



BREAKFAST

SMALL PLATES

WARM MARINATED OLIVES (V)	9
ORGANIC VEAL MEATBALLS	17.9
CHEESY PUMPKIN CORN ARANCINI (V)	11.9
CHILLI GARLIC PRAWNS	19.9
GRILLED CALAMARI	18
FRIED PANKO & COCONUT PRAWNS	17
LAMB SOUVLAKI SKEWERS (2PC)	18
FLAME GRILLED ASPARAGUS	14
LAMB TACO BELLS (2PC)	17.9
PRAWN TACO BELLS (2PC)	17.9
VEGGIE TACO BELLS (2PC)	17.9
WHITE ANCHOVIES On Turkish bread	11
ROASTED PUMPKIN (V) On Turkish bread	11
FLAME GRILLED CORN (V) (GF)	12

SIDES

TURKISH BREAD Garlic bread serving	8 +1
PITA BREAD	7.5
HUMMUS DIP (V)(VE)	9
BEETROOT DIP (V)	9
TZATZIKI DIP (V)	9
ALMOND ROAST CAPSICUM DIP (V)(VE)	9.9
BOWL OF CHIPS (V)	12
SWEET POTATO CHIPS (GF)	16
POTATO WEDGES (V)	16

(V) VEGETARIAN (VE) VEGAN OPTIONS
(GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTIONS

*Whilst GLUTEN FREE option is available, please note our kitchen is not 100% gluten, nut, seed or dairy free

ACAI BOWL (VE)	21.9
Granola, coconut, chia seeds, kiwi, strawberry & banana	
BELGIUM WAFFLES (V)	22.9
Homemade waffles, grilled marshmallows, strawberry, Nutella mousse, oat crumble, butterscotch sauce, grilled banana & crushed pistachio	
TROPICAL BOWL (V)	22
Passionfruit & coconut panna cotta, granola, coconut yogurt, chia pudding and seasonal fruit topped with coconut flakes	
BIG BREKKY	24.9
2 Eggs your way on sourdough toast with sides on flame grilled chorizo, bacon, mushrooms, roasted tomatoes, baked beans, hash browns with tomato & onion chutney	
VEGGIE BREKKY (V)	24.9
2 Eggs your way on sourdough toast with sides of flame grilled honey & garlic halloumi, smashed avocado, spinach, mushroom, roasted tomatoes, baked beans with tomato & onion chutney	
MUSHROOM SCHNITZEL (V)	22.9
2 Poached eggs on a panko crumbed Portobello mushroom with sides of flame grilled honey & garlic halloumi, spinach, roast capsicum & hummus	
SMASHED AVO (V)	23.9
2 Poached eggs & smashed avocado on multigrain toast, topped with a pomegranate & mint salsa, feta & golden dukkha beetroot sauce	
CHILLI SCRAMBLED EGGS (V)	22.9
Sweet corn, fresh chilli, mild cheese, chive & chilli oil on sourdough	
EGGS BENNY	22
2 Poached eggs on hash browns with leg ham, grilled asparagus and hollandaise sauce	
TOAST (V)	8.9
Choice of sourdough, multigrain, fruit loaf + Jam, peanut butter or vegemite	

LUNCH

GRILLED CALAMARI SALAD (GF)	24.9
Flame grilled calamari on a bed of lettuce topped with cherry tomatoes, cucumber, pickled onion, dukkha spice, lemon dressing & balsamic glaze	
OPEN LAMB SOUVLAKI	29.9
Served with pita bread, tzatziki, Greek salad & chips	
GYROS CHICKEN PLATE	29.9
Served with pita bread, tzatziki, Greek salad & chips	
OPEN FALAFEL SOUVLAKI (V)	29.9
Served with pita bread, tzatziki, Greek salad & chips	
MAC N CHEESE BEEF BURGER	22.9
Flame grilled beef patty, lettuce, tomato, pickled mustard seed & tomato chutney	
SOUTHERN FRIED CHICKEN BURGER	19.9
With bacon, cheese, salad, aioli on a fresh brioche bun	
PUMPKIN & QUINOA SALAD (V)(GF)	22.5
Roast pumpkin & mixed quinoa on a bed of salad topped with feta cheese & balsamic glaze	

MAKE YOUR OWN BREAKFAST

TOAST & EGGS YOUR WAY	12
ADD	
Spinach, baked beans, hash brown	4
Bacon, avocado, halloumi, mushrooms	5
Salmon, chorizo	6