

## Toasts

**Toast**- toasted sourdough with your choice of butter, jam, vegemite or marmalade **GF**

**6.50**

**Raisin toast**- toasted and served with butter

**6.50**

**Cinnamon toast**- white toast topped with homemade cinnamon butter **GF**

**6.50**

**Date and walnut** or **Banana bread**-home made and toasted

**7.00**

## Classics

**Eggs on toast**- poached, fried or scrambled eggs served on toasted sourdough **V GF**

**11.00**

**Bacon and eggs**- grilled bacon with poached, fried or scrambled eggs served on toasted sourdough **GF**

**14.50**

**Bacon maple pancake**- short stack of pancakes with bacon and maple syrup **17.00**

**Smashed avocado**- avocado smashed with Persian feta and a touch of lemon served with sautéed tomato and snow pea sprouts on toasted sourdough **V GF**

**17.50**

with smoked salmon **19.50**

**Eggs Benedict**-poached eggs on a toasted English muffin with hollandaise sauce and your choice of: **GF**

spinach **V**, ham or bacon **18.00**

smoked salmon **18.50**

## Specialties

**Green eggs and ham**- eggs scrambled with avocado and spinach puree served with lemon, toasted cumin, shaved ham, tomato jam and cucumber yoghurt on toasted sourdough **GF**

**18.00**

**Berry pancake**- seasonal macerated berries on top of a short stack of pancakes served with mascarpone cheese **V**

**18.00**

**Vegetable omelette**-peas, spinach, spring onion and paneer cheese served with toasted sourdough **V**

**18.00**

**Polenta**- creamy cheese polenta topped with asparagus, sautéed mushroom and spinach topped with poached eggs **GF V**

**18.00**

**Big breakfast**- free range eggs your way with bacon, chorizo, mushroom, grilled tomato, spinach, hash brown and baked beans with a mug of coffee or juice included **GF**

**22.50**

## Extras

Baked beans **3.0**

Hash brown **3.0**

Egg (2) **3.5**

Mushroom **4.0**

Tomato **4.0**

Spinach **4.0**

Asparagus **4.0**

Avocado **4.5**

Chorizo **5.0**

Smoked salmon **5.0**

Bacon **5.0**

**GF=gluten free on request**

**V=vegetarian**

## Light meals

- Bowl of chips**-served with bbq, tomato sauce or aioli **8.50**
- Bruschetta**- toasted sourdough spread with avocado pulp topped with a fresh tomato, onion and herb salsa **V GF 12.50**
- Ravioli**- homemade spinach ricotta ravioli with walnut, sage and butter sauce **V 15.00**
- Balsamic prawns**- pan fried prawns served on roquette and crumbed eggplant with balsamic dressing **15.00**

## Lunch

- Homemade fettuccini**- spicy tomato and herb sauce **V 18.00**
- Crumbed eggplant**- slices of crumbed eggplant, fresh tomato and ricotta cheese layered on roquette and drizzled with balsamic reduction **V 18.00**
- Chicken risotto**- chicken, spinach, mushroom, green peas, asparagus and spring onion finished with mascarpone cheese **GF 19.00**
- Fish and chips**- beer battered fish served with chips, mixed leaf salad, lemon and homemade tartare sauce **20.00**
- Barramundi**- crispy skin barramundi fillet on a bed of roquette and mash finished with a fresh herb salsa **GF 22.50**

## Turkish rolls

- Salad**- carrot, tomato, cucumber, onion, capsicum, lettuce, feta cheese and a herb aioli **10.00**
- Bacon and egg**- grilled bacon, fried egg and tasty cheese **12.00**
- Beef**- house made grilled beef patty, red onion, tomato, beetroot, mixed lettuce, pickled cucumber, and tasty cheese with tomato jam served with chips **16.50**
- Chicken**- grilled chicken breast with avocado, tomato, spinach, tasty cheese and aioli served with chips **16.50**

## Salad

- Caesar salad**- cos lettuce, crispy bacon, shaved parmesan, croutons, anchovy, and a poached egg with Caesar dressing **V GF 17.00**
- Add smoked salmon **18.00**
- Add chicken **19.00**
- Add prawns **19.00**
- Chorizo rice salad**- chorizo, capsicum, spinach and almond flakes mixed through wild and white rice topped with grilled prawns **GF 18.00**

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## HOT DRINKS

	CUP	MUG		
<b>Cappuccino</b>	<b>3.5</b>	<b>4.0</b>	<b>Macchiato</b>	<b>3.0</b>
<b>Flat white</b>	<b>3.5</b>	<b>4.0</b>	<b>Long macchiato</b>	<b>3.5</b>
<b>Latte</b>	<b>3.5</b>	<b>4.0</b>	<b>Piccolo</b>	<b>3.0</b>
<b>Long black</b>	<b>3.5</b>	<b>4.0</b>	<b>Short black</b>	<b>3.0</b>
<b>Hot chocolate</b>	<b>4.0</b>	<b>4.5</b>	<b>Affogato</b>	<b>4.5</b>
<b>Mocha</b>	<b>4.5</b>	<b>5.0</b>	<b>Vienna</b>	<b>4.5</b>
<b>Chai latte</b>	<b>3.5</b>	<b>4.0</b>		
<b>Dirty chai</b>	<b>4.0</b>	<b>4.5</b>	<b>Extras</b>	
			<b>Soy milk/lactose free milk</b>	<b>0.8</b>
<b>Pot of tea</b>		<b>3.5</b>	<b>Decaf</b>	<b>0.8</b>
<i>English breakfast, earl grey, green,</i>			<b>Extra shot</b>	<b>0.5</b>
<i>peppermint, chamomile</i>			<b>Flavour</b>	<b>0.8</b>
			<i>Caramel, hazelnut, vanilla</i>	

## COLD DRINKS

<b>Milkshakes/Thickshakes</b>	<b>5.5/6.5</b>	<b>Iced coffee</b>	<b>6.5</b>
<i>Chocolate, caramel, vanilla <u>or</u> strawberry</i>		<i>Coffee, ice cream and milk topped with cream</i>	
<b>Fruit smoothie</b>	<b>7.5</b>	<b>Iced chocolate</b>	<b>6.5</b>
<i>Banana, mango and strawberry blended with milk</i>		<i>Chocolate, ice cream and milk topped with cream</i>	
<b>Green smoothie</b>	<b>7.5</b>	<i>Also strawberry, caramel <u>or</u> vanilla options</i>	
<i>Mango, spinach, cucumber and a touch of lemon blended with ice and water</i>		<b>Iced latte</b>	<b>5.0</b>
<b>Juice</b>	<b>4.0</b>	<i>Ice, coffee, milk and a dash of vanilla</i>	
<i>Apple, orange <u>or</u> pineapple</i>		<b>Soft drink</b>	<b>4.0</b>
		<b>Lemon, lime and bitters</b>	<b>5.0</b>

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