

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

COLD DRINKS

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

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