BREAKFAST BRUNCH LUNCH

ALL DAY BREAKFAST

EGGS YOUR WAY (V · GFO) · **$14.9**
Free range poached, fried or scrambled eggs served on **your choice of toasted bread**: sourdough or multigrain

BREAD with SPREADS (V · GFO) · **$8.9**
Sourdough or multigrain toasted bread, served with **your choice of**: jam, Nutella, Vegemite, butter or peanut butter

HOMEMADE BANANA BREAD (V) · **$7.5**
Served toasted with espresso butter & honey

SUMMER BIRCHER (V · CN) · **$21.5**
Vanilla yoghurt bircher with oat cluster, maple syrup, seasonal fruit & raspberry compote

LEMON BERRY PANCAKES (V) · **$24.5**
Buttermilk pancakes served with lemon curd, fresh blueberries, mascarpone, cookie crumble & meringue shards

AVOCADO SCHIACCIATO (V · CN · GFO) · **$23.9**
Homemade zucchini bread with smashed avocado, poached egg, stracciatella cheese, smoked Roma tomatoes & homemade dukkah
Add smoked Norwegian salmon +8 / Add crispy bacon +6

CORN CROQUETTES · **$23**
Made with corn & mozzarella, served on buttered leek with grilled chorizo, fried egg & herb oil

BENNY BEEF CHEEK (GFO) · **$25.9**
Slow cooked beef cheek, braised shallots and poached eggs finished with green apple and hollandaise sauce on toasted multigrain bread

SALMON PROSECCO OMELETTE (GFO · I) · **$23.9**
Made with smoked Norwegian salmon, Prosecco, goat cheese, fried capers, pickled onion and dill on toasted multigrain bread

CHILLI JAM SCRAMBLED · **$26**
Chilli jam scrambled eggs on toasted sourdough with rocket, grilled chorizo, salsa verde, pickled onion and goat cheese

BREAKFAST IN CANTINA (GFO) · **$28.5**
Toasted sourdough bread, **your choice of eggs**, bacon, hash brown, chorizo, smoked Roma tomatoes, spinach and wild mushrooms

ADD EXTRA

Free range egg **+4ea** / Hash brown **+2.5ea**
Hollandaise sauce **+3.5** / Homemade chilli jam **+3**
Slice of bread **+2.5** / Gluten free bread **+4** / Zucchini bread **+4**
Spinach **+4** / Smoked Roma tomato **+4**
Smashed or fresh avocado **+6** / Mix wild mushrooms **+5**
Chorizo **+5** / Grilled chicken **+6** / Crispy bacon **+6**
Goat cheese **+5** / Smoked Norwegian salmon **+8**

PANINI & SANDWICHES

EGG & BACON ROLL (GFO) · **$15**
Fried egg, crispy bacon, melted mozzarella and chilli jam on brioche bun
Add hash brown +2.5ea

CLUB SANDWICH CLASSICO · **$24**
Traditional rich multi-layered lightly toasted sandwich with mozzarella, grilled chicken, smoked bacon, fried egg, mayo, lettuce and tomato, served with homemade cocktail sauce

STEAK PANINO · **$24.9**
Lightly grilled porterhouse steak, salsa verde, braised shallots, mixed lettuce, tomato and melted scamorza cheese on toasted ciabatta bread

TOASTIE DEL BOSCO (V) · **$18**
Grilled mix herb wild mushrooms, truffle butter, melted mozzarella & scamorza cheese on multigrain bread
Add one fried egg +4 / Add mild salami +4

HAM & CHEESE TOASTIE · **$12.5**
On sourdough bread with cocktail sauce

IF YOU HAVE ANY SPECIFIC ALLERGY, PLEASE LET US KNOW :)
V = vegetarian / DF = dairy free / CN = contains nuts
GF = gluten free / GFO = gluten free option available
SEAFOOD ORIGIN: (A) Australian (I) Imported (M) Mixed
Be advised that food prepared here on the premises may contain these ingredients:
milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

CHIPPIES

FRENCH FRIES (V) · **$13**
Served with grated Parmesan cheese & mayo

SWEET POTATOES WEDGES (V) · **$14**
Served with sour cream & chilli jam

FROM 12PM LUNCH

LEMON PEPPER CALAMARI (I) · **$29**
Flour dusted fried calamari, rocket, smoked Roma tomato & pickled onion served with homemade tartare sauce

PAN FRIED GNOCCHI (V) · **$28**
Pan fried homemade potato gnocchi tossed with medley cherry tomatoes, stracciatella cheese, fried capers & basil oil

CHICKEN COTOLETTA PANINO · **$26**
Crumbed chicken cotoletta served with melted mozzarella, lettuce and spicy vodka sauce on toasted ciabatta bread, with a side of French fries

BATTERED FISH BURGER (I) · **$25**
Served with lettuce and homemade tartare sauce in a toasted brioche bun, with a side of French fries

BREKKIE DRINKS

FRESHLY SQUEEZE JUICES · $10.5

- **ORANGE**
- **VERDE MELA**
  Cucumber, green apple, spinach, pear & lime
- **WATERMELON WHISPER**
  Watermelon, kiwi, strawberries, lime & mint
- **TROPICANA**
  Apple, orange, passion fruit & strawberries

SMOOTHIES · $11.9

- **HAZEL BERRY**
  Mixed berries, banana, hazelnut, almond milk & Nutella
- **MANGO CRUSH**
  Mango, pineapple, lime, coconut water, passion fruit & goji berries

COFFEE & CO.

HOT CUPS

Short black / Short macchiato	4.5
Long macchiato / Long black / Piccolo	5
Latte / Cappuccino / Flat white	5
Mocha / Hot chocolate	5.2
Sticky Chai latte	6
Matcha latte	6.5

ICED CUPS

Housemade Cold Brew	5.9
Iced latte	6.5
Iced coffee / Iced mocha / Iced chocolate *	7.9
**(all made with vanilla ice cream)*	
Iced matcha	8
Iced strawberry matcha	8.9
Iced mango matcha	8.9

HOT TEA · $5

English Breakfast / Earl Grey / Peppermint / Chamomile
Honeydew Green Tea / Lemongrass & Ginger

EXTRA

Make your coffee large	+1
Extra shot / Decaf	+0.8
Lactose free milk / Soy milk / Almond milk / Oat milk	+1
Syrup: Vanilla / Hazelnut / Caramel	+1