

## BREAKFAST

<b>TOAST</b>	<b>9</b>
Sourdough, multigrain or ciabatta toast with butter and your choice of house made strawberry and rhubarb jam, peanut butter, honey or Vegemite	
<b>Gluten free toast</b>	<b>+1.5</b>
<b>Fruit toast</b>	<b>+1.5</b>
<b>BISCOFF FRENCH TOAST (V)</b>	<b>24.9</b>
Homemade banana bread French toast with fresh berries, Biscoff, Canadian maple syrup, mascarpone and candied walnuts	
<b>NUTELLA RICOTTA HOTCAKES (V)</b>	<b>24.9</b>
Fluffy ricotta hotcakes with Nutella mascarpone, fresh berries, candied hazelnuts, Canadian maple syrup and chocolate soil	
<b>BREKKIE BURRITO</b>	<b>23.9</b>
Tortilla filled with scrambled eggs, smoked bacon, house made potato hash, spinach, tomato relish and mozzarella cheese topped with sour cream, smashed avocado, tomato, corn & onion salsa and nachos served with onion rings	
<b>Smoked salmon instead of bacon as an option</b>	<b>+2.5</b>
<b>Beef rashers instead of bacon as an option</b>	
<b>BREKKIE BUN</b>	<b>23.9</b>
Smoked bacon, fried egg, tomato relish, avocado, spinach and halloumi cheese in a Turkish bun served with onion rings	
<b>Beef rashers instead of bacon as an option</b>	
<b>PRAWN CHILLI FOLDED EGGS</b>	<b>25.9</b>
Folded eggs with prawns and crispy chilli oil topped with dill, fried shallots, pickled chilli and feta cheese on a toasted croissant	
<b>BREKKIE BRUSCHETTA (V)</b>	<b>24.9</b>
Pan fried cauliflower, asparagus, halloumi cheese, mushrooms, capsicum, medley tomatoes, rainbow baby carrots, Spanish onion and poached eggs on toasted ciabatta with basil pesto and balsamic glaze	
<b>TWISTED BENEDICT</b>	<b>25.9</b>
Smoked bacon, poached eggs and apple cider hollandaise topped with a tomato, onion & corn salsa and apple & snow pea tendril salad on a toasted croissant	
<b>Smoked salmon instead of bacon as an option</b>	<b>+2.5</b>
<b>Beef rashers instead of bacon as an option</b>	
<b>CRUSHED AVOCADO (V)</b>	<b>24.9</b>
Crushed avocado, feta cheese, medley tomatoes, seeds, quinoa, zaatar, radish and pomegranate served on toasted ciabatta with poached eggs and house made harissa	
<b>ATLANTIC (GF)</b>	<b>25.9</b>
House made potato hash topped with smashed avocado, smoked salmon, cucumber, poached eggs, apple cider hollandaise and a salad of snow pea tendril, dill, edamame and radish	
<b>ZAATAR HALLOUMI BREAKFAST (V)</b>	<b>24.9</b>
Toasted multigrain topped with halloumi cheese, zaatar, tomatoes, avocado, radish, rocket, feta cheese and poached eggs	
<b>MR BIG</b>	<b>27.9</b>
Smoked bacon, rosemary and thyme mushroom, cheese kransky, roasted tomato, avocado, house made potato hash and poached eggs served on toasted sourdough	
<b>Beef rashers instead of bacon as an option</b>	
<b>EGGS ANY STYLE (V)</b>	<b>15.5</b>
Poached, scrambled or fried eggs on sourdough toast (V). Why not add a delicious side from our extras below...	
<b>EXTRAS:</b>	
Roasted tomatoes / rosemary and thyme mushroom / sautéed spinach	<b>5.5</b>
Beef rashers / cheese kransky / falafels / feta cheese / fresh or smashed avocado / fried tofu / halloumi cheese / house made potato hash / smoked bacon	<b>6.5</b>
Grilled chicken tenders / grilled prawns / smoked salmon / teriyaki chicken thigh skewer	<b>8.5</b>
Dukkah spiced lamb fillet	<b>13</b>

## LUNCH

<b>PAD THAI NOODLES</b>	<b>22.9</b>
Wok fried rice noodles with tofu, beansprouts, egg, spring onion and carrot with a hint of chilli, garlic, coriander and roasted peanuts in a house made Pad Thai sauce	
<b>Add grilled chicken</b>	<b>+7</b>
<b>Add grilled prawns</b>	<b>+8</b>
<b>NASI GORENG</b>	<b>22.9</b>
Fried rice with house made nasi sauce, cabbage, chilli, garlic, beansprouts, crispy shallots and fried egg	
<b>Add grilled chicken</b>	<b>+7</b>
<b>Add grilled prawns</b>	<b>+8</b>
<b>SEAFOOD FETTUCCINE</b>	<b>28.9</b>
Fettuccine pasta tossed with pan seared prawns, barramundi, mussels and squid with medley tomatoes, garlic, parmesan cheese, chilli and parsley in a white wine and paprika oil	
<b>FISH &amp; CHIPS</b>	<b>27.9</b>
Tempura battered barramundi fillets served with chips, garden salad and tartare sauce	
<b>SEAFOOD LAKSA</b>	<b>27.9</b>
Aromatic spicy coconut broth with rice noodles, prawns, barramundi, mussels, squid, fried tofu and bok choy topped with beansprouts, coriander, chilli, shallots and Thai basil	
<b>CHICKEN SOBA NOODLE SALAD</b>	<b>27.9</b>
Teriyaki chicken skewers on a salad of soba noodles, radish, edamame, carrot, cucumber and seaweed tossed in a sesame dressing topped with shallots, pickled ginger and Katsuobushi	
<b>MEDITERRANEAN LAMB SALAD</b>	<b>27.9</b>
Dukkah spiced grilled lamb fillet served on a salad of couscous, Mediterranean vegetables, spinach, feta cheese, mint, pine nuts, sultanas and pomegranate in a house made lemon dressing and dukkah labneh	
<b>STEAK SANDWICH</b>	<b>26.9</b>
Grilled scotch fillet with cheddar cheese, caramelised onion, rocket, tomato, egg, aioli and tomato relish on toasted sourdough served with chips	
<b>SOUTHERN FRIED CHICKEN TACOS</b>	<b>26.9</b>
Trio of soft tortillas filled with southern fried chicken, chipotle mayo, kale slaw, smashed avocado, jalapenos and tomato, onion & corn salsa	
<b>KOREAN FRIED CHICKEN BURGER</b>	<b>26.9</b>
Korean fried chicken thigh with cucumber, coleslaw, kimchi, Korean BBQ sauce and mayo in a bun served with chips	
<b>WAGYU BEEF BURGER</b>	<b>26.9</b>
Wagyu beef patty with cheddar cheese, tomato relish, rocket, tomato, pickles and aioli in a Turkish bun served with wedges	
<b>BOWL OF CHIPS (V)</b>	<b>13.9</b>
Served with tomato sauce	
<b>BOWL OF WEDGES (V)</b>	<b>15.9</b>
Served with sweet chilli sauce and sour cream	
<b>BOWL OF SWEET POTATO CHIPS (V)</b>	<b>15.9</b>
Served with aioli	
<b>BOWL OF ONION RINGS (V)</b>	<b>15.9</b>
Served with aioli	

**V=VEGETARIAN | VE=VEGAN | GF=GLUTEN FREE**  
**ALL WEEKENDS WILL INCUR A 10% SURCHARGE**  
**ALL PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE**

Please be advised that unfortunately, we cannot guarantee that our products are strictly free from any allergens. Although we will always try our best to avoid cross-contamination, there is always a possibility for this to occur. If you are highly allergic to certain food products or concerned about ingredients or cross-contamination, please advise us so we can help you make the right decision to avoid the risk of having an allergic reaction.

All non pork meats are halal certified.

## VEGAN

<b>ACAI BOWL (GF, VE)</b>	<b>21.9</b>
100% Brazilian acai blended and topped with chia seeds, banana, crushed nuts, toasted coconut and fresh berries	
<b>Add peanut butter</b>	<b>+2.5</b>
<b>PORRIDGE (VE)</b>	<b>20.9</b>
Quinoa and oat porridge cooked in almond milk, spiced poached pear, berry compote, candied walnuts and drizzled with Canadian maple syrup	
<b>NOURISH BOWL (GF, VE)</b>	<b>25.9</b>
Maple glazed pumpkin, beetroot hummus, avocado, pan fried kipfler potatoes and a salad of kale, quinoa, cranberries, seeds and pomegranate	
<b>SUPERFOOD SALAD (GF, VE)</b>	<b>25.9</b>
Kale, avocado, apple, quinoa, crushed almonds, zaatar, seeds, pomegranate, hummus and house made lemon dressing	
<b>JOLLY VEGAN BURGER (VE)</b>	<b>26.9</b>
Plant based meat alternative patty with vegan cheese, beetroot relish, rocket, tomato, vegan mayo, avocado and jalapenos in a Turkish bun served with sweet potato chips	
<b>ZUCCHINI HALLOUMI FRITTERS (VE)</b>	<b>25.9</b>
Zucchini and vegan halloumi fritters with Moroccan spiced coconut labneh, house made harissa and a salad of snow pea tendrils, sweet potato crisps, pomegranate, radish, and cherry tomatoes in a house made lemon dressing and green herb oil	
<b>MIDDLE EASTERN BREAKFAST BOWL (VE)</b>	<b>25.9</b>
Falafels, marinated olives, pickled chilli, cucumber, cherry tomatoes, mushroom, pickled gherkins on Moroccan spiced coconut labneh and hummus served with zaatar bread and ful medames	
<b>CANTONESE STIR-FRIED NOODLES (VE)</b>	<b>25.9</b>
Stir-fried noodles with tofu, beansprouts, garlic, red onion, shiitake mushroom, cabbage, spring onion, capsicum, carrot, chilli, sesame seeds and coriander in a tangy sauce	

## KIDS

<b>EGG &amp; BACON</b>	<b>13.9</b>
Your choice of fried, poached or scrambled egg served with smoked bacon and toasted sourdough	
<b>Beef rasher instead of bacon as an option</b>	
<b>POPCORN CHICKEN</b>	<b>13.9</b>
Fried popcorn chicken breast served with chips and tomato sauce	
<b>RICOTTA HOTCAKE (V)</b>	<b>13.9</b>
Fluffy ricotta hotcake served with chocolate ice cream, fresh berries and Canadian maple syrup	
<b>FETTUCCINE NAPOLI (V)</b>	<b>13.9</b>
Fettuccine pasta in a house made Napoli sauce with parmesan cheese	
<b>FISH &amp; CHIPS</b>	<b>13.9</b>
Tempura battered barramundi fillet served with chips and tomato sauce	
<b>CHEESEBURGER</b>	<b>13.9</b>
Beef patty with tomato sauce and cheddar cheese in a Turkish bun served with chips	



## HOT DRINKS

### HOUSE COFFEE BLEND

A beautifully balanced and full bodied blend of Arabica beans with dark cocoa undertones, hints of caramel and a sweet maple syrup finish

Latte / Cappuccino / Flat White / Piccolo / Magic / Short Macchiato / Long Macchiato / Long Black **5**

Espresso / Ristretto **4.5**

Mug **+0.8**

Freshly Ground Decaf **+0.5**

Almond / Coconut / Lactose Free / Oat / Soy **+1**

Syrups: Caramel, Hazelnut, Vanilla, Coconut **+0.5**

Strong **+0.5**

### BULLETPROOF COFFEE

A rich and creamy Keto coffee blended with butter and MCT oil **7**

### SPICED CHAI LATTE

A truly decadent blend of aromatic whole spices, black tea and golden Australian honey brewed with warm creamy milk. Served in a Turkish pot with cinnamon spice dusting **7**

### TURMERIC CHAI LATTE

A chai spice blend with fresh ground turmeric, ginger, black pepper, cinnamon and golden Australian honey brewed with creamy coconut milk. Served in a Turkish pot with cinnamon spice dusting **7**

### MATCHA LATTE

Premium green tea latte **7**

### BELGIAN HOT CHOCOLATE (GF)

Your choice of Belgian's finest selection of chocolate callets melted down in creamy frothed milk, garnished with chocolate shavings. Choose from: **7**

#### MILK CHOCOLATE

#### WHITE CHOCOLATE

#### DARK CHOCOLATE

### BELGIAN MOCHA (GF)

Your choice of Belgian's finest selection of chocolate callets melted down in creamy frothed milk with a fresh espresso shot and chocolate shavings. Choose from: Milk, White and Dark Chocolate **7.5**

### BOUNTY HOT CHOCOLATE

A mix of Belgian's finest milk chocolate callets callets melted down in creamy frothed coconut milk, garnished with chocolate shavings and toasted coconut **7.5**

### VEGAN ALMOND HOT CHOCOLATE (VE)

A rich delicious creamy vegan cocoa with warm creamy almond milk, garnished with chocolate powder **6.5**

### VEGAN ALMOND MOCHA (VE)

A rich delicious creamy vegan cocoa with a fresh espresso shot in a warm creamy almond milk, garnished with chocolate powder **7**

### BABYCINO

Layers of creamy froth and chocolate powder served with a marshmallow **2.5**

### TEA

English Breakfast / Earl Grey / Chamomile / Lemongrass & Ginger / Green / Peppermint **5.5**

### AFFOGATO

**8**

**TRADITIONAL** Fresh espresso shot extracted over a scoop of creamy vanilla ice cream

**BISCOFF** Fresh espresso shot extracted over a scoop of creamy Biscoff ice cream, garnished with Biscoff crumbs

**MOCHA** Fresh espresso shot extracted over a scoop of rich Belgian chocolate ice cream, garnished with chocolate shavings

**COOKIES & CREAM** Fresh espresso shot extracted over a scoop of cookies & cream ice cream, garnished with chocolate crumb

## COLD DRINKS

### SMOOTHIES

**BANANA BLISS** Milk, Banana, Vanilla Ice Cream, Cinnamon, Honey **10**

**DELICIOUS BERRY** Milk, Mixed Berries, Yoghurt, Honey

**TROPICAL SUNRISE** Milk, Mango, Strawberry, Passionfruit, Yoghurt, Honey

**ACAI (VE)** Almond Milk, Acai, Mixed Berries, Coconut Yoghurt

**ORANGE MANGO DELIGHT (VE)** Coconut Water, Orange, Mango, Vegan Ice Cream

### PROTEIN SMOOTHIES

**CHOC BISCOFF (VE)** Oat Milk, Biscoff, Vegan Cocoa, Vegan Ice Cream, Pea Protein **10.5**

**MOCHA (VE)** Oat Milk, Vegan Cocoa, Espresso, Vegan Ice Cream, Pea Protein

**MANGO & MATCHA (VE)** Oat Milk, Matcha, Mango, Passionfruit, Pea Protein

### FRESHLY SQUEEZED JUICE

**HEALTH CONSCIOUS** Beetroot, Celery, Carrot, Apple

**SWEETNESS** Pineapple, Apple, Strawberry, Watermelon

**A LITTLE THIRSTY** Watermelon, Apple, Orange, Lemon

**SOMETHING MINTY** Pineapple, Apple, Mint, Lemon

**GREEN BOOST** Apple, Celery, Baby Spinach, Cucumber

**PEAR PARADISE** Pear, Strawberry, Watermelon, Orange

**ON ITS OWN** Choose up to 4 fruits or veggies **9.5**

### ICED TEA

#### ENGLISH BREAKFAST ICED TEA

#### HIBISCUS & PASSIONFRUIT SODA ICED TEA

#### EARL GREY & ORANGE ICED TEA

#### ICED GREEN TEA LEMONADE

### ICED DRINKS

#### ICED CHAI LATTE

A milky blend of aromatic spices, black tea and golden Australian honey with ice and vanilla ice cream **9.5**

#### ICED MATCHA LATTE

Premium green tea leaf latte served with ice and vanilla ice cream **9.5**

#### ICED COFFEE

Fresh espresso shot with ice, milk and vanilla ice cream **9.5**

#### VIETNAMESE ICED COFFEE

Fresh espresso shot with condensed milk and ice **9.5**

#### BELGIAN ICED CHOCOLATE

Served with ice, melted Belgian chocolate, milk and vanilla ice cream **9.5**

#### BELGIAN ICED MOCHA

Served with ice, melted Belgian chocolate, milk, vanilla ice cream and a fresh espresso shot **10**

#### ICED LATTE / LONG BLACK

#### Large

**6**

**+1.5**

#### TRADITIONAL MILKSHAKES

Chocolate / Vanilla / Caramel / Strawberry / Banana / Blue Heaven / Coffee **9**

**Add Malt/Whipped Cream** **+1**

**Thickshakes** **+1**

## JOLLY SUPERSHAKES

**18**

**NUTELLA CHOC BROWNIE** Nutella milkshake with vanilla ice cream, whipped cream, Nutella brownie cookie, chocolate crumb and a Nutella cake drop

**STRAWBERRIES & CREAM** Strawberry milkshake with vanilla ice cream, whipped cream, a red velvet drop, strawberries, raspberry coulis, white chocolate ganache and fairy floss

**COOKIES & CREAM** Cookies and cream milkshake, whipped cream, cookies and cream ice cream, wafer cone, mini Oreos, chocolate crumb and white choc ganache

**LOLLY HEAVEN** Blue heaven milkshake with vanilla ice cream, white choc ganache, whipped cream, sour straps, 100's & 1000's, gigantic lollipop and fairy floss

**BISCOFF (VE)** Biscoff milkshake with vegan ice cream, almond milk, Biscoff spread, Biscoff biscuit, vegan whipped cream and a Biscoff cake drop

**BOUNTY** Bounty milkshake with Belgian chocolate ice cream, coconut milk, white chocolate ganache, whipped cream, chocolate lamington, choc crumb and toasted coconut

## ALCOHOL

### SPARKLING WINE

#### YELLOWGLEN YELLOW

Smythesdale, VIC **10**

#### BROWN BROTHERS NV PROSECCO

Milawa, VIC **12.5**

#### BROWN BROTHERS MOSCATO ROSA

Milawa, VIC **12.5**

### WHITE WINE

#### 821 SOUTH MARLBOROUGH SAUVIGNON BLANC

Marlborough, NZ **10 BTL 38.5**

#### T 'GALLANT JULIET PINOT GRIGIO

Mornington Peninsula, VIC **10 BTL 38.5**

#### GRANT BURGE BENCHMARK CHARDONNAY

Barossa, SA **9.5 BTL 36.5**

### RED WINE

#### SAN PIETRO PINOT NOIR

Mornington, VIC **11 BTL 46.5**

#### GRANT BURGE BENCHMARK MERLOT

Barossa, SA **9.5 BTL 36.5**

#### SEPPELT THE DRIVES SHIRAZ

Heathcote, VIC **10 BTL 40.5**

### BEERS AND CIDERS

#### CARLTON ZERO

**8.5**

#### PERONI

**10**

#### CASCADE LIGHT

**8.5**

#### CORONA EXTRA

**10**

#### CARLTON DRAUGHT

**9**

#### THE HILLS CIDER COMPANY APPLE CIDER

**10.5**

#### STONE & WOOD PACIFIC ALE

**10**

#### THE HILLS CIDER COMPANY PEAR CIDER

**10.5**

#### BALTER XPA CAN

**10**

#### ASAHI SUPER DRY

**10**