	---	----------------------------

<i>Breakfast Cocktails</i>	
BLOODY MARY	19
MIMOSA	12.5

15% SURCHARGE ON PUBLIC HOLIDAYS | ONE BILL PER TABLE - SORRY NO SWAPBIES!

(df) = dairy-free (gf) = gluten-free (vg) = vegan (v) = vegetarian (*) = can be altered

12PM-9PM

ALL DAY MENU

TO START & SHARE	
GARLIC SOURDOUGH	\$11
PITA BREAD & DIPS Seasonal dips, olive oil	\$14
MIXED OLIVES (v, df) Served warm with olive oil, garlic & rosemary	\$9
SAGANAKI (v, gf) Grilled haloumi cheese, spiced honey, lemon	\$14
ARANCINI (gf, v*) Nduja, mozzarella, smoked paprika mayo, chilli oil	\$15
MEATBALLS Pork & veal, sugo, parmesan, charred sourdough	\$15

GRILLED CHORIZO Mildly spiced, lemon, chilli oil	\$14
CALAMARI FRITTI Citrus slaw, lime aioli	\$18
MOOLOOLABA KING PRAWNS (gf) Chargrilled QLD prawns, chilli, lemon	\$19
FRESH OYSTERS (gf, df)	1/2 doz 1 doz
Natural	\$27 \$42
Cucumber vinaigrette	\$28 \$43
Kilpatrick	\$30 \$45

MAINS	
BARRAMUNDI (gf, df*) Fresh market fish, romesco, heirloom salsa, sautéed greens, cauliflower puree, fresh herbs, almond flakes	\$37
MOROCCAN CHICKEN (gf) Supreme chicken breast, quinoa tabouli, pomegranate seeds, tzatziki, parsley oil	\$29
CHICKEN PARMIGIANA (gf) Parmesan crumbed chicken breast, sugo, fior di latte, mixed salad, chips	\$32
SESAME ROASTED PUMPKIN (v, gf) Spiced chickpeas, pine nuts, currants tabouli, sumac labneh, maple dressing	\$28
CAULIFLOWER STEAK (vg) Sticky harissa glaze, Israeli couscous, beetroot hummus, toasted seeds	\$28

CHAR GRILL	
ANGUS RUMP 220gr	\$35
EYE FILLET GRAIN FED 220gr	\$48
LAMB RUMP 220gr	\$39

Served w/ seasonal greens, roasted garlic rosemary chats & choice of red wine jus, pepper, mushroom or garlic butter

SKEWERS	
BEEF (gf) Marinated in olive oil, garlic, lemon juice	\$31
CHICKEN Marinated in garlic, fresh herbs	\$29
LAMB (gf) Marinated in olive oil, cumin, macadamia nuts	\$35
VEGETARIAN (v, gf) Tofu, mushroom, zucchini, capsicum	\$25

Served w/ butter rice, blistered heirloom tomatoes, cabbage salad & choice of Tzatziki, Romesco, Labneh or Maple dressing

PASTA	
CARBONARA Bucatini pasta, pancetta, pepper, pecorino	\$28
PESTO CHICKEN Fettuccini, creamy basil pesto, sundried tomato, parmesan	\$27
MARINARA Spaghetti, fresh seafood sautéed in marinara sauce, basil	\$34

LIGHT BITES	
GYROS Marinated chicken, greek salad, tzatziki, pita	\$22
AMALFI Mediterranean spiced chicken tenders, slaw, swiss cheese, smoked paprika aioli, on milk bun	\$21
WAGYU BEEF BURGER Lettuce, tomato, pickles, pesto mayo, swiss cheese, milk bun	\$21
<i>Served w/ thick cut chips</i>	
SALADS	
COUSCOUS SALAD (vg) Chickpeas, cucumber, tomatoes, avocado, cranberry, house dressing	\$25
CAESAR SALAD (v) Baby cos, bacon, parmesan, poached egg, caesar dressing	\$23
QUINOA GREEK (v, vg*, gf) Quinoa tabouli, lettuce, cucumber, olives, fetta, pomegranate seeds, almond flakes, olive oil & lemon dressing	\$25
<i>chicken; tofu; haloumi prawns; smoked salmon</i>	\$6 \$8

SIDES	
ROAST CHAT POTATOES (v, gf, vg*) Rosemary, garlic.	\$11
SEASONAL GREENS (v, gf, vg*)	\$9
ZUCCHINI CHIPS (vg, gf)	\$11
FRIES (vg, gf)	\$10
GREEK SIDE SALAD (v, gf, vg*)	\$11

<i>Kids</i>	
SPAGHETTI BOLOGNESE	\$12
CHICKEN SKEWER Butter rice, slaw.	\$12
CHICKEN BITES Fries, tomato or bbq sauce	\$11
PIZZA Mini pita, tomato sauce, cheese	\$12

15% SURCHARGE ON PUBLIC HOLIDAYS | ONE BILL PER TABLE - SORRY NO SWAPBIES!

(df) = dairy-free (gf) = gluten-free (vg) = vegan (v) = vegetarian (*) = can be altered