All meals can be made gluten free and vegan just ask our friendly staff





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BREAKFAST ALL DAY

Toast pumpkin sourdough, malt and barley or gluten free toast with preserves: house made cinnamon fig jam, Vegemite, peanut \$3.90/\$4.90

Middle Eastern Fruit & Nut Toast with homemade \$5.90 cinnamon fig jam

Toasted Banana Bread with honey mascarpone \$5.50

Freshly Baked Croissant with cinnamon fig jam and butter or ham and cheese \$5.50/\$6.50

Breaky Burger with bacon rasher, fried eggs, tasty cheese, pickle onion, homemade tomato relish on brioche bun \$12.90

Breaky Wrap 2 bacon rashers, fried eggs, mozzarella cheese, pickle onion, mushrooms, tomato relish on spinach wraps \$12.90

House Made Bircher Muesli soaked in apple and orange juice, natural yoghurt, poached prunes, toasted almond flakes, fresh berries \$13.90

Make Your Own Breakfast with choice of toast: pumpkin sourdough, malt and barley, gluten free, with any 3 of the following items: \$18.90

Poached, Scrambled or Fried Eggs | Grilled Tomato Mushrooms | Avo and Lemon | Wilted Spinach | Haloumi Grilled Asparagus | Chorizo | Bacon | Sauce

Little Hideout Avo on Toast with vine tomato, smoked goat's curd mousse, beetroot hummus, poached eggs on pumpkin sourdough bread \$18.90

Hideout Benedict with poached eggs, apple cider hollar	ndaise
sauce on pumpkin sourdough with choice of:	
Sauté Mushroom	\$17.90
-	***

\$18.90 Bacon Smoked Salmon \$19.90

Cauliflower Fritters with chorizo, avocado, poached eggs and tomato relish (GF) \$18.90

Lemon and Smoked Paprika Cured Pork Cornitas with waffle, guacamole, chipotle mayo on poached eggs \$18.90

Breaky Bruschetta with spicy chorizo, kipflers potatoes, spinach, baba ganoush, cherry tomatoes and poached eggs on pumpkin sourdough \$18.90

Honey Roasted Pumpkin with baba ganoush, Danish fetta, grilled asparagus, green peas, romesco sauce on malt barley (V) \$18.90

Add Extra: Poached egg \$4 Bacon \$5.50 Haloumi \$5.50

Veg Omelette with roast pumpkin, field mushroom, Danish \$17.90 fetta, shallot, spinach on malt barley

Hideout Omelette with bacon, field mushroom, shallot, cherry tomatoes, mozzarella cheese on pumpkin bread \$18.90

Truffle Oil Scrambled Eggs with smoked salmon, fried capers, basil pesto, goats curd on croissant \$20.90

Brioche French Toast with mascarpone, maple syrup, passion fruit pulp, fresh seasonal fruits \$18.90

Sauté Mushrooms with crushed kipfler potato, spinach, shallots, garlic butter, smashed peas, poached eggs on malt barley (V) \$18.90

EXTRAS

Cinnamon fig jam Vegemite Peanut butter	.90c
Tomato sauce BBQ sauce	.50c
Mayo Apple cider hollandaise sauce	\$3.00
Mushrooms Grilled tomato Wilted spinach	\$4.50
Avocado and Lemon Asparagus Eggs	\$5.00
Bacon Haloumi Chorizo	\$5.50
Smoked Salmon	\$7.00

LITTLE SHOPPERS must be under 12 years	
Scramble Eggs with choice of toast	\$7.50
Kids French Toast with maple syrup, ice cream, fresh strawberries	\$10.90
Kids Cheesy Toasties on sourdough	\$6.50

LUNCH FROM 11AM

GOURMET TURKISH BREAD SANDWICHES OR SPINACH WRAP \$10.90

Marinated Spiced Chicken with sliced tomato, red onion, cheddar cheese, spinach and mayo

Little Hideout Special BBQ Beef with coleslaw, mozzarella cheese and pesto

Smokey BBQ Pulled Pork with coleslaw, mozzarella cheese and mayo

Vegetarian with avocado, sliced tomato, grilled haloumi, spinach and mayo

Steak with sliced tomato, cheddar cheese, pickle onion, tomato relish and mayo \$12.90 All meals can be made gluten free and vegan just ask our friendly staff





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BURGERS ON BRIOCHE BUNS

\$14.90

Double Cheese Beef burger with bacon, tasty cheese, pickle onion, spinach and tomato relish

Five Spiced Chicken burger with avocado, tasty cheese, sliced tomato, fried egg, spinach and mayo

Pulled Pork burger with tasty cheese, coleslaw and chipotle mayo

Grilled Haloumi burger with fried egg, avocado, sliced tomato, sliced beetroot, spinach and tomato relish

SALADS

Grilled Asparagus & Roast Pumpkin salad with spinach, Danish fetta, cherry tomatoes, red onion, toasted pinenuts and olive oil dressing \$15.90

Grilled Chicken salad with spinach, avocado, cherry tomatoes, red onion, chickpea, pecan and balsamic vinaigrette dressing \$18.90

Sous Vide Beef salad with spinach, avocado, cherry tomatoes, red onion, shredded carrot and balsamic vinaigrette dressing \$18.90

15% surcharge applies on public holidays.

Ask one of our friendly staff for a private function or catering menu.

HOT BEVERAGES

DRAMANTI ARTISAN COFFEE

Flat White Latte	Reg \$4.00	Lge \$4.75
Long Black Long Macchiato	Reg \$4.00	Lge \$4.75
Short Black Piccolo Espresso		\$3.50
Cappuccino Mocha Chai Latte	Reg \$4.00	Lge \$4.75
Hot Chocolate	Reg \$4.00	Lge \$4.75
Affogato		\$5.00
Baby Chino		\$1.50

EXTRAS

Extra Shot	.80c
Milk: Soy, Almond Milk	.60c
Syrup: Caramel, Vanilla, Hazelnut, Caramel, Honey	.60c

TEA SELECTION \$4.50

English Breakfast | Earl Grey

Lemongrass and Ginger | Green Sencha

Liquorice Peppermint Fennel

Masala Chai with Milk \$4.70

COLD BEVERAGES

Orange Apple Pineapple Juice		\$4.50
Mineral Distilled Water Ginger Beer		\$3.90
Coke Coke Diet Coke Zero Sprite		\$3.60
Homemade Lychee Iced Tea		\$5.50
Homemade Lemon Lime Bitter		\$4.50
Homemade Iced Coffee		\$5.50
Iced Latte	Reg \$5.00	Lge \$7.50

FRAPPÉS Reg \$6.90 Lge \$7.90

Mango | Mixed Berries | Frappuccino | Mint Pineapple Mango and Passion Fruit

MILKSHAKES & SMOOTHIES Reg \$6.90 Lge \$7.90

Mixed Berry | Strawberry | Chocolate | Banana

Healthy Green Reg \$7.50 Lge \$9.50

Kale, spinach, avocado, banana, ginger, mint, apple juice

Vegan Banana Reg \$7.50 Lge \$9.50

Banana, almond milk, flaxseed, ginger

OPEN HOURS

Monday - Friday 6.00am - 2.30pm Saturday - Sunday 7.00am - 1.30pm