

## ALL DAYS MENU

**GOJI BERRY GRANOLA** GF/VEG/DF 19  
G/F granola with chia coconut yogurt, toasted coconut, pumpkin seeds, mango strawberry gum sauce & fresh seasonal-fruits.

**SPANISH BREAKFAST** GFO 19  
Baked cannelloni beans and chorizo with poached eggs and feta, served with grain sourdough.

**BIG BREKKIE** 22  
Creamy scramble eggs, crispy streaky bacon, chipotle & honey sausage, tomato relish, grilled portobello mushroom, sautéed spinach and hash brown served with sourdough.

**AVOCADO SMASH** VEG/GFO 19  
Smashed avocado with coriander, chili, spanish onion, Medley tomato, mango sauce, soft-poached eggs on grain sourdough.

**BENEDICT** 20  
Soft-poached eggs, crispy streaky bacon, hash brown, baby spinach on toasted English muffin with chipotle hollandaise.

**CORN FRITTERS** 20  
Zucchini and corn fritter, poached eggs, crispy bacon, avocado with romesco sauce.

**VEGAN STACK** VEG/DF/GFO 19  
Avocado on toast topped with chargrilled capsicum, eggplant, roasted pumpkin, zucchini, sun-dried tomatoes, spinach, tofu feta and crushed walnut with almond pepper sauce.

**CHILLI SCRAMBLED EGGS** 20  
Crispy chorizo, spring-onion, fried shallot on toast, topped with grated pecorino, drizzle with house-made chilli oil.

**MOROCCAN CHICKEN QUINOA SALAD** GF 20  
Grilled Moroccan chicken, quinoa, sweet potato, pomegranate, baby spinach, coriander, sesame and pumpkin seeds.

**THE CLUB** 22  
Tri-layers toasted sandwich with lemon pepper poached chicken breast, smash avocado, sun-dried tomato, baby spinach, basil aioli served with chips.

**BURGER** 22  
Charred glass-fed beef patty with bacon, cheese, gherkins, tomato, Lettuce, spanish onion, mango chutney, spiced kewpie mayo, served with beer butter chips & aioli.

**PANCAKE** GF 20  
GF butter milk pancake, fresh seasonal-fruits and lemon mascarpone with blueberry sauce.

**EGGS ON TOAST** 12  
Poached / Fried / Scrambled

**SIDES** 4  
Bacon, Chorizo, Smoked salmon, Chipotle sausage  
Grilled tomato, Avocado, Sauteed spinach, Mushroom, Chipotle hollandaise

**CHIPS**  
Side 4  
Bowl 7.95

## KIDS MENU

**CHICKEN NUGGETS AND CHIPS** 10

**MINI PANCAKE W MAPLE SYRUP** GF 10

**PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES**  
GF Gluten Free/VG Vegetarian/VEG Vegan/DF Dairy Free/O Option  
15% Surcharge applies on Public Holidays



SINCE 2009



**ESPRESSO COFFE, HOT CHOCOLATE, CHAI**

Standard size	4
Sticky Chai	5
Tumeric, Matcha	5
Mug	0.7
Extra shot, Honey, Swiss water decaf	0.5
Alternative milk	0.5
(Soy, Almond, Oat, Lactose free, Macadamia)	

**POT OF LOOSE LEAVES TEA** 4

(English breakfast, Green, Earl grey, Peppermint, Chamomile, Lemongrass ginger)

**BUY OUR COFFEE BEANS**

250g	14
1kg	38

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# Our Drinks

**WINES & BEERS**

**SPARKLING**

Lock & Key Chardonnay Pinot Noir 11

**WHITE**

Shelter Bay Sauvignon Blanc VG 9/ 41  
 Yarrowood Chardonnay VG 9/41  
 Richard Hamilton Pinot Gris VG 41

**RED**

Shelter Bay Pinot Noir VG 9/41  
 Lindsay "The Selector" Shiraz VG 9/41  
 Richard Hamilton Merlot

**BEERS**

(Asahi, Corona, Pure Blond) 9

**FRESHLY SQUEEZED JUICE**

Orange juice/ apple juice 8  
 Summer breeze: apple pear and mint 8  
 Breaky juice: apple orange carrot and celery 8  
 Sunday hangover: orange lemon and ginger 8

**SMOOTHIES**

Bash: banana, honey, vanilla yoghurt, low fat milk 8  
 All berries: mixberries, apple juice, vanilla yoghurt 8  
 Revive: mango, banana, apple juice, coconut water, vanilla yoghurt 8  
 Acai: Acai puree, banana, mix berries, mango, apple juice, almond milk 8

**OTHER COLD DRINKS**

Shakes 7.5  
 (chocolate, strawberry, vanilla, caramel or coffee)  
 Thick shakes 7.5  
 (chocolate, strawberry, vanilla, caramel or coffee)  
 Ice coffee / Ice chocolate / Ice Mocha 7.5

