

beers

CORONA	MEX	\$8
PERONI	ITALY	\$8
PURE BLONDE	NSW	\$7
ASAHI SUPER DRY	JAPAN	\$8
STONE & WOOD PACIFIC ALE	NSW	\$10
NEWTOWNER PALE ALE	NSW	\$9
WHITE RABBIT DARK ALE	VIC	\$10
HAHN PREMIUM LIGHT	NSW	\$8
JAMES SQUIRE ORCHARD CRUSH	NSW	\$9

spirits

CHIVAS REGAL SCOTCH WHISKEY	12YRS	\$12
CHIVAS REGAL SCOTCH WHISKEY	18YRS	\$15
BELVEDERE VODKA		\$12
TANQUERAY GIN		\$12
MAKER'S MARK BOURBON		\$11

- optional mixers included -

coke / coke no sugar / lemonade / soda water / tonic water / ginger ale / orange juice

non alcoholic beers

CORONA	zero	\$6
PERONI	zero	\$6
GREAT NORTHERN	zero	\$6
HEINEKEN	zero	\$5
ASAHI SUPER DRY	zero	\$6



10% surcharge on weekends & public holidays.

Although we state certain items are gluten free on our menu, please inform our friendly staff when ordering if you have any food allergies. This will ensure complete safety whilst we prepare your meal.

v - vegetarian / gf - gluten free / vg - vegan / df - dairy free

beverages

COKE \$4.9

COKE NO SUGAR \$4.9

SPRITE \$4.9

FANTA \$4.9

GINGER BEER \$4.9

LEMON LIME BITTERS \$6.5

SPARKLING WATER 750ml \$6

SODA WATER \$4

TONIC WATER \$4

KOMBUCHA \$6

ginger lemon / peach /
raspberry lemonade /
passionfruit

RED BULL \$4.5

shakes

MILKSHAKES KIDS \$6 LGE \$8

chocolate / strawberry / vanilla /
caramel / banana / Nutella / Oreo

THICKSHAKES \$10

chocolate / strawberry / vanilla /
caramel / banana / Nutella / Oreo

fresh juice

GARDEN GLOW \$10

spinach, carrot, celery,
cucumber, orange, green apple

BLISS \$10

pineapple, watermelon,
orange, passionfruit

IMMUNITY \$10

strawberries, immunity booster, orange,
watermelon

ALKALINE \$9

cucumber, apple, celery,
lemon, ginger

ORANGE JUICE \$8

APPLE JUICE \$8

smoothies

ACAI BERRY BLISSFUL \$12

organic acai berry, blueberries,
strawberries, apple juice, raspberries, vanilla yoghurt

GYM BEAST BOOSTER \$13

strawberries, banana, whey protein,
milk, vanilla yoghurt

BANANA BURST \$10

milk, banana, honey, vanilla yoghurt

MANGO TANGO \$10

mango nectar, mango, banana, chia seeds,
milk

BREKKIE ON THE GO \$10

milk, banana, honey, muesli,
energiser booster, vanilla yoghurt

add 30g
protein scoop
+\$3

sparkling

VILLA SANDI PROSECCO *Veneto, Italy* \$10 GLS / \$45BTL

notes of green apple & pear on the palate, dry & frothy, with great intensity of flavour

COPPABELLA SPARKLING *Tumbarumba, NSW* \$42

cool-climate style with lively & vibrant flavours of grapefruit, lemon & nectarine

MARCHAND & BURCH CREMANT DE BOURGOGNE *Burgundy, France* \$68

a classic aperitif style french sparkling; dry with flavours of grapefruit,
lemon & stonefruit, with crisp, racy acidity on the finish

LAURENT PERRIER *Champagne, France* \$110

pale gold in colour, fine bubbles feed a persistent mousse, a delicate nose with
hints of fresh citrus and white flowers; the wine's complexity is expressed in
successive notes like vine peach and white fruits notes, a perfect balance between
freshness and delicacy with fruity flavours very present on the finish

white

PETAL & STEM SAUVIGNON BLANC *Marlborough, NZ (vegan)* \$9 GLS / \$39 BTL

a classic Marlborough sauvignon blanc with notes of passionfruit, gooseberry & dried herbs

PETERLEHMANN H&V PINOTGRIS *Nelson, NZ* \$10 GLS / \$45BTL

palate has a glossy, rounded texture with flavours reminiscent of ripe stone fruits
and green pears and a fine, crisp finish.

WILSON POLISH HILL RIESLING *Clare Valley, SA* \$52

a classic aperitif style French sparkling; dry with flavours of grapefruit,
lemon & stonefruit, with crisp, racy acidity on the finish

MOPPITY ESTATE CHARDONNAY *Hilltops, NSW* \$55

white peach, grilled nuts & a hint of quality oak on the palate, with a soft, creamy finish

HOWARD PARK ALLINGHAM CHARDONNAY 2015 *Margaret River, WA* \$25 GLS / \$120 BTL

one of Australia's most awarded & revered chardonnays, with flavours of yellow peach &
nectarine, followed by hints of butter, oak & hazelnut; remarkably fine acidity & length

wine

rose

MARCHAND & BURCH VILLAGES ROSE *Great Southern, WA* \$10GLS / \$42BTL
flavours of exotic fruit such as watermelon & lychee with a hint of strawberry

VILLA AIX ROSÉ *Cotes de Provence, France* \$48
a premium French rosé, it's elegant & vibrant, with intense raspberry & guava notes with a lovely, refined & crisp finish

red

TEUSNER WARK SHIRAZ *Barossa Valley, SA* \$11 GLS / \$48 BTL
packed with notes of blackberry, plum & preserved cherry, this is rich & deep, with fine, soft tannins; a real crowd-pleaser

ROSILY CABERNET SAUVIGNON *Margaret River, WA (organic)* \$12 GLS / \$52 BTL
cassis, plum & blackcurrant notes on the palate; it's medium to full-bodied with soft, fine tannins

QUARTIER PINOT NOIR *Mornington Peninsula, VIC* \$55 BTL
a soft & elegant pinot noir; true to variety & place, with notes of wild red berries & baked cherry Danish

MAJELLA CABERNET SAUVIGNON *Coonawarra, SA* \$65
blackcurrant, blackberry & cassis flavours on the palate with hints of mint, spice & cigar box from a quality, well-judged oak

PETER LEHMANN STONEWELL SHIRAZ 2013 *Barossa Valley, SA* \$30 GLS / \$145 BTL
an Australian icon, made from century-old barossa vines; it's voluptuous on the palate with dense blackberry, mocha & oak the finish lingers on & on

coffee

ESPRESSO / PICCOLO / MACCHIATO \$4

FLAT WHITE / CAPPUCCINO / LATTE / LONG BLACK \$4.2 / \$5

COLD BREW COFFEE \$6

MOCHA \$5 / \$6

HOT CHOCOLATE \$4.5 / \$5

PRANA CHAI LATTE \$5.5

DECAF \$0.5

extra shot, soy milk, almond milk, oat milk, lactose free milk \$0.7



ICED COFFEE \$8
double espresso, ice cream, milk

ICED LATTE \$6.5
double espresso, ice, milk

ICED LONG BLACK \$6
double espresso, ice, water

ICED CHOCOLATE \$7.5
chocolate, ice cream, milk

ICED MOCHA \$8.5
double espresso, chocolate,
ice cream, milk

BABYCINO \$1.5

specialty tea

English breakfast / green / earl grey / peppermint / chamomile /
lemongrass & ginger / masala chai \$5.5



breakfast

BIG BREKKY PLATE \$23

sausage, hash brown, poached egg, grilled tomato, kale, mushroom, bacon and sourdough toast

BACON & EGG ROLL \$14

smoky bacon, fried free range egg, rocket, house tomato relish, milk bun

GRANOLA \$18 (v)

maple pecan granola, Greek yoghurt, poached seasonal fruits, berries

AVOCADO TOAST \$19 (v)

seasonal avocado, zucchini ribbon, feta cheese, confit cherry tomato, dukkha
add poached egg +\$4

ZUCCHINI & CORN FRITTERS \$23 (v)

labneh, harissa, zucchini salad

add poached egg +\$4

SHAKSHUKA \$24 (v)

Turkish style baked eggs, tomato sugo, capsicum, potato, eggplant, chickpea, labne, Turkish toast

add sujuk sausage +\$4

CHILLI SCRAMBLE \$23 (v)

chilli infused free range eggs, chilli oil, roasted cauliflower, flatbread

MUSHROOM TOAST \$24 (v)

seasonal roast mushroom, kale, burrata, poached egg, pangratto, sourdough

kids

KIDS NUGGETS & CHIPS \$13

KIDS BURGER & CHIPS \$15

KIDS SPAGHETTI \$15

KIDS HOTCAKES \$14

w/ banana & maple syrup

KIDS WAFFLE \$14

w/ vanilla ice cream, chocolate sauce

CHEESE TOASTIE \$11

SEASONAL FRUIT BOWL \$9



salads

THAI BEEF SALAD \$27 (gf)

beef Strip-loin, mango, papaya, onion, chilli, mint, Thai basil, cashew nuts

CHICKEN CAESAR SALAD \$26

roasted chicken, cos lettuce, sourdough croutons, shaved Parmesan, crispy bacon

POKE BOWL \$25 (gf)

seared salmon sashimi, cucumber, seaweed salad, cabbage, pickled ginger, edamame, rice, charred leek dressing, sesame dressing, nori crunch

WELLNESS BOWL \$25 (gf)

roasted pumpkin, charred broccolini, zucchini salad, sesame avocado, wild rice, carrot hummus, toasted almond, poached egg

FALAFEL BOWL \$25 (gf) (v)

Egyptian falafel, roasted cauliflower, pickle cabbage, beetroot hummus, labneh, quinoa tabbouleh

KOREAN BEEF BULGOGI BOWL \$25 (gf)

rice, kimchi, sesame seed, cucumber, shallot, fried egg

pasta

PRAWN LINGUINE \$30

Australian king prawns, confit chilli & garlic, cherry tomato, prawn bisque

BEETROOT, FETA & RICOTTA RAVIOLI \$26 (v)

burnt butter, sage, pine nuts

SPAGHETTI BOLOGNESE \$28

ground wagyu beef cooked in garlic, onion, thyme, rosemary, napolitana sauce, parmesan cheese

CLASSIC EGG BENEDICT \$26 (gf)

choice of bacon or smoked salmon or spinach or fried chicken karaage with poached free range egg, hollandaise on hash brown or English muffin

APPLE CRUMBLE FRENCH TOAST \$23 (v)

brioche, apple crumble, creme anglaise, rhubarb, poached apple, fairy floss

BLUEBERRY RICOTTA PANCAKE \$23 (v)

Ricotta cheese, poached seasonal fruits, mix berries

EGGS ON TOAST \$14 (v)

choice of - poached, fried or scrambled on sourdough toast

TOASTED BREADS \$7 (v)

white sourdough, rye sourdough, soy linseed, seasonal fruit toast, Turkish choice of spread - butter, berry jam, vegemite, peanut butter

add ons

POACHED OR FRIED EGG \$4

2 SCRAMBLED EGGS \$6

BACON \$5

MUSHROOMS \$5

HALOUMI \$5

AVOCADO \$4

BROCCOLINI \$6

FETA \$4

LABNEH \$3

HOLLANDAISE \$3

CHICKEN \$7

POTATO HASH \$5

plates

LEMONGRASS VIETNAMESE GRILLED CHICKEN \$29 *(gf)*

grilled marinated half chicken, cucumber, beans sprout, wombok, mango, mint, coriander, tomato

FISH AND CHIPS \$29

peroni battered local fish, chips, house tartare sauce, lemon

SESAME CRUSTED TERIYAKI SALMON \$33 *(gf)*

soba noodles salad, edamame, seaweed, carrot, teriyaki sauce

FILIPINO PORK ADOBO \$28 *(gf)*

pork belly stew, green beans, garlic rice

LAMB SOUVLAKI \$29

lamb skewers, tzatziki, Greek salad, flat bread

SCOTCH FILLET \$39

Riverina mbs2+ scotch fillet, brocolini, chips, chimichurri sauce

sides

CHIPS \$8

SWEET POTATO CHIPS \$9

BROCCOLINI \$6

GARDEN SALAD \$7

FLATBREAD \$5

SMOKED SALMON \$7

burgers & rolls

PORTUGUESE CHICKEN BURGER \$24

grilled marinated chicken breast, lettuce, tomato, peri peri sauce, milk bun, chips

WAGYU BEEF BURGER \$26

tajima wagyu beef, smoky bacon, tomato, caramelised onion, house pickles, butter lettuce, tomato relish, aioli, cheese, chips

KARAAGE FRIED CHICKEN BURGER \$24

marinated Japanese style thigh fillet, butter lettuce, pickled vegetables, spicy mayo, chips

MEXICAN CHICKEN BURRITO \$19

grilled chicken, lettuce, onion, capsicum, jalapeño, avocado, beans, coriander, corn and pineapple salsa

BEETROOT AND QUINOA BURGER \$23 *(v)*

beetroot & quinoa patty, grilled haloumi, lettuce, tomato, zucchini, aioli

