

TEA & COFFEE	Small	Large
Cappuccino / Flat White / Latte / Long Black	\$5	\$5.50
Espresso / Macchiato / Piccolo	\$4.50	
Hot Chocolate / Chai Latte	\$5	\$5.50
Mocha / Dirty Chai Latte	\$5.50	\$6
Taro Latte / Golden Turmeric Latte / Matcha Latte	\$6	
Iced Latte / Iced Long Black	\$6.50	
Iced Coffee / Iced Chocolate / Iced Mocha / Iced Chai	\$7.50	
Iced Matcha / Iced Strawberry Matcha	\$8.50	
Teaesk Herbal Teas	\$6	
<ul style="list-style-type: none"> <li>English Breakfast</li> <li>The Royal Earl Grey</li> <li>Sticky Chai</li> <li>Hawaiian Mint</li> <li>Sleepy Head (Chamomile, Lemon Balm, Lavender)</li> <li>Australian Sencha Green</li> </ul>		

## COLD DRINKS

Milkshakes	Kids \$5	L \$9
Chocolate / Strawberry / Vanilla / Caramel / Banana		
Thickshakes		\$12
<ul style="list-style-type: none"> <li>Milo Thickshake</li> <li>Nutella &amp; Malt Thickshake</li> <li>Biscoff Cookie Butter Thickshake</li> </ul>		
Cold Pressed Juices		\$9
<ul style="list-style-type: none"> <li>Straight OJ</li> <li>Cloudy Apple Juice</li> <li>Pink Dragon (Apple, Ginger, Lemon, Dragon Fruit)</li> <li>Raring To Go (Orange, Watermelon, Pomegranate, Strawberry, Vanilla, Grapefruit, Raspberry)</li> <li>Detox (Beetroot, Carrot, Mandarin, Ginger, Blackberry, Lime)</li> <li>Summer Fix (Mandarin, Apple, Pineapple, Passionfruit, Lemon, Lime)</li> <li>Island Fix (Green Apple, Pineapple, Lemon, Blue Spirulina)</li> </ul>		
Smoothies		\$12
<ul style="list-style-type: none"> <li>Summer Smoothie (Mango, Banana, Coconut Sorbet, Passionfruit, Macadamia Milk)</li> <li>Superfood Smoothie (Banana, Strawberries, Blueberries, Protein Powder, Peanut Butter, Goji Berries, Oats, Almond Milk, Toasted Coconut) (n)</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**

Date, Apricot & Walnut Fruit Toast w/ Whipped Ricotta, Fresh Berries,  
Strawberry & Vanilla Infused Maple Syrup **\$16**  
(n)

Apple Pie Porridge w/ Toasted Oat & Cinnamon Porridge, Vanilla Stewed Apple,  
Shortbread Crumble, Apple Caramel, Pumpkin Spice **\$18**  
(vgo)

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

Add Free Range Bacon \$5

Add Hash Brown \$5

Add Corn Fritter \$5

French Toast w/ Housemade Brioche, Whipped Ricotta,  
Vanilla & Lime Macerated Strawberries, Pistachio, Vanilla Infused Maple Syrup **\$22**  
(n)

Add Maple Bacon \$5

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

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

Add Nutella \$3

Add Biscoff \$3

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, Seeded Mustard Hollandaise \$4,  
Meredith Goats Cheese \$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

Miso Glazed Bacon Benny w/ Poached Eggs, Wilted Spinach, Seeded Mustard Hollandaise,  
Paprika, Chives on Sourdough Toast \$25  
*(gfo/vo)*  
Add Hash Browns \$5

Roasted Pumpkin & Halloumi Salad w/ Corn Fritter, Crushed Edamame, Watercress,  
Radish, Honey Chilli Dressing, Pumpkin Seeds \$25  
*(vgo)*  
Add Grilled Chicken \$6  
Add Sautéed Mushrooms \$4

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

Fried Chicken Bao Buns w/ Southern Fried Chicken, Shredded Cucumber, Carrot,  
Nori Peanut Crumb, Kewpie Mayonnaise, Chilli Crisp Oil \$18  
*(n)*

Cheeseburger w/ Double Wagyu Beef Patty, Pickled Onion, House Burger Sauce,  
Jack Cheese, House Pickles, Seasoned Fries & Black Garlic Aioli \$24  
Add Free Range Bacon \$3

Fried Chicken Burger w/ Southern Fried Chicken, Bacon, Dill & Pickle Mayo, Jack Cheese,  
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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COCKTAILS

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

AUSTRALIAN WINES

Sparkling	Glass	Bottle
Dunes & Green Cuvee (200ml Piccolo)	\$13	
<i>Adelaide, SA</i>		
Dunes & Green Moscato (200ml Piccolo)	\$13	
<i>Adelaide, SA</i>		
La Maschera Prosecco	\$14	\$54
<i>Limestone Coast, SA</i>		
Wildly Organic Cuvee NV		\$50
<i>Adelaide, SA</i>		
Jansz Cuvee Chardonnay Pinot Noir		\$60
<i>Pipers Brook, TAS</i>		

## Whites

Riverlife Pinot Grigio <i>Riverland, SA</i>	<b>\$12</b>	<b>\$49</b>
Heirloom Chardonnay <i>Adelaide Hills, SA</i>	<b>\$13</b>	<b>\$54</b>
Dandelion Sauvignon Blanc <i>Adelaide Hills, SA</i>	<b>\$13</b>	<b>\$55</b>
Chaffey Bros. “Tripel Punkt” Riesling <i>Eden Valley, SA</i>	<b>\$14</b>	<b>\$56</b>
Smith & Hooper Pinot Grigio <i>Wrattonbully, SA</i>		<b>\$52</b>
Yalumba GEN Organic Sauvignon Blanc <i>Eden Valley, SA</i>		<b>\$58</b>
Hay Shed Hill Vineyard Series Chardonnay <i>Margaret River, WA</i>		<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>\$14</b>	<b>\$55</b>
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## Reds

Riverlife Shiraz Sangiovese <i>Riverland, SA</i>	<b>\$12</b>	<b>\$49</b>
Langmeil “Long Mile” Shiraz <i>Riverland, SA</i>	<b>\$14</b>	<b>\$55</b>
O’Leary Walker Pinot Noir <i>Adelaide Hills, SA</i>	<b>\$15</b>	<b>\$65</b>
Forest Hill Highbury Fields Cabernet Sauvignon <i>Mt Barker, WA</i>		<b>\$55</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>\$56</b>

## 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>\$10</b>
Lager - Grifter <i>Marrickville, NSW</i>	<b>\$10</b>
Super Dry - Hahn	<b>\$10</b>
Alcoholic Ginger Beer - James Squire <i>Camperdown, NSW</i>	<b>\$12</b>
Hard Rated Solo	<b>\$12</b>

### Cans/Bottles

Better Beer Zero Alcohol <i>Griffith, NSW</i>	<b>\$9.50</b>
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>
The Omen Oatmeal Stout - Grifter <i>Marrickville, NSW</i>	<b>\$10</b>
Pink Galah Pink Lemonade Sour - Grifter <i>Marrickville, NSW</i>	<b>\$10</b>
Saint + Sinner Alcoholic Kombucha <i>Illawarra, NSW</i>	<b>\$10</b>
Pressman's All Australian Apple Cider <i>Murray-Darling Basin, VIC</i>	<b>\$10</b>

# WEEKLY SPECIALS

**Monday - Friday 6:30am - 12pm**

\$14 Breaky Rolls

**Tuesday**

Seniors Day

*Present your seniors card to receive 10% off entire bill*

**Saturday & Sunday 12pm-2pm**

*Bottomless*

Unlimited Bao Buns (Fried Chicken or Crispy Eggplant), Truffle Fries, Grifter Beers, Riverlife Wines, Prosecco, Killer Queens & Spicy Margaritas

\$90 / person *Bookings Essential*

**Sunday 10am-3pm**

Brunch & Bubbles

\$10 Mimosas & \$15 Cocktails

*Cheers for dining with us!*

*If you've got a minute,*

*we'd love to hear your thoughts if you can leave us a review.*

*Your feedback helps us keep doing what we love*

*- serving up great food and drinks.*



*Thanks For Supporting Our Small Business*

