

* Available for takeaway.

Menu Café

Croissant *	\$4.5
Chocolate Croissant *	\$4.8
Mini Almond Croissant *	\$3.5
Ham & Cheese Croissant *	\$6.5
Escargot *	\$4.8
Muffin (flavour varies daily) *	\$4.5
Banana Bread *	\$4.5
Portuguese Custard Tart *	\$4.5
Brunch Bagel *	\$13.5
Crispy bacon, avocado, spinach, bushy mayo, tomato chutney, cream cheese	
Pulled Pork Bagel *	\$13.5
Pulled Pork, cream cheese, our smokey BBQ sauce, cabbage, carrot slaw	
Satay Chicken Bagel *	\$13.5
Satay spiced chicken, cucumber, lettuce, mayo, crushed peanuts	
Vegetarian Bagel *	\$13.5
Roasted pumpkin, dukkah, roasted red capsicum, caramelised onion, aioli, spinach	

Toast and Preserves (GF option) \$8

Choose from ciabatta, *cape seed, *gluten-free, or *dense fruit and nut loaf, with strawberry jam, blueberry jam, marmalade, honey or vegemite.

Eggs on Toast (GF option) \$12

Two free-range eggs cooked as ordered, poached, scrambled or fried. Served on top of two slices of toast (ciabatta, *cape seed or *gluten-free).

Bacon and Eggs on Toast (GF option) \$17

Two free-range eggs cooked as ordered on two slices of toast (ciabatta, *cape seed or *gluten-free). Served with two rashers of grilled bacon and tomato relish.

Eggs Benedict (GF option) \$19

Two soft poached eggs on toast (ciabatta, *cape seed, or *gluten-free) with hand carved boutique-smoked ham. Finished with hollandaise and micro herbs.

Green Scram and Smoked Salmon (GF option) \$23

Scrambled eggs stirred through with spinach, peas and basil pesto served with Harris Smoked Salmon, roasted truss cherry tomatoes and your choice of toast.

Spiced Beef Benedict (GF option) \$20

Two soft poached eggs nestled on a bed of spiced and slow cooked beef on toast (ciabatta, *cape seed or *gluten-free). Served with harissa hollandaise.

Porridge \$14

A steaming hot bowl of rolled oats, made with milk, brown sugar, cinnamon and real vanilla beans, topped with apple and blueberry compote and pistachios served with a small jug of cream.

Bircher Muesli \$14

Raw muesli steeped in fresh green apple juice, honey and natural yogurt. Served with a dollop of unsweetened yogurt, oven-roasted seasonal fruits, julienne of green apple and candied walnuts.

Summer Fruit Salad (GF) \$12

A refreshing salad of watermelon, honeydew melon, strawberries, orange, coconut jelly and yogurt served with passionfruit foam.

Black Sticky Rice with Mango and COYO (GF / Dairy free / Vegan) \$16

Black sticky rice with fresh mango cheeks, dairy free coconut yogurt, black and white sesame seeds, toasted coconut and mint.

Golden French Toast (GF option) \$19.5

French Toast, served with banana, maple candied bacon and lashings of salted caramel.

Cast Iron Pan – Cakes \$23.5

A modern twist on an old fashion favorite. A doughnut style pancake cooked in steaming hot cast iron, when the batter hits the pan it creates a delicious puffy crust that holds in the moisture, with the final finishing touches of poached pear, strawberries, nut crumble, vanilla custard and cinnamon sugar. Very moorish.

Mushroom and Leek Ragu (GF / Dairy free option) \$23.5

Field, swiss brown and button mushrooms panfried in herb butter and white wine served with your choice of toast, finished with a poached egg, soft goats feta and snow pea tendrils.

Huevos Rancheros (GF option) \$17

A small pot of grilled chorizo and spiced tomato base mix topped with a perfectly runny 62 degree egg (designed to be stirred through, thickening the Rancheros to a perfect consistency), finished with a soft sheep's milk feta and served with toast (ciabatta, *cape seed or *gluten-free) and chilli salt.

Lemongrass Chicken San Choy Bao (GF / Dairy free) \$21

Lemongrass marinated chicken, chilli and kaffir lime spiced nuts, lettuce leaves, fresh herbs and bean sprouts served on a board.

Wagyu Beef Burger * \$23.5

Succulent wagyu beef patty served in a brioche burger bun with caramelised onion, chilli mayo, melted egmont cheddar, kim chee and baby cos lettuce served with chips and aioli

Pulled Pork Quesadillas * \$23

Shoulder of pork, marinated in spices and slow cooked in sarsparilla, shredded and served in a grilled tortilla with cheddar and BBQ sauce, accompanied by a BBQ corn, capsicum and avocado salsa.

Caramelised Beef Ribs \$32

Tender beef ribs slow cooked in coconut milk and spices, served with a fresh coconut salad and sweet dipping sauce.

Onion Rings * \$6

Beer battered onion rings, served with aioli.

Chips * \$6

Potato and sweet potato chips, served with aioli.
