

TEA & COFFEE

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

COLD DRINKS

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

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 **\$15**
(n)

Toasted Oat Porridge w/ Caramelized Apple, Black Sesame & Coconut Crumble, Freeze Dried Raspberries **\$18**
(vg)

Smashed Avo w/ Poached Eggs, Whipped Meredith Goats Cheese, Baby Roma Tomatoes, Roasted Capsicum Salsa, Basil & Thyme Pesto, Pistachio Dukkah on Soya Quinoa Toast **\$22**
(n/gfo/vgo)

Add Free Range Bacon \$5

Add Grilled Haloumi \$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

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, 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

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 Fritters, Crushed Edamame, Smoked Soy,
Watercress, Radish, Honey Chilli Dressing, Pumpkin Seeds **\$25**

(gfo/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 **\$27**

(gf/vgo/vo)

Tempura Fresh Flathead w/ Cos Salad, Buttermilk, Garlic & Caper Dressing,
Seasoned Fries & Black Garlic Aioli **\$28**

(gfo/dfo)

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**

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

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 Tomato Focaccia **\$4 each**

(df)

Add Prosciutto \$4

Mushroom Arancini (4) w/ Artichoke Mayonnaise, Crispy Parsley **\$18**

(df)

White Bean purée w/ Roasted Zucchini, Whipped Meredith Goats Curd,
Basil & Thyme Pesto, Buckwheat Crackers **\$17**

(gf/dfo/vgo)

Charred Squid w/ Paprika Butter, Seaweed Crumble **\$20**

(gf)

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

BAR MENU

Available after 4pm Friday - Saturday

TO SHARE

LARGE PLATES

Chefs Weekly Pasta Special <i>(gfo)</i>	\$28
Beef Scotch Fillet 300g w/ Mushroom & Pepper Sauce, Grilled Broccolini, Watercress <i>(gf)</i>	\$42
Duck Pancakes (5) w/ Miso Glaze, Cucumber, Coriander, Peanut & Chilli Crumble <i>(n/df)</i>	\$30
Market Fish w/ Fennel & Cucumber Slaw, Coconut Sauce, Ginger, Turmeric Oil <i>(gf/df)</i>	\$34

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 <i>(n/gfo)</i>	\$35
Chocolate Crème Caramel w/ Whipped Ricotta, Mascarpone, Banana Oat Tuille <i>(gfo)</i>	\$18
Affogato w/ Choice of Amaretto, Frangelico, Kahlua or Brookies Macadamia & Wattleseed Liquer	\$16

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

BEER & CIDER

Alcohol available after 10am

Draft - 425ml Schooner

Better Beer Zero Carb Zero Sugar Lager <i>Griffith, NSW</i>	\$10
Pale Ale - Grifter <i>Marrickville, NSW</i>	\$10
Lager - Grifter <i>Marrickville, NSW</i>	\$10
Super Dry - Hahn	\$10
Alcoholic Ginger Beer - James Squire <i>Camperdown, NSW</i>	\$12
Hard Rated Solo	\$12

Cans/Bottles

Better Beer Zero Alcohol <i>Griffith, NSW</i>	\$9.50
Balter Captain Sensible (3.5%) <i>Currumbin, QLD</i>	\$10
Corona	\$11
Pacific Ale - Stone & Wood <i>Byron Bay, NSW</i>	\$11
The Punch Mango Gose - Hop Nation <i>Footscray, VIC</i>	\$10
The Buzz American Red - Hop Nation <i>Footscray, VIC</i>	\$10
Hopsmith IPA - Akasha <i>Five Dock NSW</i>	\$10
The Omen Oatmeal Stout - Grifter <i>Marrickville, NSW</i>	\$10
Pink Galah Pink Lemonade Sour - Grifter <i>Marrickville, NSW</i>	\$10
Saint + Sinner Alcoholic Kombucha <i>Illawarra, NSW</i>	\$10
Pressman's All Australian Apple Cider <i>Murray-Darling Basin, VIC</i>	\$10

COCKTAILS

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

AUSTRALIAN WINES

Sparkling

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

Whites

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

Rose

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

Reds

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