



BUILD YOUR OWN (GFO) \$14.00

Eggs on sourdough toast \$14.00

Choose from:

Poached or fried

Scrambled +\$1.00

EXTRAS:

- Two rashers of bacon \$7.50
- Grilled tomato \$3.50
- 1/4 avocado \$3.50
- Danish feta \$3.50
- Chorizo (pork) \$7.50
- Hash brown \$3.50 (GF)
- Spinach \$4.00
- House made baked beans \$4.00
- Garlic mushrooms \$7.00
- Halloumi \$6.00
- Cold wood roasted salmon \$7.00
- Crispy tofu \$5.00
- Beef chipolatas \$6.00
- Smashed Avocado \$6.00
- Sliced smoked salmon \$4.50
- Lamb Koftas \$8.00

ACAI BOWL (GFO VGO V) \$25.90

Açaí bowl with peanut butter, topped with chia seeds, homemade crunchy granola, toasted coconut, and fresh seasonal fruit.

- Peanut butter topping +3.00
- Pistachio Papi topping +4.00
- Nutella topping +3.00
- Bueno topping +3.50

CRISPY DUBAI FRENCH TOAST \$24.90

Dubai pistachio sauce filling, Nutella sauce, ice cream and pistachio nuts.

FRENCH TOAST (GFO) \$24.90

French toast dusted with cinnamon sugar, served with grilled banana, vanilla ice cream, and maple syrup.

- Add two rashers of bacon +\$7.50

CHEESE AND BACON OMELETTE (GFO) \$25.90

A garlic, chilli, onion, bacon, spinach, and cheese omelette, served with a slice of toasted sourdough.

PRAWN OMELETTE (GFO) \$26.90

A garlic, spring onion, chilli, prawn, and swiss mushroom omelette, topped with sweet soy sauce, fried shallots, and served with a slice of toasted sourdough.

ALL DAY BREAKFAST

BENNY BREAKFAST (GFO) \$26.90

Two poached eggs on a english muffin, topped with wilted spinach and rich hollandaise sauce.

Choose from a selection of:

- Bacon, halloumi, wood-smoked salmon, or pulled pork.

BREAKFAST BURGER (GFO) \$17.90

A runny fried egg, crispy bacon, melted cheese, fresh tomato, golden hash brown, and chipotle mayo, all served in a toasted continental roll.

NEW STYLE TURKISH EGGS (GFO V) \$24.90

Honey-chilli marinated halloumi on soft pita bread, topped with garlic and herb yogurt, two poached eggs, and garnished with fresh dill, coriander and sumac.

- Add beef chipolatas +\$6.00
- Add lamb koftas + \$8.00

BREAKFAST PLATE (GFO) \$26.90

Two poached eggs on a slice of rye toast, topped with marinated cherry tomatoes, pickled red onion, lemon pepper ricotta, avocado, crispy bacon, and pickled peppers.

- Vegan option will have tofu & mushrooms

BIG BREAKFAST (GFO) \$28.90

Two poached or fried eggs, bacon, hash brown, beef chipolatas, grilled tomato, house made beans and garlic mushrooms served on pita bread.

- Scrambled +\$1.00

CHORIZO RAGU (GFO) \$26.90

Garlic, chilli, onion, mushrooms, and chorizo (pork) cooked in a rich tomato sauce, served over a bed of potatoes, topped with two poached eggs, creamy fior di latte, and accompanied by pita bread.

CHILLI SCRAMBLED (GFO) \$25.90

Crispy chilli scrambled eggs served on a toasted croissant, paired with chorizo (pork), topped with fried shallots and homemade chilli oil.

BRUSCHETTA BREAKFAST (GFO VGO) \$25.90

A slice of rye toast topped with tomato bruschetta, red onion, avocado, feta, two poached eggs, and finished with a balsamic glaze.

- Vegan option will have tofu

MUSHROOM BREAKFAST (GFO V VGO) \$25.90

Mixed mushrooms sautéed in garlic and chilli, served on sourdough and topped with spinach, garlic chilli yogurt, two poached eggs, and crispy fried enoki mushrooms.

- Vegan option will have tofu

BURGERS

All burgers are served in a soft buttermilk bun, accompanied by beer-battered chips and tomato sauce.

BEEF BURGER \$26.90

House-made beef pattie with caramelised onion, tomato, lettuce, a runny fried egg, crispy bacon, melted cheese, and tomato relish.

CHICKEN BURGER (GFO) \$25.90

Cajun-spiced buttermilk fried chicken, topped with slaw, chipotle mayo, cheese, and pickled red onion.

PULLED PORK BURGER (GFO) \$26.90

House-made pulled pork, topped with slaw, crispy bacon, corn chips, and smoky BBQ sauce.

FISH BURGER (GFO) \$27.90

House crumbed flake topped with pickled onions, cheese, tomato, lettuce, dill pickles and chipotle mayo.

FOCACCIAS/ ROLLS**CHICKEN AND BACON FOCACCIA (GFO) \$16.90**

Poached chicken with avocado, bacon, cheese and sweet chilli mayo, served in a toasted focaccia.

VEGETARIAN FOCACCIA (GFO V VGO) \$16.90

Mix roast vegetables, avocado, cheese, tomato relish, and fresh spinach, served in a toasted focaccia.

SCHNITZEL ROLL (GFO) \$16.90

House-crumbed chicken schnitzel, topped with asian slaw and cheese, served in a soft continental roll toasted.

STEAK ROLL (GFO) \$28.90

Lettuce, tomato, onion, cheese, runny fried egg, beetroot, bacon and tomato relish in a toasted focaccia roll, served with beer battered chips.

SIDE SERVES WITH FOCACCIAS AND ROLLS ONLY

All side portions are served with tomato sauce

-Beer battered chips \$7.00

-Onion rings or Wedges \$8.00

-Sweet potato chips \$8.00

-Gluten free chips (GF) \$7.00

MAINS**BURRITO BOWL (GF) \$26.90**

Texan spiced chicken served on a bed of rice, black beans and a fresh corn salsa, topped with coriander, spring onion, sour cream, smashed avocado, a tangy yoghurt dressing, and crunchy corn chips.

LAMB CURRY (GFO) \$27.90

House-made lamb curry served with rice, flatbread, and a side salad, drizzled with garlic yoghurt.

OPEN MIXED SOUVLAKI \$32.90

Two house-made lamb koftas and two marinated chicken skewers, served on pita bread with greek salad, tzatziki, and beer batter chips.

CHICKEN PARMA (GFO) \$28.90

House-made schnitzel topped with ham, cheese, and Napoli sauce, served with a side of chips and salad.

CHICKEN BAO BUNS \$25.90

Three bao buns filled with fried buttermilk chicken, slaw, and smoky BBQ mayo

CHICKEN MEDALLIONS \$32.90

Grilled buttermilk chicken fillets served with a mushroom lemon herb sauce and a side of beer battered chips.

VODKA PASTA (V) \$26.90

A rich, creamy tomato sauce with chilli, garlic, vodka and parmesan, served with rigatoni pasta and topped with ricotta cheese.

-Add chicken +6

-Add prawns +9

SALMON AND PRAWN LINGUINE \$34.90

Onion, chilli, garlic, cherry tomatoes, rocket, parmesan cheese, olive oil, and a splash of white wine.

BEEF RAGU PASTA \$28.90

Slow-cooked house-made beef ragu, served with penne pasta.

TERIYAKI SALMON BOWL (GF) \$27.90

Sushi rice, edamame beans, avocado, pickled ginger, cherry tomatoes, sesame salad leaves, toasted seeds and sesame rice crackers

MEAT PLATTER FOR TWO (GFO) \$89.90

Slow cooked beef brisket, homemade pulled pork, siracha chicken ribs, marinated chicken and lamb skewers, homemade slaw and pickled veg, with beer battered chips and pita bread.

GRILLED BARRAMUNDI (GF DF) \$36.90

Grilled barramundi fillet served on a bed of mashed potatoes, with broccolini, roasted pumpkin, and drizzled with a creamy lemon pepper sauce.

SALADS**GRILLED CHICKEN SALAD (GF DFO) \$26.90**

Beetroot, feta, roasted sweet potato, orange segments, almonds, rocket, dried cranberries, and a citrus soy dressing.

-Add halloumi +6.00

SPICY CALAMARI SALAD (GFO) \$25.90

Fried calamari served with rocket, tomato salsa, house-made tartar sauce, and topped with crispy sweet potato crisps.

CHICKEN CAESAR SCHNITZEL (GFO) \$28.90

House-made chicken schnitzel topped with lettuce, egg, parmesan cheese, crispy bacon, caesar dressing, and croutons.

SIDES

Beer battered chips with tomato sauce \$13.00

Wedges with sweet chilli sauce and sour cream \$14.00

Sweet potato chips with garlic aioli \$14.00

Onion rings with sweet chilli mayo \$14.00

Gluten free chips with tomato sauce (GF) \$13.00

SORRY, NO SUBSTITUTIONS. PLEASE INFORM THE STAFF OF ANY ALLERGIES WHEN ORDERING. WHILE WE TAKE GREAT CARE, CROSS-CONTAMINATION MAY OCCUR.