

PLEASE ORDER AT THE COUNTER

AVAILABLE UNTIL 4 PM

BRUNCH

Toasted sourdough with butter and apricot jam (GFO)	\$6.90
Poached or scrambled eggs served on toast (GFO)	\$12.50
Smashed avocado with feta on toast (GFO)(V)	\$14.90
- - add poached eggs	\$4.00
Smoked salmon, baby spinach, avocado and hollandaise sauce served on golden herbed potato rosti	\$19.50
- - add poached eggs	\$4.00

SIDES

Bacon, pan-fried mushrooms, potato rosti grilled tomatoes, avocado, wilted spinach	\$4.00 each
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SAUCES

Chutney (VG)(GF), Aioli (GF),	\$1.00
Hollandaise	\$2.00

OUR MENU

AVAILABLE UNTIL 4 PM

PANINIS — LIGHTLY TOASTED

\$12.90 each

Roasted pumpkin and red pepper, feta, spinach and basil pesto (V)

Wood smoked ham, cheddar, spinach and seeded mustard

Roasted chicken and red pepper, cheddar, spinach and aioli

(VG) = VEGAN (V) = VEGETARIAN (DF) = DAIRY FREE
(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION

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AVAILABLE 11 AM

MAIN MENU

SOUP OF THE DAY - Served with Turkish bread — see soup board for today's option	\$13.90
SEAFOOD CHOWDER - With prawns, whiting, salmon and squid. Served with Turkish bread	\$18.90
GLASS NOODLE SALAD - Glass noodles and spring vegetables, tossed through a soy and sesame sauce. Topped with fresh coriander and roasted sesame seeds (VG) (GF)	
- - Pan fried marinated tofu	\$16.90
- - Marinated chicken	\$18.90
THAI CHICKEN CURRY - Free range chicken and seasonal vegetables simmered in a red coconut curry. Served with steamed jasmine rice (GF) (DF)	\$23.90
BEEF CHEEKS — Succulent slow cooked beef cheeks with red wine jus, served on creamy mash with green beans	\$28.90
ARANCINI - Basil pesto and feta arancini served with garlic aioli (6 pcs)	\$14.90
POLENTA CHIPS - Crispy rosemary and thyme polenta chips served with aioli	\$12.90
CHEESE BOARD – Selection of premium cheeses—blue cheese, brie and vintage cheddar served with a fig compote and warm Turkish bread (GFO)	\$21.90
HUMMUS - With warm Turkish bread (VG) (GFO)	\$13.90
WARM MIXED OLIVES - With grissini	\$8.90

OUR MENU

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AVAILABLE UNTIL LATE

CAKES & DESSERTS

Lemon Curd Tart	\$7.90
Carrot Cake	\$7.90
Spiced Pear Cake	\$7.90
Chocolate Ricotta Cake	\$7.90
Honeycomb Cheese Cake	\$7.90
Apple & Blueberry Crumble	\$7.90
Rhubarb Panna Cotta (GF)	\$7.70
Orange Syrup Cake (GF)	\$7.90
Chocolate Pudding (GF)	\$7.90
Chocolate Date & Walnut Torte (GF) (DF)	\$7.90
Vegan Passionfruit Cheesecake (VG)	\$6.80
Savoury Muffin (V)	\$6.80
Brownie	\$5.50
Caramel Slice	\$5.50
Meringue Slice	\$5.50
Florentine (GF)	\$5.00
Friand (GF)	\$5.00

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