



ALL DAY BREAKFAST

8:00am - 3:30pm

SP Croissant- 7

Toasted croissant w/ swiss cheese, tomato
+ Add Pasturma \$3.5

Eggs On Toast- 11 (V) (VE)

Two Free range eggs served on buttered sourdough

Granola Bowl- 15 (V) (VE)

Coconut yogurt, berry coulis, homemade granola, assorted fresh fruit

Sweet Corn Fritters- 17 (V) (GF) (VE)

Avocado & feta smash w/ saffron aioli, beetroot relish
+ Add poached egg \$2
+ Add house roasted capsicum \$3.5

Avocado Bruschetta- 16 (V) (VE) (GFO +2)

Smashed avocado on rustic sourdough bread w/ feta, aged balsamic reduction
+ Add poached egg \$2
+ Add house roasted capsicums \$3.5

Shakshuka- 19.5 (VO) (GFO +2)

Baked eggs in red pepper sauce, sucuk, feta served w/ turkish bread
+ Add potato hash \$4

Nacho Breakfast Bowl- 19.5 (VO)

Chorizo, smashed avocado, fried egg, butter beans, tortilla chips, pico de gallo salsa, charred corn, cheese, Jalapeño's
+ Add sautéed mushrooms \$3.5

Orange Blossom Hotcakes- 18 (V)

Salted caramel, meringue, passionfruit curd, vanilla mascarpone and berries w/ maple syrup
+ Add vanilla bean ice-cream \$2

Chilli Scrambled Eggs- 16 (V) (GFO +2) (VE)

Coriander, vietnamese mint, grilled tomatoes served on sourdough
+ Add sucuk or pasturma \$3.5

Vegetarian Spanish Omelette- 17 (GF) (V)

Capsicum, zucchini, tomato, onion, broccoli, pumpkin w/ crumbled feta & green olives
+ Add potato hash \$4

EXTRA'S

Extra egg/toast - 2
Mushrooms - 3.5
House roasted capsicum w/ ricotta - 3.5
Sucuk/Pasturma - 3.5
Sauteéd Spinach - 3.5
Feta/Halloumi - 3.5
Avocado - 3.5
Potato hash - 4

KIDS MENU

Orange/Apple Juice 3.5
Mini milkshakes (Chocolate, Strawberry, Vanilla) 4.5
Soft boiled egg w/ soldiers 5.5
Classic cheese & tomato toastie 5.5
Egg On Toast 5.5
+ Add avocado 3.5
Kids Hotcakes
w/ vanilla bean ice-cream and maple syrup 7.5

LUNCH 11:30 - 3:30pm

SMALL PLATES

Warm Marinated Olives - 6 (V) (GF)
Wood Fired Turkish Bread - 5.5 (V)
Beetroot Hummus - 6.5 (V) (GF)
Carrot Tzatziki - 6.5 (V) (GF)
Zucchini Chips w/ Lemon Aioli - 13 (V)
Beetroot Arancini - 9 (2pc) (V)
Filo Swirls w/ Feta & Ricotta, Pomegranate, Honey & Pistachio (2pc) - 12 (V)

Saganaki w/ Wild Fig - 14 (V) (GF)
Crispy Chicken w/ Cabbage Slaw (2pc) - 13 (GF)
Iranian Style Spiced Squid, Date Puree, Smoked Yoghurt, Rose Petals - 19 (GF)
Prawns, Chilli, Garlic, Saffron Aioli (6pc) - 19 (GF)
Pan fried gnocchi w/ roasted pumpkin, pine nuts, sage & burnt butter - 22 (V) (VE)
+ Add bitter leaf salad \$5
Crispy Chicken Burger- 19.5 (GFO +2)
Buttermilk chicken fillets, brioche bun, slaw w/ Beer Battered Chips
+ Add pasturma \$3.5

Black Angus Burger - 18.5 (GFO +2)

100% Angus beef, tomato relish, NZ tasty cheese, cos lettuce, tomato, red onion & herb mayo served w/ Beer Battered Chips
+ Add pasturma \$3.5
+ Add fried egg \$2

Steak Sandwich- 19.5 (GFO +2)

100% Prime scotch fillet, tomato relish, roquette, tomato, caramelised onion & chipotle mayo w/ Beer Battered Chips
+ Add fried egg \$2

SHARE PLATES

Slow Roast Lamb w/ Lemon, Oregano, Garlic (800g) - 36 (GF)
Chicken Curry w/ Fragrant Basmati Rice, Mango Chutney, Chilli - 28 (GF)
Eggplant Lasagna, Napoli Sauce, Fior Di Latte, Garlic Bread - 24 (V) (GFO)

SIDES

Bitter Leaf Salad - 10 (V) (GF)
Roast Pumpkin & Sweet Potato, Honey Yogurt, Garlic, Thyme - 12 (V) (GF)
Broccolini & Green Beans w/ Hazelnuts & Cranberries - 10 (V) (GF)
Beer Battered Chips - 5 (V)

DESSERT

Chocolate Molton Cake, Vanilla Bean IceCream - 14 (V)
Creme Brûlée w/ Orange Spice - 13 (V) (GFO)
Tiramisu - 13 (V)
Vanilla Bean Panna Cotta, Saffron Syrup - 12 (V) (GF)

V – Vegetarian.

VO – Vegetarian option available.

VE – Vegan option available. Eggs replaced with turmeric tofu scrambled.

GF – Gluten Free.

GFO – Gluten free option available +\$1.5

Please note meals may contain traces of nuts/seeds/gluten/lactose. Please advise your attendant of any allergies. No alterations to menu during busy periods.
10% surcharge applies on public holidays.