

# breakfast

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

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

## kids menu

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

## drinks

<b>COFFEE just how you like it!</b>	<b>Cup</b>	<b>\$4.20</b>
	<b>Mug</b>	<b>\$4.70</b>
<b>Extras - mocha, soy, extra shot, decaf, U'acbxZcUraYU"</b>		<b>+ 70c</b>
<b>Chai - Vanilla or spice</b>		<b>+70c</b>
<b>Syrups - caramel, hazelnut, vanilla"</b>		<b>+70c</b>
<b>Selection of teas</b>		<b>\$4 pot</b>
English breakfast, Supreme Earl Grey, peppermint, lemon-grass ginger, honeydew green, Malabar Chai		

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

# lunch

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

Covid-19 safe hygiene practice, is in all of our hands! Please follow the rules for everyones 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