

## TEA & COFFEE

	<i>Small</i>	<i>Large</i>
Cappucino / Flat White / Latte / Long Black	<b>\$4.50</b>	<b>\$5.50</b>
Espresso / Macchiato / Piccolo	<b>\$4.50</b>	
Hot Chocolate / Chai Latte	<b>\$4.50</b>	<b>\$5.50</b>
Mocha / Dirty Chai Latte	<b>\$5</b>	<b>\$6</b>
Taro Latte / Golden Turmeric Latte / Iced Latte / Iced Long Black	<b>\$6</b>	
Iced Coffee / Iced Chocolate / Iced Mocha / Iced Chai	<b>\$7.50</b>	
Teaesk Herbal Teas	<b>\$6</b>	
<ul style="list-style-type: none"><li><i>English Breakfast</i></li><li><i>The Royal Earl Grey</i></li><li><i>Sticky Chai</i></li><li><i>Hawaiian Mint</i></li><li><i>Sleepy Head (Chamomile, Lemon Balm, Lavender)</i></li><li><i>Australian Sencha Green</i></li></ul>		

## COLD DRINKS

Milkshakes	<b>Kids \$5</b>	<b>L \$8.50</b>
<i>Chocolate / Strawberry / Vanilla / Caramel / Banana</i>		
Thickshakes		<b>\$12</b>
<ul style="list-style-type: none"><li><i>Oreo Cookies &amp; Cream</i></li><li><i>Nutella, Malt &amp; Malteser</i></li><li><i>Biscoff Cookie Butter &amp; Salted Caramel</i></li></ul>		
Cold Pressed Juices		<b>\$8.50</b>
<ul style="list-style-type: none"><li><i>Straight OJ</i></li><li><i>Pink Dragon (Apple, Ginger, Lemon, Dragon Fruit)</i></li><li><i>Raring To Go (Orange, Watermelon, Pomegranate, Strawberry, Vanilla, Grapefruit, Raspberry)</i></li><li><i>Detox (Beetroot, Carrot, Mandarin, Ginger, Blackberry, Lime)</i></li><li><i>Summer Fix (Mandarin, Apple, Pineapple, Passionfruit, Lemon, Lime)</i></li><li><i>Island Fix (Green Apple, Pineapple, Lemon, Blue Spirulina)</i></li></ul>		
Smoothies		<b>\$11</b>
<ul style="list-style-type: none"><li><i>Summer Smoothie (Mango, Banana, Coconut Sorbet, Passionfruit, Macadamia Milk)</i></li><li><i>Superfood Smoothie (Banana, Strawberries, Blueberries, Protein Powder, Peanut Butter, Goji Berries, Oats, Almond Milk, Toasted Coconut) (n)</i></li></ul>		

Please let us know if you have any dietary requirements

*n-contains nuts & contains traces of peanuts / gf-gluten free / gfo-can be made gluten free  
vg-vegan / vgo-can be made vegan / vo-can be made vegetarian / df-dairy free*

5% surcharge on Saturdays | 10% surcharge on Sundays | 15% surcharge on public holidays

# BRUNCH

Available from 6:30am - 3pm Monday - Sunday

Selection of Single Origin Sourdough, Quinoa & Soya, Fruit Toast or Nonies Gluten-free Toast **\$8**

Oat & Chia Bircher Soaked in Pecan Milk w/ Maple Roasted Blueberries, Toasted Coconut, Freeze Dried Raspberries **\$18**  
(n/vg)

Smashed Avo w/ Poached Eggs, Honey Fried Halloumi, Chilli & Tomato Salsa, Basil & Thyme Pesto, Pistachio Dukkah on Soya Quinoa Toast **\$22**  
(n/gfo/vgo)

Add Free Range Bacon \$5

Add Hash Browns \$5

Add Corn Fritter \$5

Belgian Waffles w/ Mango Curd, Coconut & Mango Sauce, Black Sesame Crumble, Mango Creme, Fresh Passionfruit **\$22**

Breaky Roll w/ Fried Egg, Bacon, Hash Brown, House BBQ, Jack Cheese, Spinach, Truffle Hollandaise **\$18**  
(gfo/vgo)

Add Avocado \$4

Add Grilled Halloumi \$5

Acai Bowl w/ Roasted Macadamia & Maple Granola, Seasonal Berries, Passionfruit, Apple, Strawberry Pearls, Freeze Dried Raspberries **\$19**  
(n/gfo/vgo)

Add Protein Powder \$2

Add Peanut Butter \$2

Eggs Your Way

Poached, Fried or Scrambled (Add \$1), Served With Sourdough Toast and Pistachio Dukkah **\$15**  
(n/gfo)

# EXTRAS

Free Range Egg \$3, Spinach \$3, Heirloom Tomatoes \$4, Truffle Hollandaise \$4, Whipped Goats Curd \$4, Avocado \$4, Free Range Bacon \$5, Hash Browns \$5, Corn Fritter \$5, Grilled Halloumi \$5, Sauteed Mushrooms \$4

## SOMETHING MORE

Available from 6:30am - 3pm Monday - Sunday

Smoked Duck Benny w/ Poached Eggs, Miso Glaze, Wilted Spinach, Truffled Hollandaise,  
Chives on Sourdough Toast **\$28**  
*(gfo/vo)*

Watermelon & Watercress Salad w/ Fried Chickpeas, Crisp Prosciutto, Fennel,  
Cucumber Ribbons, Fetta, Salted Lemon & Mint Dressing **\$26**  
*(gf/vgo/vo)*

Add Grilled Chicken \$6

Add Corn Fritter \$5

Add Grilled Halloumi \$5

Poke Bowl w/ Sesame Crusted Seared Tuna, Black Olive Tapenade, Avocado, Smoked Soy,  
Charred Broccolini, Radish, Shallots, Nori Crumb **\$27**  
*(gf/vgo/vo)*

Tempura Fresh Flathead w/ Fennel slaw, Cucumber, Capers, Shallots, Seasoned Fries  
& Black Garlic Aioli **\$28**  
*(gfo/df)*

Vietnamese Pork Burger w/ Bahn Mi Salad of Cucumber, Carrot, Bean Sprout, Coriander,  
Chilli Oil, Vietnamese Dressing, Seasoned Fries & Black Garlic Aioli **\$24**  
*(gfo)*

Fried Chicken Burger w/ Southern Fried Chicken, Bacon, Mustard, Pickles, Jack Cheese,  
Baby Cos Lettuce, Seasoned Fries & Black Garlic Aioli **\$24**

## SIDES

Seasoned Fries w/ Black Garlic Aioli **\$10**

Sweet Potato Fries w/ Black Garlic Aioli **\$13**

Toast (1) Single Origin Sourdough, Quinoa & Soya, Gluten Free **\$5**

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# BAR MENU

Available after 4pm Friday - Saturday

## TO SHARE

### BAO BUNS

2 per serve.

Fried Chicken w/ Kewpie, Carrot, Cucumber, Bean Sprouts, Coriander, Chili Crisp Oil,  
Nori Peanut Crumb **\$18**  
*(df/n)*

Roast Duck w/ Kewpie, Carrot, Cucumber, Bean Sprouts, Coriander, Chili Crisp Oil,  
Nori Peanut Crumb **\$18**  
*(df/n)*

Eggplant Katsu w/ Kewpie, Carrot, Cucumber, Bean Sprouts, Coriander, Chili Crisp Oil,  
Nori Peanut Crumb **\$18**  
*(df/n/vgo)*

### SMALL PLATES

Housemade Olive & Herb Focaccia **\$4 each**

Pork Croquette (4) w/ Kimchi Mayonnaise, Fresh Dill **\$18**

Eggplant & Miso Hummus w/ Basil Pesto, Garlic Crepe **\$15**  
*(gf/df/vg)*

Charred Broccolini w/ Basil & Thyme Pesto, Truffled Pecorino **\$17**  
*(gf/vgo)*

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# BAR MENU

Available after 4pm Friday - Saturday

## TO SHARE

### LARGE PLATES

Spinach & Ricotta Gnocchi w/ Fennel & White Wine Sauce, Chives, Pepper, Shaved Pecorino	\$28
Scotch Fillet 300g w/ Red Wine Sauce, Cafe De Paris Butter, Watercress Salad (gf)	\$42
Duck Pancakes (5) w/ Miso Glaze, Cucumber, Coriander, Peanut & Chilli Crumble (n/df)	\$30
Sesame Crusted Tuna w/ Seaweed Potato Crisps, Turmeric & Ginger Oil, Smoked Soy, Radish, Edamame, Shallots (gf/df)	\$32

### SIDES

Seasoned Fries w/ Black Garlic Aioli	\$10
Sweet Potato Fries w/ Black Garlic Aioli	\$13

### DESSERT

Australian Cheese Board w/ Chef's Selection of Local Cheeses (3), Prosciutto, Local Bulli Honeycomb, Quince, Macadamias, Strawberries, Davidson Plum Pearls (n/gfo)	\$35
Yuzu Cheesecake w/ Black Sesame Crumble, Yuzu & Coconut Sauce	\$18
Affogato w/ Choice of Amaretto, Frangelico, Kahlua or Brookies Macadamia & Wattleseed Liqueur	\$16

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# BEER & CIDER

*Alcohol available after 10am*

## **Draft** – 425ml Schooner

Better Beer Zero Carb Zero Sugar Lager <i>Griffith, NSW</i>	<b>\$10</b>
Pale Ale – Grifter <i>Marrickville, NSW</i>	<b>\$9.50</b>
Serpents Kiss Watermelon Pilsner – Grifter <i>Marrickville, NSW</i>	<b>\$9.50</b>
Balter XPA <i>Currumbin, QLD</i>	<b>\$10</b>
Hahn Super Dry	<b>\$10</b>
Darkes Apple Cider <i>Darkes Forest, NSW</i>	<b>\$10</b>

## **Cans/Bottles**

Balter Captain Sensible (3.5%) <i>Currumbin, QLD</i>	<b>\$10</b>
Corona	<b>\$11</b>
Pacific Ale – Stone & Wood <i>Byron Bay, NSW</i>	<b>\$11</b>
The Punch Mango Gose – Hop Nation <i>Footscray, VIC</i>	<b>\$10</b>
The Buzz American Red – Hop Nation <i>Footscray, VIC</i>	<b>\$10</b>
Hopsmith IPA – Akasha <i>Five Dock NSW</i>	<b>\$10</b>
Equalizer Hazy Pale – Dainton <i>Carrum Downs, VIC</i>	<b>\$10</b>
The Omen Oatmeal Stout – Grifter <i>Marrickville, NSW</i>	<b>\$10</b>
Pink Galah Pink Lemonade Sour – Grifter	<b>\$10</b>
Saint + Sinner Alcoholic Kombucha <i>Illawarra, NSW</i>	<b>\$10</b>

## COCKTAILS

Bush Bloody Mary <i>Pickled Vodka, Aussie Bush Tomato, Pepperberry, Celery Salt, Herbs &amp; A lot of Spice</i>	<b>\$19</b>
Coconut Margarita <i>1800 Coconut Tequila, Creme Of Coconut, Dry Triple Sec, Lime, Toasted Coconut</i>	<b>\$19</b>
Spicy Mango Margarita <i>Jalapeño &amp; Mango infused Tequila, Lime, Agave, Jalapeño Salt</i>	<b>\$19</b>
Salted Caramel Espresso Martini <i>The Kraken Spiced Rum, Espresso, Cold Brew Liqueur, Salted Caramel, Chocolate Bitters</i>	<b>\$19</b>
Killer Queen <i>Vodka, Chambord, Bianco Vermouth, Blueberry, Lemon, Rhubarb Bitters</i>	<b>\$19</b>
Frozen Strawberry Mojito <i>Bacardi Carta Blanca, Strawberry Pearls, Lime, Mint</i>	<b>\$21</b>
Tennessee Tea <i>Jack Daniel's Old No. 7 Tennessee Whiskey, House Limoncello, Peach Tea Reduction, Great Southern Mead's Ginger Honey, Lemon</i>	<b>\$19</b>
Full Bloom <i>Tanqueray Gin, Fino Sherry, Butterfly Pea, Lavender, Chamomile, Lemon, Scarborough Bitters</i>	<b>\$19</b>
Ski Lodge Pancakes <i>Canadian Whiskey, Laphroaig Select, Maple, Lemon, Vanilla, Hickory Smoke</i>	<b>\$21</b>
Native Mac <i>Vodka, Brookies Mac, Mango, Macadamia, Wattleseed, Coconut Foam</i>	<b>\$20</b>
White Linen <i>Hendricks Gin, St Germain Elderflower Liqueur, Lemon, Cucumber, Basil Oil</i>	<b>\$20</b>
Roquette Man <i>78° Sunset Gin, Green Apple Liqueur, Roquette, Native Riberry, Pepperberry, Lime, Prosecco</i>	<b>\$20</b>
Pornstar Martini <i>Absolute Vanilla Vodka, Chambord, Passionfruit, Lime</i>	<b>\$19</b>

## AUSTRALIAN WINES

### Sparkling

	<b>Glass</b>	<b>Bottle</b>
Dunes & Green Cuvee (200ml Piccolo) <i>Adelaide, SA</i>	<b>\$12</b>	
Dunes & Green Moscato (200ml Piccolo) <i>Adelaide, SA</i>	<b>\$12</b>	
La Maschera Prosecco <i>Limestone Coast, SA</i>	<b>\$13</b>	<b>\$53</b>
Wildly Organic Cuvee NV <i>Adelaide, SA</i>		<b>\$46</b>
Jansz Cuvee Chardonnay Pinot Noir <i>Pipers Brook, TAS</i>		<b>\$60</b>

## Whites

Riverlife Pinot Grigio <i>Riverland, SA</i>	<b>\$12</b>	<b>\$48</b>
Smith & Hooper Pinot Grigio <i>Wrattobully, SA</i>	<b>\$12</b>	<b>\$52</b>
Heirloom Chardonnay <i>Adelaide Hills, SA</i>	<b>\$12</b>	<b>\$52</b>
Chaffey Bros. "Tripel Punkt" Riesling <i>Eden Valley, SA</i>	<b>\$13</b>	<b>\$55</b>
Dandelion Sauvignon Blanc <i>Adelaide Hills, SA</i>	<b>\$13</b>	<b>\$55</b>
Yalumba GEN Organic Sauvignon Blanc <i>Eden Valley, SA</i>	<b>\$14</b>	<b>\$58</b>
Hay Shed Hill Vineyard Series Chardonnay <i>Margaret River, WA</i>	<b>\$14</b>	<b>\$60</b>
Ox Hardy Fiano <i>McLaren Vale, SA</i>		<b>\$60</b>

## Rose

Hay Shed Hill Vineyard Series Pinot Noir Rose <i>Margaret River, WA</i>	<b>\$13</b>	<b>\$55</b>
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## Reds

Riverlife Shiraz Sangiovese <i>Riverland, SA</i>	<b>\$12</b>	<b>\$48</b>
Langmeil "Long Mile" Shiraz <i>Riverland, SA</i>	<b>\$12</b>	<b>\$48</b>
Forest Hill Highbury Fields Cabernet Sauvignon <i>Mt Barker, WA</i>	<b>\$13</b>	<b>\$55</b>
O'Leary Walker Pinot Noir <i>Adelaide Hills, SA</i>	<b>\$15</b>	<b>\$65</b>
Collector "Rose Red City" Sangiovese <i>Murrumbateman, ACT</i>		<b>\$70</b>
John Duval "Concilio" Grenache Syrah <i>Barossa Valley, SA</i>		<b>\$72</b>
Bleasdale Vineyards Sparkling Shiraz NV <i>Langhorne Creek, SA</i>		<b>\$55</b>