

BREAKFAST 7:00AM – 3:00PM



THE STACK (VG) • 20

Hash brown, zucchini fritter, avo & goat's cheese smash, halloumi, poached eggs, chili hollandaise + **Citrus cured salmon 6**

MEXICAN BREAKFAST (VGO,GFO) • 19

Chili scrambled eggs, mixed with chorizo, spanish onion wrapped in a tortilla topped with avo & goat's cheese smash, side of rocket corn salad

AVOCADO & GOAT'S CHEESE SMASH (VG,GFO) • 19

Avocado & goat's cheese smash, cherry tomato, fresh chili on 7 seed toast, pistachio dukkah + **Egg 3**

BLUE SWIMMER CRAB CHILI SCRAMBLED • 24

Blue Swimmer crab folded into chili scrambled eggs, chives, lime on brioche bread

VEGAN MUSHROOM BREAKFAST (GFO) • 19

Sauteed mixed mushrooms, spinach, dukkah, thyme on 7-seed toast finished with a chili jam + **Egg 3**

EGGS BENEDICT (GFO) • 19

Two poached eggs, ham, apple hollandaise on brioche with side of apple puree + **Hash Brown 5**

BAKED EGGS (GFO) • 20

House made baked beans in a rich tomato spicy tomato sugo finished in the oven with 2 eggs, side of sourdough toast + **Chorizo Sausage 5**

BLUEBERRY PANCAKES (VG) • 18

Two pancakes filled with blueberries, touch of cinnamon spice topped with strawberry cream, mixed seeds, maple syrup

BIRCHER MUESLI (VG) • 14

Overnight oats soaked in apple juice, yogurt, coconut, currents, mixed seeds topped with fresh fruits, mango coulis

BLAT (GFO) • 14

Bacon, lettuce, avocado, tomato, aioli on turkish bread + **Egg 3**

FREE RANGE EGGS • 11

2 eggs (poached, scrambled or fried) on thick cut toast, tomato relish

EXTRA SPINACH 4, TOMATO 4, MUSHROOM 4, AVOCADO 4, BACON 4, CHEESE KRANSKY 5

CHORIZO 5, HALLOUMI CHEESE 4, HASH BROWN 5, CITRUS CURED SALMON 6

NOISETTE BAKERY TOAST • 7

Sourdough, 7-seed, turkish, gluten free with butter & jam

Fruit loaf with butter & jam • 8

DIETARY LEGEND - GFO - GLUTEN FREE OPTION VG - VEGETARIAN/ VGO - VEGETARIAN OPTION

V - VEGAN/ VO - VEGAN OPTION



COLD PRESSED JUICE \$6.50 EA

STRAIGHT UP ORANGE

SUPERGREEN

Cucumber, apple, celery, pineapple, kale

SUNNY DAY

Orange, coconut water, pineapple, passionfruit

GINGER NINJA

Carrot, apple, ginger, lime

JAKE ROSE

Strawberry, apple, lemon, mint

SMOOTHIES 9.50 EA

FROZEN MONKEY

Almond milk, banana, coconut, cocoa, cinnamon, honey

MANGO TANGO

Mango nectar, banana coconut milk, chia seeds

PURPLE PATCH

Almond milk, dates blueberry, banana coconut milk, chia seeds

GREEN MACHINE

Orange, mango, spinach, banana, yogurt, honey

MORE DRINKS

DARK HOT CHOCOLATE • 5

70% cacao mix blended with milk of your choice

TURMERIC LATTE • 5

Blend of turmeric, cinnamon, ginger, peppercorn, honey prepared with soy milk

MANTRA CHAI LATTE • 6

Blend of black ceylon tea, aniseed, cardamom, cinnamon, cloves, peppercorn, honey, ginger prepared with soy milk

LUNCH FROM 11:30AM



CRISPY CALAMARI • 18

With salad of green pawpaw, carrot, red cabbage, cucumber, rocket, nam jim dressing, chili, lime

AVOCADO FATTOUSH SALAD (VG,GFO,VO) • 19

Cos lettuce, avocado, cherry tomato, spanish onion, radish, grapes, pomegranate seeds, crispy flat bread, syrian dressing, poached egg
+ chicken 4 + prawn 8

MIDDLE EASTERN BUDDHA BOWL (VO, VGO) • 23

Quinoa tabbouleh, cucumber, cherry tomato, spiced dutch carrot, cauliflower, chickpeas, minted yogurt served with (Lamb Kofta or Falafel)

CHIMICHURRI OPEN STEAK SANDWICH • 25

Medium - Rare porterhouse steak marinated in chimichurri, caramelised onion, mustard, topped with a rocket, capsicum salad on sourdough, side of thick cut chips

KFC BURGER • 19

Korean fried chicken, pickled cucumber, slaw, special sauce served with side of chips

CHICKEN NASI GORENG (GFO,VGO) • 19

Stir fried chicken, vegetables, rice combined with classic nasi goreng sauce topped with a fried egg, prawn crackers

D.I.Y CHICKEN FAJITA (VGO) • 23

Sizzling hot plate of marinated chicken, onion, capsicum served with side tortilla wraps, sour cream, tomato relish, avocado mousse

CHILI PRAWN LINGUINE • 24

Chili prawn, garlic olive oil base, parsley, fresh chili



TAP BEER POT \$6 PINT \$11

BLUEMOON WHEAT ALE
MONTEITH'S GREAT DIVIDE PALE ALE
COLONIAL DRAUGHT

BOTTLE BEER

PERONI 9
ASAHI 9
CORONA 8
CROWN LAGER 8
STONE & WOOD PACIFIC ALE 9
COLONIAL PALE ALE 9
COLONIAL SOUR 9
BERTIE APPLE CIDER 9
CASCADE LIGHT 7

SOFT DRINK

CAPI NATURAL SPARKLING WATER
250ML 4 750ML 9

CAPI BLOOD ORANGE, LEMON,
GINGER BEER 4
LEMON LIME BITTERS 4.5
COKE, DIET COKE, COKE NO SUGAR,
SPRITE 4

COCKTAILS

APEROL SPRITZ • 16

LET'S MAKE IT AN ITALIAN SUMMER! REFRESHING MIX OF APEROL, PROSECCO AND SODA.

MARGARITA • 18

LET'S GET THE PARTY STARTED! FRESH LIME, TEQUILA, TRIPLE SEC SHAKEN OVER ICE FINISHED WITH A LITTLE SALT!

ESPRESSO MARTINI • 18

FRESHLY GROUND COFFEE, KAHLUA, VODKA SHAKEN OVER ICE. PERFECT START OR END TO YOUR DAY!

STRAWBERRY CAIPIROSKA • 18

OUR FRUITY VERSION OF THE TRADITIONAL CAIPIROSKA INCLUDES STRAWBERRIES, FRESH LIME & VODKA

WHITE WINE BY THE GLASS

Habitat Brut Cuvée, South Australia **G 8 B 39**
Pizzini Prosecco, King Valley Vic **G 10 B 45**
Seresin Estate Sauvignon Blanc, Marlborough NZ **G 10 B 48**
Pizzini Pinot Grigio, King Valley Vic **G 10 B 45**
Zonzo Estate Chardonnay, Yarra Valley **G 11 B 50**

RED WINE BY THE GLASS

Mudhurst Rose, Yarra Valley, Vic **G 10 B 45**
Belleville Estate Pinot Noir, Gippsland Vic **G 10 B 47**
Montauto Ciliogioli Sangiovese, Toscana DOC **G 10 B 44**
Hidden Story Cabernet Sauvignon, King Valley Vic **G 9 B 37**
Smokin Barrels 'Wild Bill' Shiraz, Barossa Valley **G 10 B 45**