ALL DAY MENU until2/weekend 2:30pm

PLEASE INFORM US OF ANY ALLERGY(S) AND/OR DIET ASK US FOR VEGETARIAN, VEGAN, GF, DF OPTIONS! V = VEGETARIAN | DF = DAIRY FREE

FREE RANGE EGGS V DF ON REQUEST	14	THE BIG BREKKI	29		
Two eggs your way (Poached, Scrambled, Fried) and your choice of toast (Ciabatta / Mixed Grain / Sourdough / Bagel) + ADD BACON \$7 /+ ADD HALLOUMI \$7 /+ ADD MUSHROOM \$7 /+ ADD		Streaky bacon, chorizo sausage, poached eggs, mushroom, house potato croquette, roasted tomato, seasonal green, and your choice of toast Clabatta / Mixed Grain / Sourdough		FRIED BUTTERMILK CHICKEN WAFFLE Streaky bacon, house gochujang aioli, slaw and fried chicken thigh on homemade Waffle. Served	26
HOUSE HOT SMOKED SALMON \$10		OMELETTE DF ON REQUEST	24	with sriracha maple syrup on side	
CHORIZO CHILI SCRAMBLE EGGS	19.5	Three egg Omelette served with Romesco sauce on the side with ANY THREE FILLING FROM: Salmon, Spinach,		SEAFOOD CHOWDER	28.5
Egg mixed with green chili sauce, served with lotus chips, deep fried shallots and SiChuan style		Mushroom, Onion, Cheese, Bacon, Ham, Feta	25	Tiger prawn, prawn cutlets, clams, mussel, carrots, celery, agria potato, served with Focaccia	
chili oil on Sourdough	į	BANOFFEE FRENCH TOAST V Cinnamon vanilla dipped brioche, salted caramel	23		
PRAWN CHILI SCRAMBLE EGGS	20.5	panna cotta, grilled banana, fresh fruits, chocolate crumble, berry coulis, vanila maple syrup on side		OPEN STEAK SANDWICH	29
Egg mixed with green chili sauce, served with rocket salad, parmesan cheese and SiChuan style chili oil on Sourdough		SMASHED AVOCADO ON TOAST V	25	Beef Scotch Fillet, lettuces, sliced tomatoes, onion relish, jus and chimichurri on <i>Sourdough</i> served with battered chips	
EGGS BENEDICT V	19	Served with sweet corn salsa, cherry tomatoes, radishes, beetroot hummus, a poached egg and Dukkah*(Contains walnut and seed) on Sourdough.		STEAK AND FRIES	71
Potato croquettes, poached eggs, fresh baby spinach, house Hollandaise sauce and beetroot hummus		TURKISH EGG, CAULINI AND CHICK PEA V	25	200g Scotch Fillet served with battered chips, green salad and Jus.	31
+ ADD BACON \$7 / + ADD HALLOUMI \$7 / + ADD MUSHROOM \$7 / + ADD HOUSE HOT SMOKED SALMON \$10		Served with garlic labneh, dukkah*(contains walnut), chilli oil and a poached egg on Focaccia		SIDE	
BERRY GRANOLA V DF	19	PEA AND HALLOUMI FRITTERS V	26	KOREAN FRIED CHICKEN THIGH (3 pcs), with parmesan cheese and slaw on side	15.5
Homemade five kinds of nuts and seeds granola served with berry yoghurt, fresh fruits and poached pear.	17	Served with mint yoghurt, romesco sauce, mango chutney, a poached egg and Dukkah*(Contains walnut and seed)		CHIPS (Served with house aioli on side) POTATO WEDGES (Served with Sour cream on side) House smoked salmon Streaky bacon	10 10 10 7
CREAMY MUSHROOM V	23	LEMON GRASS CHICKEN SALAD	26.5	Grilled lemon grass chicken Grilled halloumi	7 7
Creamy mushrooms on <i>Ciabatta</i> , one poached egg, parmesan and truffle oil + ADD BACON \$7		Served with lemon grass flavor chicken thigh, quinoa, edamame bean, cherry tomatoes, cucumber, lotus chips, mixed green salad.		Chorizo sausage Portobello mushroom Roasted tomato Potato croquette	7 7 7 6
MINCE ON TOAST	23.5	LAMB FRY	26		
House made prime beef mince cooked with cherry tomatoes on Ciabatta, served with one poached egg Parmesan cheese and our cream on side		Served with potato croquettes, free range bacon, grilled vine tomatoes, a poached egg, house chilli oil, and herb butter		* <u>Dukkah</u> contains nuts, seeds & spices Gluten-Free Toast available +\$2.5	
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COFFEE

Coffee are DOUBLE S	HOTS unless requested	Regular	Large	BOWL
FLAT WHITE		5	5. 5	6. 5
Cappuccino		5	5. 5	6. 5
Latte			5. 5	6. 5
Short/Long Black		4. 5		
Americano		4. 5		
Short / Long Mac	chiato / Piccolo	5		
Fluffy (served with	n marshmallows)	2		
Hot Chocolate			5. 5	6. 5
Mocha			5. 5	6. 5
Chai Latte			5. 5	6. 5
Hot toddy (Hone	ey, Lemon & Ginger)			5
EXTRA	(Shot/ Decaf/ Vanilla/ Car (Soy/Almond/Coconut/ O		1	+0. 5 +1

HOUSE SPECIALTY DRINK

Sweetened with Honey & Made with Coconut Milk unless requeste	ed	ICED
Vietnamese coffee in glass (black coffee with condensed milk)	6.5	7. 5
Matcha Latte	6.5	7. 5
Turmeric Latte	6.5	7. 5
Purple Yam Latte	6.5	7. 5

TEA	5.5(teapot)
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English Breakfast / Earl grey / Green tea / Jasmine tea / Lemongrass Ginger / Peppermint / Chamomile / Fruits of Eden

SMOOTHIES

Blueberry, Banana, peanut butter, vanilla, almond milk Strawberry, Banana, mango, vanilla, coconut milk Green tropical, Mango, pineapple, banana, spinach, coconut water, Mango Lassi, Banana, yoghurt, vanilla, milk

ICED 7

Chocolate / Mocha / Latte

FRESH JUICE

YELLOW JUICE Orange, lemon, ginger, apple
ORANGE JUICE
APPLE JUICE

RED JUICE Carrot, lemon, ginger, apple

BOTTLE DRINK

Coke/Coke No Sugar/Ginger Beer/Most Organic Juice 6

Sparking Water 6.5

WHITE	GLASS	BOTTLE	
AUNTSFIELD SAUVIGNON BLANC Marlborough, NZ 23	13. 5	62	
OPAWA PINOT GRIS Marlborough, NZ 23	13	59	
BLACK BARN CHARDONNAY Hawkes Bay, NZ 22	14	63	
TRIENNES IGP ROSE Provence, France 22	14	62	

13.5

GANCIA PROSECCO

DOC NV

10

RED	GLASS	BOTTLE	
HUNTAWAY RESERVE PINOT NOIR Mariborough 2021	13. 5	58	
RUA PINOT NOIR Central Otago, NZ 22	-	68	
YALUMBA GALWAY VINTAGE SHIRAZ Australia 2021	14	60	

BEERS	BOTTLE/CAN
HEINEKEN 5%	10
CORONA 4.5%	10
GARAGE PROJECT CHIPPER HAZY PALE ALE 5	5% 11
SOMERSBY APPLE CIDER	10
GARAGE PROJECT TINY IPA 0%	9
STEINLAGER LIGHT 2.5%	10