



TIMES CRANBOURNE

ALL DAY BREAKFAST

Sourdough or multi-grain bread with condiments OR gluten free / fruit toast	\$9.5
EGGS THE WAY YOU LIKE IT	\$15
Poached, fried, or scrambled on two pieces of toast	
OMELETTE	\$25.5
w. mushroom, cheese, tomato on sourdough + spinach 4 + salmon 6 + chorizo 4 + bacon 5	
HASH BENNY(GF)	\$26.5
Choose: Pulled pork / Bacon / Smoked Salmon with two poached eggs on two homemade potato rosti's, chipotle hollandaise and pickled cabbage	
TRADITIONAL BENEDICT	\$24.9
Poached eggs with a choice of smoked salmon or bacon, hollandaise on sourdough	
BREAKY BOARD	\$32
Toast with avocado and feta cheese & bacon, poachedegg on homemade potato rosti,fresh croissant, mini granola and panna cotta bowl, shot of freshly + bacon 5 + halloumi 5 + sausage 6	
SMASHED AVOCADO	\$26
Persian feta, candied bacon, confit tomato, hazelnut dukkah,rocket, two poached eggs on toasted sourdough + halloumi 6 + sausage 6	
CHILLI SCRAMBLED EGGS	\$24.5
Chilli jam, savory chorizo, tangy pickled radish fragrant herbs, crispy fried shallots, all topped with the drizzle of smoked chilli oil, feta cheese served on a flaky croissant + bacon 5 + halloumi 5 + sausage 6	
MUSHROOM & VEGE MEDLEY (VG)	\$25
Roasted cauliflower, wild mushroom, grilled broccolini, asparagus, crispy kale, pumpkin & capsicum purée + egg 3 + halloumi 5	
BUTTERMILK HOTCAKES	\$24.9
Zesty lemon curd paired with assorted berries creamy whipped cream cheese, a sprinkle of walnut crumble and fragrant lemon balm + Vanilla ice cream 3	
TOASTED SANDWICH	
Toastie	\$12.5
Ham, cheese, and tomato on toasted bread. + tomatoes 2	
Bagel – Chicken	\$14.5
Chicken, lettuce, avocado, and mayo.	
Bagel – Smoked Salmon	\$15.5
Smoked salmon, rocket, and cream cheese.	
Ham & Cheese Croissant with tomatoes	\$12.5
+ tomatoes 2	
Egg & Bacon Roll	\$18.5
Two fried eggs, bacon, cheese, BBQ sauce, and tomato relish	

SHAKSHUKA	\$29.9
Three eggs baked Turkish-style in a rich tomato sauce with garlic, paprika, green peppers, chick-peas, and crumbled feta. Served with herbed yogurt and grilled pita. Please allow 15 mins cooking time. + Chorizo 5	
FRITTERS (VG)	\$28
Zucchini, halloumi, corn, spinach fritters served with tzatziki, herbed pita, chilli relish, crispy kale, charred broccolini, pomegranate + bacon 5 + halloumi 5 + sausage 6	
FRENCH TOAST	\$23.5
Vanilla-spiced brioche dipped , whipped vanilla mascarpone served with caramelised banana, seasonal berries, pistachio dust, and a scoop of vanilla ice cream and sugar candy + bacon 5	
BREEKY GNOCCHI	\$27.5
Pan-seared gnocchi, pumpkin & capsicum purée, roasted pumpkin, asparagus, cauliflower, caramelised onion, cherry tomatoes, pistachio hollandaise, dukha Extras: + Bacon 5 / + Chorizo 5 / + Egg 3	
Vegan Breeky Plate	\$21.5
Szechuan-spiced tofu, sautéed spinach, house-made hash brown, onion pickle, pickled cabbage, and jalapeños. Bold, vibrant, and 100% plant-based.	
GRANOLA & COCONUT PANNA COTTA	\$24.5
Home made muesli, creamy vanilla yogurt, chia fresh seasonal fruits, berries, passion-fruit and a sprinkle of coconut and walnut crumble TIMES BIG BREAKFAST	
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Two poached eggs with bacon, sausage, sautéed mushrooms, home made hash brown, grilled tomato with toasted sourdough + halloumi 5	
PORRIDGE (V)	\$22
Oats cooked in almond milk, served with poached pear	
ICE CREAM	\$3
FRENCH TOAST	\$23.5
Vanilla-spiced brioche, whipped vanilla mascarpone, caramelised banana, seasonal berries, pistachio dust, candy floss	
ADD ON SIDES	
Extra Egg	\$3
Smoked Salmon	\$6
Spinach	\$4
1 Home-made Hashbrown	\$5
Pork Sausage	\$4
2 Oval Hashbrown	\$5
Halloumi	\$5
Hollaindaise Sauce	\$3
Danish Feta	\$3
Bowl of chips	\$8
Bacon	\$5
Bowl of potato wedges	\$16
Mushroom	\$5
Comes with sour cream and sweet potato chips	
Avocado	\$5
Pan-Seared Salmon	\$10
Calamari	\$6
HOUSE SALAD (VG)	\$8
Cos Lettuce, cucumber,tomato, onion, baby radish honey mustard vinaigrette	

CAFE CLASSIC	
SOUP OF THE DAY	\$18
Served with warm pita bread. Ask our friendly staff about today’s soup.	
TIMES’S BRUSCHETTA (VG)	\$16
Smashed avocado topped with roma tomato, red onion, fresh basil, oregano, and Grana Padano, drizzled with extra virgin olive oil on toasted sourdough. + avocado salmon eggs & chicken 6	
HOT CHICKEN WINGS S/L	\$19/\$27
Crispy fried chicken wings tossed with Times signature spicy buffalo sauce comes with chips	
NOURISH BOWL (GF,VG)	\$24
Spiced brown rice, roasted pumpkin, broccoli, avocado, pickled cabbage and fresh lemon with a choice of: grilled chicken / smoked salmon / halloumi	
SUPER FOOD SALAD(VG,GF)	\$24
Kale, quinoa, apple, halloumi, avocado, beetroot hummus, chia seeds, activated almonds, goji berries, pomegranate and lemon dressing + poached egg 3 + chicken / smoked salmon 6 + pan seared salmon 10	
CHICKEN BURGER	\$26
Grilled chicken fillet with lettuce, tomato, cheese, and chipotle mayo on a toasted brioche bun	
BRISKET BURGER	\$23
Slow-cooked brisket with salsa verde, lettuce, pickles, and cheese on a toasted brioche bun	
DOUBLE WAGYU BURGER	\$32
Mayura wagyu double patty, bacon, lettuce, braised onion,tomato, burger sauce,cheese on toasted brioche bun, served with chips	
STEAK SANDWICH	\$32
Tender prime scotch fillet, bacon, lettuce, tomato, caramelised onion, cheese on Turkish roll, aioli, served with chips	
PRAWN TACOS	\$29
Three soft tacos with crispy prawans mango, chilli & avocado salsa , chipotle mayo, pickle cabbage, crispy shallots, coriander	
CHICKEN TACAOS	\$26
Three soft tacos with grilled chicken mango, chilli & avocado salsa , chipotle mayo, pickle cabbage, crispy shallots, coriander	
KIDS MENU (Under12 years only)	
KIDS EGG & BACON	\$14
One egg on sourdough with bacon	
KIDS HOTCAKE	\$14
Strawberry, ice-cream and maple syrup	
KIDS SMASHED AVO	\$14
One egg on smashed avocado	
CHEESE BURGER	\$14
Beef patty with tomato sauce and chips	
KIDS PASTA	\$12
Linguine with napoli sauce or with butter and cheese	
CHICKEN NUGGETS	\$12
With tomato sauce and chips	
KIDS FISH OR CALAMARI	\$12
With tomato sauce and chips	

TIMES MAIN MEALS	
PORTUGUESE CHICKEN	\$32
Portuguese-style marinated spiced thigh fillets on hot pan with onion, capsicum, tzatziki, lemon, chips, and pita bread	
PAN SEARED SALMON (GF)	\$37
Capsicum and pumpkin puree, broccolini, quinoa and brown rice, chilli tomato relish	
SINGAPORE NOODLES	\$27
Vermicelli noodles with garlic, onion, red pepper, shredded cabbage, eggs, prawns, chicken, flavoured with soy, curry powder, oyster sauce, sesame oil	
ANGUS PORTERHOUSE(300gm) (GF)	\$45
Riverine premium black angus steak, Served with chips, house salad and garlic & herb butter	
GRILLED LAMB PLATE	\$35
Slow cooked lamb shoulder finished over the grill with lemon and herb basting, served with chips, salad, grilled pita bread & tzatziki sauce	
SEAFOOD LINGUINE	\$36
Sautéed tiger prawns, calamari, mussels, fresh fish, deglazed with white wine, confit cherry tomato & garlic, hint of chilli and extra virgin olive oil	
NASI GORENG	\$32
Indonesian-style fried rice with pork, chicken, prawn, green vegetables chili, topped with fried egg, coriander, bean sprout and fried shallots (VG option available)	
CHICKEN PARMIGIANA/CHICKEN SCHNITZEL	\$32/\$30
Crumbed chicken breast served with chips & salad	
CHICKEN SCALLOPINI	\$34
Grilled chicken tenders with onion, garlic, mushroom, white wine & cream sauce, served over mash with broccolini	
PORK BELLY (GF)	\$38
Slow cooked pork belly, charred broccolini, creamy mashpotato, apple compote,red wine gravy	
LINGUINE CARBONARA	\$29
Pan fried bacon & mushrooms, spring onion, white wine cream sauce, parmesan cheese +chicken 6	
CALAMARI	\$32
Lemon pepper calamari with chips, salad, lemon aioli	
MIXED SEAFOOD RISOTTO (GF)	\$34
Calamari, prawns, mussels, fresh fish, chilli, confit garlic, cherry tomatoes, white wine	
CHICKEN & MUSHROOM RISOTTO (GF)	\$34
Diced chicken, mushroom, basil, semi-dried tomatoes, spinach, Grana Padano cheese	

CARNIVORE PLATTER 89

(Share between 2 people)

Portuguese chicken, slow-roasted pork belly, sausage, and lamb shoulder served with chips, salad, and pita bread.
+ Porterhouse 300gm 20



TIMES CRANBOURNE

COFFEE

SPECIALITY COFFEE

Day dreams blend for black coffee and espresso

HOUSE BLEND(early bird is our house blend)

Regular / Mug \$4.5/\$5.9

Takeaway S//M/L \$4.9/\$5.9/\$6.9

EXTRAS + \$0.5

Extra-shot, Soy, Decaf, Extra shot, Oat, Honey, Chocolate, Hazelnut, Caramel, Vanilla, Coconut, Almond

HOT DRINKS

HOT CHOCOLATE BY LINDT \$6.9

(50/50 milk & dark)

TURMERIC / ORGANIC MATCHA LATTE \$6.9

MOCHA \$6.5

PRANA CHAI TEA (Pot) \$7, Large T/A \$7.5

DIRTY CHAI 6

TEA BY TEA-DROP \$5.5

ENGLISH BREAKFAST

HONEY DEW GREEN

LEMON-GRASS & GINGER

EARL GREY

PEPPERMINT

CHAMOMILE

HOUSE JUICE \$7

APPLE

CRANBERRY

MANGO

PINEAPPLE

HOUSE SOFT DRINKS

COKE / COKE NO SUGAR (GLASS BOTTLE) \$6

RASPBERRY LEMONADE (GLASS BOTTLE) \$6

SPRITE / FANTA (GLASS BOTTLE) \$6

LEMON LIME & BITTERS (MADE TO ORDER) \$6.5

FRESHLY SQUEEZED JUICE

ORANGE \$10

APPLE \$10

GREEN (CELERY, GINGER, CUCUMBER, APPLE) \$12

CLASSIC MILKSHAKES

CHOCOLATE, VANILLA, STRAWBERRY, CARAMEL BANANA, \$8

SALTED CARAMEL

+ Thick shake / Protein / Malt 2

COOKIES AND CREAM THICK SHAKE \$10

+ Thick shake / Protein / Malt 2

BISCOFF & PISTACHIO THICK \$10

+ Thick shake / Protein / Malt 2

BEVERAGES MENU

SMOOTHIES AND SHAKES

ACIA SUPER PURPLE \$12

Acai & Berry: Mixed berries, banana, chia seeds

+ Protein \$2 / + Coffee shot \$0.5 / + Malt \$2

TROPICAL MANGO MAGIC (V) \$12

Mango, banana, pineapple juice, passion fruit coconut yogurt

BANANA & ALMOND & PISTACHIO \$12

Banana, honey, activated almonds, almond milk

+ chai powder / protein / malt 2

SNICKERS \$12

Peanut butter, dates, banana, honey, ice, almond milk

+protein / coffee shot 2

Extra-shot, Soy, Decaf, Extra shot, Oat Honey, + \$0.5

Chocolate, Hazelnut, Caramel, Vanilla, Coconut, Almond

COLD DRINKS

ICED LATTE \$6.5

ICED LONG BLACK \$5.5

ICED COFFEE \$7.5

ICED MOCHA / CHOCOLATE \$8.9

ICED MATCHA \$8.9

ICE TEA (PEACH/ LEMON) \$6

ICED CHAI \$7.9

COCONUT WATER \$7

BOTTLED WATER \$4

SPARKLING WATER (500ML) \$6

MONT BLANC \$9.5

BLUEBERRY ICED LATTE \$8.5

HOUSE SPIRITS \$12

GORDAN GIN

SMIROFF VODKA

JONNY WALKER RED

CANADIAN CLUB

JAMESON

JIM BEAM

BACARDI

JACK DANIEL

EL JIMADOR TEQUILA

BAILEYS / FRANGELICO

TRENDY MOCKTAIL \$14

WATERMELON AGUA FRESCA

Agave syrup, lime, soda

blended together

STRAWBERRY ZERO DAIQUIRI

STRAWBERRY MATCHA

PASSIONFRUIT AND LYCHEE MOJITO

COCKTAILS

APEROL /GIN SPRITZ \$16

Aperol or gin, sparkling wine, soda, and orange slice.

MIMOSA \$16

Sparkling wine and fresh orange juice

MARGARITA \$20

Tequila, Cointreau, lime juice, and simple syrup.

ESPRESSO MARTINI \$20

Vodka, Kahlúa, and fresh espresso

PINA COLADA \$20

Rum, coconut cream, and pineapple juice.

STRAWBERRY DAIQUIRI \$20

Rum, strawberries, lime juice, and simple syrup (frozen)

FRUIT TINGLE \$20

Vodka, blue curaçao, raspberry cordial, and lemonade

PASSION-FRUIT MOJITO \$20

White rum, lime, mint, soda water, and passionfruit

PORN STAR MARTINI \$20

Vanilla vodka, Passoa, passionfruit, lime juice, and

sparkling wine

LONG ISLAND ICED TEA \$22

Vodka, rum, gin, tequila, Cointreau, citrus, and cola

WHITE WINE (Glass/Bottle)

BABICH SAUVIGNON BLANC \$10/\$40

SINGLEFILE RUN FREE CHARDONNAY \$10/\$40

RED WINE (Glass/Bottle)

TURKEY FLAT SHIRAZ \$11/\$44



UNDERGROUND PINOT NOIR \$11/\$44

SWEET WINE (Glass/Bottle)

GROWERS GATE MOSCATO \$9/\$36

Prosecco

MRS Q KING VALLEY PROSECCO \$10/\$45



BOTTOMLESS BRUNCH

Available Every Day
1.5 hours
12 pm onwards

MAKE IT DELUXE 89pp

Comes with SHARING PLATE

TIMES'S BRUSCHETTA (VG)

LEMON PEPPER CALAMARI

FISH & PRAWN TACOS

HOT CHICKEN WINGS

FRITTERS (VG)

FRENCH TOAST

CHIPS

Bottomless oze - Any cocktail, bubbly, wine or beer

Non-alcoholic drinks can be provided upon request.

- Responsible alcohol service is enforced.

- Strictly one item at one time.

- Participation is required for all attendees.

- A public surcharge will apply.

- Additional items are not included

15% surcharge on public holidays.
Not all ingredients are listed.
Advise staff of dietary requirements.
All meat and chicken is halal.

V vegan VG Vegetarian GF Gluten Free