

KITCHEN CLOSES AT 2PM

BREAKFAST

BACON & EGGS (GFO)

\$19

TWO EGGS COOKED YOUR WAY, BACON & CHERRY TOMATOES SERVED ON TOASTED SOURDOUGH. (ADD TOMATO RELISH FOR \$2)

AVO ON TOAST (GFO/VEG/VO)

\$23

SMASHED AVOCADO & TAHINI ON TOASTED MULTI GRAIN SOURDOUGH SERVED W/ BALSAMIC FIGS & PISTACHIO SPICED WHIPPED SMOKED FETTA (ADD 2 EGGS \$5)

EGGS BENNY (GFO/VEGO)

\$22

CLASSIC EGGS BENEDICT SERVED WITH 2 POACHED EGGS & HOLLANDAISE ON TOASTED SOURDOUGH WITH YOUR CHOICE OF: (BACON / MUSHROOM / SMOKED SALMON + \$3)

PUMPKIN, CORN & **ZUCCHINI FRITTERS (GF)**

\$21

2 PUMPKIN, CORN & ZUCCHINI FRITTERS SERVED W/ BACON, ROCKET, TOMATO RELISH, GOATS CHEESE & A POACHED EGG

ACAI BOWL (GF/VEG/V)

\$21

AMAZONIAN ACAI MIX SERVED WITH SEASONAL FRUIT & TOASTED COCONUT GRANOLA.

VEGGIE BREAKFAST BOWL (GF/VEG/V) \$18

SEASONED ROASTED CHAT POTATOES, ROASTED PUMPKIN, MUSHROOMS, WILTED SPINACH, HEIRLOOM TOMATOES & AVOCADO

LOADED BREKKY BURGER (GFO)

BACON, FRIED EGG, SAUSAGE, HASH BROWN, SPINACH, TOMATO RELISH, CHEESE & HOLLANDAISE SERVED ON A MILK BUN. (ADD A SIDE OF CHIPS FOR \$4).

BREAKY TACOS X 2 (GF/VEG)

\$14

\$20

TWO SOFT SHELL TACOS W/ CHOPPED SPINACH, SCRAMBLED EGG, BLACK BEANS, SLICED AVOCADO, CHERRY TOMATOES, SHALLOTS & CHILLI JAM (ADD BACON \$6 / CHORIZO \$6 / HALLOUMI \$5)

BIG BREKKY (GFO)

\$28

2 EGGS YOUR WAY, BACON, MUSHROOMS, HASH BROWNS, CHORIZO, TOMATO & BAKED BEANS SERVED WITH TOASTED SOURDOUGH.

CINNAMON BAO BUNS X 3 (VEG)

\$23

3 DEEP FRIED BAO BUNS ROLLED IN CINNAMON SUGAR FILLED WITH COOKIES & CREAM ICE CREAM, CHOCOLATE FUDGE, OREO CRUMB & STRAWBERRIES

RICOTTA HOT CAKE (VEG)

\$22

LARGE FLUFFY HOT CAKE SERVED W/ RICOTTA, PASSION FRUIT CURD, ICE CREAM, BERRIES, GRANOLA & MAPLE SYRUP

KIDS MENU \$12

KIDS BACON AND EGG ON SOURDOUGH (GFO) KIDS PANCAKE W/ BERRIES, ICE CREAM & MAPLE SYRUP KIDS DAGWOOD DOG W/ CHIPS & TOMATO SAUCE KIDS SPAGHETTI BOLOGNESE W/ CHEESE KIDS GRILLED FISH OR CHICKEN W/ CHIPS & SALAD (GFO)

EXTRAS

BACON \$6 / EGGS (2) \$5 / AVOCADO \$5 / MUSHROOM \$5 CHORIZÓ \$6 / HÀSHBRÓWN \$4 / GRILLED TOMATO \$5 SMOKED SALMON \$6 / TOMATO RELISH \$2 HOLLANDAISE \$3 AIOLI \$2 / GRAVY \$3 / GRILLED CHICKEN \$6 / SOURDOUGH \$4 / SPINACH \$4 / BAKED BEANS \$4 SAUSAGE PATTY \$4 / HALLOUMI \$5

LUNCH MENU 11AM TO 2PM

BOWL OF CHIPS

\$10

SERVED WITH AIOLI (MAKE IT LOADED: TRUFFLE & PARMESAN LOADED FRIES +\$6)

BOWL OF WEDGES

\$12

SERVED WITH SWEET CHILLI & SOUR CREAM

BENTO BURRITO BOWL (GF/VEG/V)

\$24

BROWN RICE, EDAMAME, PICKLED CABBAGE, BLACK BEANS, AVOCADO, TOMATO, CORN SALSA & CORN CHIPS (ADD GRILLED CHICKEN \$6 / ADD 2 EGGS \$5 / ADD CHORIZO \$6 / ADD MUSHROOM \$5 / ADD HALLOUMI \$5)

CHICKPEA, LENTIL & PUMPKIN CURRY (GF/VEG/VO)

\$24

SERVED ON A BROWN RICE BED W/ FRESH PAPADUMS & CORIANDER YOGURT

PUMPKIN & FIG SALAD (GF/VEG/VO)

\$22

SERVED W/ ROASTED BUTTERNUT PUMPKIN, BALSAMIC FIGS, GOATS CHEESE, ONION, WATERMELON RADISHES & MIXED GARDEN LEAVES TOPPED WITH PISTACHIOS AND A BALSAMIC VINAIGRETTE DRESSING

LAMB SHISH KEBABS (GFO)

\$28

TWO MOROCCAN SEASONED LAMB KEBABS W/ CAPSICUM, ONION, WARM PEARL COUSCOUS SALAD, FLAT BREAD & HUMMUS

MEDITERRANEAN BARRAMUNDI (GF)

\$32

CRISPY SKIN BARRAMUNDI SERVED W/ POTATO FONDANT, FRIED BEANS, RED CAPSICUM, CHORIZO & OLIVES

BURGERS

ALL BURERGS SERVED WITH CHIPS & AIOLI

STEAK SANDWICH (GFO)

RIB FILLET, BACON, FRIED EGG, CARAMALIZED ONIONS, CHEESE, LETTUCE, SLICED TOMATO & BEETROOT SERVED ON THICK CUT WHITE TOAST

SWISS MUSHROOM BURGER (VEG/GFO)

LARGE ROASTED GARLIC FIELD MUSHROOM TOPPED W/ SWISS CHEESE, LETTUCE, SLICED TOMATO & TRUFFLE AIOLI

FRIED CHICKEN BURGER

BUTTERMILK FRIED CHICKEN THIGH W/ GRILLED PINEAPPLE, AVOCADO, PICKLED CABBAGE, SWISS CHEESE & CRISPY PROSCIUTTO

WAGYU BURGER (GFO)

\$24

WAGYU BEEF PATTIE W/ GRILLED ONION, CHEDDAR & GRUYERE CHEESE, PICKLED AIOLÍ & TOMATO RELISH

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION VO - VEGAN OPTION | V - VEGAN | VEG - VEGETARIAN **VEGO - VEGETARIAN OPTION**

SURCHARGE APPLIES ON PUBLIC HOLIDAYS PLEASE INFORM STAFF OF <u>ANY</u> ALLERGIRES WHEN ORDERING. LIMITED MENU CHANGES ON WEEKENDS.



VEND KITCHEN CLOSES AT 2PM



COFFEE

SML - \$5.00 MED - \$5.50 LRG - \$6.00

CAPPUCCINO / LATTE / FLAT WHITE / LONG BLACK / HOT CHOCOLATE / MOCHA / CHAI LATTE / DIRTY CHAI

SERVED OVER ICE - \$6.00

ICED LATTE / ICED LONG BLACK / ICED CHAI / ICED MOCHA / ICED CHOCOLATE

SERVED WITH CREAM & ICE CREAM - \$7.50

ICED COFFEE / ICED CHOCOLATE / ICED MOCHA

ALT MILKS - \$0.70

ALMOND / SOY / LACTOSE FREE / OAT

SYRUPS - \$0.70

VANILLA / CARAMEL / HAZELNUT

EXTRA SHOT / DECAF - \$0.70

BABYCINO - \$1.50

SERVED W/ CHOC POWDER & MARSHMALLOW

PUP CUP - \$2.50

TEA - \$4.50

ENGLISH BREAKFAST / EARL GRAY
CHAI / GREEN / CHAMOMILE
LEMONGRASS & GINGER / PEPPERMINT

COLD PRESS JUICES - \$8.95

SOAP

STRAWBERRIES / ORANGES / APPLES
PINEAPPLES

VITAMIN HIT

ORANGES / APPLES / CARROTS / GINGER

REFRESHER

WATERMELON / LIME / MINT/ APPLES PINEAPPLE

MILKSHAKES-\$7.50

VANILLA

CHOCOLATE

STRAWBERRY

CARAMEL

SMOOTHIES (GF/VEGAN) - \$9.95

COCO MANGO

MANGO, BANANA, COCONUT MILK, CHIA SEED, BLUE AGAVE

NECTAR, FLAXSEED

GREEN MACHINE

MANGO, PINEAPPLE, COCONUT MILK, MATCHA, KALE, CHIA SEED,

BLUE AGAVE NECTAR, FLAXSEED

VERY BERRY

WILD BLUEBERRY, BLACKBERRY, CHERRY, STRAWBERRY, BANANA,

COCONUT MILK, CHIA SEED, BLUE AGAVE NECTAR, FLAXSEED