

VEND

KITCHEN CLOSSES AT 2:00 PM

ALL DAY BREAKFAST

BACON & EGGS (GFO) \$20
Two eggs cooked your way, bacon & cherry tomatoes served on toasted sourdough. **(Add tomato relish for \$2)**

AVO ON TOAST (GFO/VEG/VO) \$24
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) \$24
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) \$22
Two pumpkin, corn & zucchini fritters served w/ bacon, rocket, tomato relish, goats cheese & a poached egg.

ACAI BOWL (GF/VEG/V) \$22
Amazonian acai mix served with seasonal fruit & toasted coconut granola.

VEGGIE BREAKFAST BOWL (GF/VEG/V) \$19
Seasoned roasted chat potatoes, roasted pumpkin, mushrooms, wilted spinach, heirloom tomatoes & avocado.

LOADED BREKKY BURGER (GFO) \$20
Bacon, fried egg, sausage patty, hash brown, spinach, tomato relish, cheese & hollandaise served on a milk bun. **(add a side of chips for \$4).**

BREKKY TACOS X 2 (GF/VEG) \$16
Two soft shell tacos w/ chopped spinach, scrambled egg, black beans, sliced avocado, cherry tomatoes, shallots & chilli jam **(add bacon \$6 / chipolatas \$6 / halloumi \$5)**

BIG BREKKY (GFO) \$29
Two eggs your way, bacon, mushrooms, hash browns, chipolatas, tomato & baked beans served with toasted sourdough.

RICOTTA HOT CAKE (VEG) \$23
One large fluffy hot cake served w/ ricotta, passion fruit curd, ice cream, berries, granola & maple syrup.

KIDS AND SENIORS MENU \$14

- Kids bacon and egg on sourdough (GFO).
- Kids sausage (3) and egg on sourdough (GFO).
- Kids pancake w/ berries, ice cream & maple syrup.
- Kids nuggets (5) & chips.
- Kids battered fish (2) & chips.

EXTRAS

BACON \$6 / EGGS (2) \$5 / AVOCADO \$5 / MUSHROOM \$5
CHIPOLATAS (3) \$6 / HASHBROWN \$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

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 CHIPOLATAS (3) \$6 / add mushroom \$5 / add halloumi \$5)**

CHICKEN SCHNITZEL \$22
Panko crumbed chicken schnitzel served w/ chips & house salad **(add gravy \$3 / add aioli \$2)**

PINA COLADA CHICKEN SALAD (GF) \$22
Lightly fried chicken tenders served with mixed salad, red capsicum, onion, Macadamia nuts, fresh pineapple, topped with a pineapple & coconut dressing

LAMB SHISH KEBABS (GFO) \$28
Two Moroccan seasoned lamb kebabs w/ capsicum, onion, warm pearl couscous salad, flat bread & hummus

BEER BATTERED FLAT HEAD \$22
Crispy beer battered flat head (3) served w/ house salad, chips & tartare sauce

VEND BURGERS

ALL BURGERS SERVED WITH CHIPS & AIOLI

STEAK SANDWICH (GFO) \$24
Rib Fillet, bacon, fried egg, caramelized onions, cheese, lettuce, sliced tomato & beetroot served on thick cut white toast

SWISS MUSHROOM BURGER (VEG/GFO) \$23
Large roasted garlic field mushroom topped w/ Swiss cheese, lettuce, sliced tomato & truffle aioli

FRIED CHICKEN BURGER \$24
Buttermilk fried chicken thigh w/ grilled pineapple, avocado, pickled cabbage, Swiss cheese & crispy prosciutto.

WAGYU BURGER (GFO) \$25
Wagyu beef pattie w/ grilled onion, cheddar & gruyere cheese, pickled aioli & tomato relish.

BOWL OF CHIPS \$12
Served with aioli **(make it loaded: truffle & parmesan loaded fries +\$6)**

BOWL OF WEDGES \$14
Served with sweet chilli & sour cream

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

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

PLEASE INFORM STAFF OF ANY ALLERGIES WHEN ORDERING. LIMITED MENU CHANGES ON WEEKENDS.

VEND

KITCHEN CLOSSES AT 2PM

COFFEE

SML - \$5.00 MED - \$5.70 LRG - \$6.20

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

SERVED OVER ICE - \$6.50

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

SERVED WITH CREAM & ICE CREAM - \$8.00

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 & A MARSHMALLOW

PUP CUP - \$2.50

TEA - \$5.00

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

COLD PRESS JUICES - \$9.50

SOAP

STRAWBERRIES / ORANGES / APPLES
PINEAPPLES

VITAMIN HIT

ORANGES / APPLES / CARROTS /
GINGER

REFRESHER

WATERMELON / LIME / MINT/
APPLES/ PINEAPPLE

MILKSHAKES - \$8.50

VANILLA/ CHOCOLATE/
STRAWBERRY/ CARAMEL

ADD COFFEE - \$0.70

MAKE THICK - \$1.00

KIDS MILKSHAKE - \$5.95

VANILLA/ CHOCOLATE/ STRAWBERRY/ CARAMEL

SMOOTHIES (GF/VEGAN) - \$10.95

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

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