



BREAKFAST MENU

MUSHROOM OR EGG ON TOAST	\$13.90
<i>Eggs made your way or roasted mushroom on buttered sourdough toast</i>	
TOASTS AND SPREADS	\$8.90
<i>Sourdough multigrain toasts with choices of spreads</i>	
STONE BAKED FRUIT TOASTS	\$8.90
<i>2 slices of toasted fruit toast served with butter</i>	
RICOTTA HOTCAKE	\$16.90
<i>Stack of pancakes, vanilla iced cream, dusted sugar, mix berry compote + your choice of sauce – chocolate OR salted caramel</i>	
BREAKFAST BURRITO	\$15.90
<i>Scrambled eggs, potato hash, tomato chutney, baby spinach, aged cheddar, garlic aioli and tortilla wrap</i>	
AVO TOAST & HALLOUMI	\$18.90
<i>Sourdough, beetroot relish, sliced avocado, fried halloumi & poached eggs</i> • Add Bacon +\$5.50 / Add Smoked Salmon + \$6.50	
SMASHED AVOCADO	\$17.90
<i>Sourdough , avocado, virgin feta, marinated tomato & olive dust</i>	
VEGGIE SUNRISE	\$17.90
<i>Sourdough, avocado, grilled tomato, roasted mushroom, potato hash brown, sautéed spinach & grilled halloumi</i>	
EGGS BENEDICT	\$15.90
<i>Sourdough, poached eggs and Hollandaise sauce</i> • Add Bacon / Ham +\$5.50 / • Add Smoked Salmon +\$6.50	
EGG WHITE/CLASSIC OMELETTE	\$18.90/\$16.90
• Open Spanish Chorizo • Mushroom, goats cheese & spinach	
BREKKIE BURGER	\$16.90
<i>Beef patty, American cheese, fried egg, crispy bacon, tomato relish and aioli served on toasted brioche bun</i>	
BIG BREKKY	\$22.90
<i>Sourdough, eggs your way, grilled tomato, grilled mushroom, grilled chorizo, potato hash, sauteed spinach and crispy bacon</i>	





LUNCH MENU

APPETIZERS

GOAT CHEESE CROQUETTE	\$13.90
<i>Golden goat cheese croquette, beetroot ketchup, beets, parmesan & micro herbs</i>	
KATAIFI FISH CAKE	\$13.90
<i>Pan seared fish cakes, tomato & herb salsa, sriracha mayo & fine crispy filo pastry. (DF)</i>	
SOUP OF THE DAY	\$14.90
<i>Check out the Special board for Chef's special rotation</i>	

SALADS

WARM CHICKEN & SUMAC	\$19.90
<i>Warm salad of sumac spiced chicken, slow cooked freekeh, heirloom tomatoes, eggplant crisps, baby spinach & tahini yoghurt</i>	
HALLOUMI & FENNEL SALAD	\$18.90
<i>Rocket, grilled halloumi, shredded fennel, heirloom tomatoes, peas, cumin spiced lentils, parsley and caramelised orange & maple dressing (GF, VEGAN)</i>	
TERIYAKI CHICKEN SALAD	\$19.90
<i>Grilled chicken, Spanish onions, heirloom tomatoes, crispy rice noodles, bean shoots, julienne carrot, crispy shallots, sesame seeds, Vietnamese mint & teriyaki dressing (DF)</i>	
BURMESE NGAPHE SALAD	\$19.90
<i>Wombok slaw, Vietnamese mint, coriander, red onion, carrot, peanuts with warm fish cakes & tangy lemon – palm sugar dressing (DF)</i>	
CAESAR SALAD	\$18.90
<i>Baby germs, crispy bacon, poached egg, shaved parmesan, creamy Caesar dressing & crispy parmesan toast</i>	
• Add grilled chicken +\$5.5	
LAMB & MIX GRAIN SALAD	\$24.90
<i>Chargrilled lamb fillet tossed with mix of parsley, quinoa, lentil, baby spinach, Spanish onion, heirloom tomato & feta dressed with mustard & balsamic vinaigrette</i>	





LUNCH MENU

MAINS

FISH OF THE DAY

Check out the Special Board for Chef's special rotation

CHICKEN, MUSHROOM & BASIL LINGUINI \$24.90

Pan fried chicken tossed with mushroom, baby spinach in creamy white wine & basil sauce

OPEN PLATE \$24.90

Choice of marinated skewer, greek salad, sumac yoghurt, pita bread & beer battered chips

CHAR-GRILLED LAMB PLATTER \$26.90

Marinated Lamb, Greek salad, sumac yoghurt, pita bread & chips

SOUVLAKI WRAP \$18.90

Choices of marinated meat skewers cooked over open fire, sliced tomatoes, red onion, lettuce, tzatziki, pita bread.

- *Chicken \$16.9 / Lamb \$17.9 +Add Side of Chips OR Salad +\$6.90*

MOROCCAN CALAMARI \$23.90

Crispy calamari tossed in Moroccan spices, house salad, garlic aioli & crispy beer battered chips (GF)

TRUFFLE MUSHROOM RISOTTO \$22.90

Dried forest mushrooms stock, mushroom, baby peas, truffle oil, parsley, baby spinach & micro herbs (GF)

- *Add grilled chicken +\$5.50*

PAN FRIED GNOCCHI \$22.90

Homemade Gnocchi, butternut pumpkin, peas, baby spinach & fried cauliflower

- *Add grilled chicken +\$5.5*

FISH N CHIPS \$22.90

Battered Flathead, garden salad, garlic aioli & crispy beer battered chips

