

breakfast

Toast Sourdough, multigrain with butter or preserves + Gluten Free or Fruit Toast Add \$1	\$7.50
Granola + Fruits Coconut pannacotta, puffed quinoa, toasted muesli, poached rhubarb, coconut yoghurt & seasonal Fruit	\$14.90
Apple Crumble Porridge Greek yoghurt, blueberry compote, chia seeds & almonds	\$13.50
Blueberry Ricotta Pancakes Fresh berries, chocolate soil, raspberry coulis, vanilla ice cream, fairy floss & maple syrup	\$17.50
Corn Zucchini & Quinoa Fritters Pumpkin hummus, kale, relish, avocado & poached eggs	\$18.90
Freddie's Big Brekkie Poached eggs, roasted tomato, bacon, hash brown, baked beans, roasted mushrooms & toast	\$22
Herb Portobello Mushrooms Grilled halloumi, Cauliflower purée, poached eggs, peas, toast & hazelnut crumbs	\$18.90
Smashed Avocado Poached eggs, beetroot hummus, radish, cherry tomatoes, pomegranate, feta, mint & toast	\$18.90
House Cured Gin & Beetroot Salmon Avocado & lime cream, poached eggs, broad beans, feta, baby carrots & ciabatta	\$19.50
Mexican Chilli Scrambled Eggs Chorizo, romesco sauce, corn, chilli, spring onions, cheese & toast	\$18.90
Twice Cooked Pork Belly Benedict Housemade rosti, poached eggs, hollandaise, pickled kohlrabi & english muffins	\$18.90
Brekkie Burrito Bacon, scrambled eggs, spinach, tomatoes, guacamole & cheese in a tortilla wrap. Veg option w/- mushrooms instead of bacon.	\$16.50

Create Your Own Breakfast 2 eggs cooked your way on toast	\$10.50
+ Extra Egg	\$3
+ Roasted Tomato	\$4
+ Sautéed Spinach	\$4
+ Baked Beans	\$4
+ Mushrooms	\$4.50
+ Virginia Ham	\$4.50
+ Bacon	\$4.50
+ Feta	\$4
+ Halloumi	\$4
+ Hash Brown	\$4
+ Chorizo	\$4.50
+ Smashed Avocado	\$4.50
+ Housemade Rosti	\$4
+ Hollandaise Sauce	\$4

kids menu

Plain Pancakes Strawberries and Maple Syrup	\$8
Egg on Toast	\$7
Porridge Strawberries and Maple Syrup	\$8
Spaghetti Bolognese Traditional Bolognese, Cheese	\$8
Kids Milkshake	\$4.50

drinks

COFFEE just how you like it!	Cup	\$4.20
	Mug	\$4.70
Extras - mocha, soy, extra shot, decaf, almond, oatmeal		+ 70c
Chai - Vanilla or spice		+70c
Syrups - caramel, hazelnut, vanilla		+70c
Selection of teas		\$4 pot
English breakfast, Supreme Earl Grey, Peppermint, Lemon-grass Ginger, Honeydew green, Malabar Chai		

Milkshakes	\$7
Chocolate, vanilla, strawberry, caramel	
Iced latte	\$5.50
Iced coffee with ice cream	\$7
Iced chocolate with ice cream	\$7
Freshly squeezed juice (L)	\$7.50
Orange, Apple, Carrot/apple/orange	
Assorted soft drink per glass	\$5.50
Coke, Diet Coke, Coke Zero, Lemonade, Sunkist, Solo, Mineral Water, Soda Water, Tonic Water	

lunch

Grilled Barramundi Burger Asian slaw, crispy charcoal bun, cheese, tartare sauce, pickled cucumber, beer battered chips	\$19
Slow Cooked Beef Brisket Burger 12 hours slow cooked beef brisket, crispy brioche bun, grilled onions, cheese, Harissa mayo, coleslaw, beer battered chips	\$18.50
Southern Fried Chicken Burger Crispy beetroot bun, lettuce, tomato, fried egg, grilled onion, cheese, mustard mayo, beer battered chips	\$18.50
Cajun Spiced Chicken Club Sandwich Chicken breast, lettuce, cheese, tomato, bacon, avocado, mayo, sourdough & beer battered chips	\$17.50
Black Angus Sirloin Steak Pomme & corn puree, pickled onions, roasted broccolini, oyster mushrooms, parsley oil, hazelnut crumb	\$25
Korean Glazed Chicken Spicy glaze Chicken, cumin jasmine rice, fried egg, Asian salad	\$19.50
Roasted Cauliflower & Grains Salad Roasted pumpkin, mixed grains, roasted cauliflower, chickpeas tahini yoghurt, smoked almonds Add chicken \$3.50	\$18.50
FishTaco Beer battered flathead, avocado, tomato herb salsa, cilantro, cabbage, sriracha mayo	\$21

Covid-19 safe hygiene practice, is in all of our hands! Please follow the rules for everyone's safety.

Fully licensed restaurant - drink responsibly | Strictly No Split Bills or altering of the menu | Public Holidays +10% surcharge applies | Kindly let our friendly staff know about food allergies or dietary requirements