



BREAKFAST MENU

Please note - All meals are made fresh to order, wait times may increase during peak times. We appreciate your patience & understanding.

Eggs Valetta

Slow roasted tomato, asparagus, avocado, toasted turkish bread and poached eggs (V). 26.50

Eggs on Toast

Free range eggs to your liking on toasted turkish bread. 17.90

Chilli Scrambled

Free range scrambled eggs topped with house made chilli oil, grilled chorizo, feta and chilli threads on local toasted sourdough. 23.90

Avocado on Toast

Roasted tomato aioli, locally grown avocado, beetroot relish, whipped feta, lemon wedge & house made dukkah on local toasted sourdough. 22.50

Add a poached egg 4.00

Turkish Toastie

Shaved ham, cheese and tomato on toasted turkish bread. 21.50

Eggs Benedict

Served on toasted turkish bread with fresh shoulder ham and house made hollandaise. 27.50

With bacon 27.50 With smoked salmon (I) 29.90

½ serve available from 19.90

Homemade Granola

House made oat, nut & puffed wheat granola topped with mixed berry compote, served with organic vanilla yogurt and honey. 19.90

Pancakes

Buttermilk pancakes with salted caramel sauce, toasted coconut, brûlée banana, macadamia and coconut crumb, strawberries and vanilla ice cream. 26.50

Add bacon 7.00

Smoked Salmon Croquettes (I)

House made smoked salmon & haloumi croquettes served with wilted spinach, house made hollandaise, poached eggs and chilli oil. 29.90

French Toast

Local brioche pan fried with cinnamon sugar topped with vanilla mascarpone and mixed berry compote, served with maple syrup. 26.50



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Breakfast Croissant

Butter croissant topped with smashed avocado, fresh spinach, bacon, poached egg, tomato relish, hash brown and house made hollandaise. 26.50

Corn Fritters

House made corn fritters served with bacon, poached egg, cherry tomato, avocado and feta salsa and tomato relish. 26.50

Porridge

Creamy coconut, cinnamon, barley & oats porridge topped with caramelised miso pear & apple compote, toasted walnuts, strawberries & vanilla bean mascarpone. 22.90

Omelette

Three egg omelette with spinach, ham, mushroom and feta served with toasted turkish bread. 28.50

Bacon & Eggs

Bacon, slow roasted tomato, hash browns, toasted turkish bread and eggs to your liking. 27.50

Panna Cotta

Mango panna cotta served with house made oat, nut & puffed wheat granola, macadamia crumb, raspberry coulis, mango popping pearls and seasonal fruit. 23.90

Fruit and Nut Loaf

One slice of toasted fruit and nut loaf served with house made vanilla poached pears and whipped lemon curd. 12.50

Toasted Sourdough and Preserve

Toasted sourdough served with your choice of strawberry jam, peanut butter, vegemite or honey. 8.90

Toasted Croissant

Freshly toasted croissant served with jam and butter curls. 12.50

SIDES

Available as a side to a meal only

House-made baked beans with chorizo & feta - 6.90	Hash Browns (2) - 4.90
House Made Mac & Cheese hash brown - 4.90	Spinach - 4.90
Smoked Salmon (l) - 7.50	Chorizo - 6.90
Haloumi - 6.90	Avocado - 4.90
Bacon (2) - 7.00	Egg (1) - 4.00
Garlic Mushrooms - 5.90	Toast - 5.90
Chipolatas (3) - 6.90	Gluten free toast - 2.00
Asparagus - 5.90	House-Made Hollandaise - 3.00
Oven Roasted Tomato - 4.90	House-Made Tomato Relish - 3.00

\$2 substitution charge for changes made to menu items

Gluten free bread available 2.00

Take away box .30

15% surcharge applies on Public Holidays



Children's Menu (under 12's only please)

All items \$12.50

Breakfast – available from 7:30am – 11:30am

Bacon and Eggs Bacon, scrambled eggs and toast

Pancakes 2 buttermilk pancakes with maple syrup and ice cream

Lunch – available from 11:30am – 2:30pm

Fish and Chips Tempura battered whiting, chips and tomato sauce

Chicken and Chips Crumbed chicken nuggets, chips and tomato sauce

Ham & Cheese Toastie Ham & Cheese toasted sandwich on turkish bread with chips

Dessert

Ice Cream 2 scoops of vanilla ice cream with your choice of topping
(Chocolate, Strawberry, Caramel)
\$5.50

Small Drinks

Milkshakes (Chocolate, Vanilla, Strawberry, Caramel) \$4.80

Juices (Apple, Pineapple, Orange) \$4.80

Babychino with marshmallows \$3.00

Mango or Mixed Berry Smoothie \$7.00

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DRINKS

COFFEE

Cappuccino
Flat White
Latte
Chai Latte
Short Black
Long Black
Piccolo
Hot Chocolate
Mocha
Matcha
Italian Hot Chocolate
Bailey's Hot Chocolate

ICED

Iced Latte
Iced Long Black
Iced Chai Latte
Iced Dirty Chai
Iced Matcha
Mocha on ice

EXTRAS

Mug
Soy, Oat, Lactose Free, Almond Milk
Decaf
Extra Shot

TEA

Pot of loose-leaf tea for one
English Breakfast
Irish Breakfast
Darjeeling
Earl Grey
Lemongrass & Ginger
Green
Peppermint
Chai Tea (made on milk)

COLD DRINKS

Coca Cola, Coke No Sugar, Lemonade

House Made Lemon, Lime & Bitters
Lemonade, fresh lime & lemon, lime syrup, angostura bitters

Bundaberg Drinks
Ginger Beer, Sarsaparilla, Pink Grapefruit, Blood Orange, Lemon Squash

House Made Iced Tea
Peach, Lychee or Mango served with fresh lemon

Juices

Orange, Apple, Pineapple

Mountain Fresh Juices

Apple & Mango, Tropical or Apple & Guava

Real Fruit Smoothies

Mixed Berry
Mango

Milkshakes & Iced Drinks

Iced Coffee, Iced Chocolate, Iced Mocha
• ice cream & cream

Milkshakes
Thickshakes
Frappe - Chocolate, Coffee, Mango, Mixed Berry

San Pellegrino

Sparkling Water 250ml

House Sparkling Water *Served with ice & lemon*

750ml bottle
Refills 750ml

DESSERT

We also have a range of house made cakes in our cake counter

Crème Brulee

Classic house made crème brulee with vanilla ice cream and pecan biscotti.

Sticky Date Pudding

House made sticky date pudding with butterscotch sauce and vanilla ice cream.

Chocolate Pudding

Decadent self saucing chocolate pudding with macadamia and coconut crumb and vanilla ice cream.

Affogato

Vanilla ice cream with a shot of fresh espresso & Frangelico. Served with vanilla ice cream.