

BREAKFAST ALL DAY to 4pm

WARM AS TOAST (GFO)

Sourdough or croissant toasted with butter & spreads (GF) 8

FRUIT LOAF (V)

Toasted & served with butter 9

CHAI PORRIDGE (V)

Topped with fresh banana & a crunchy banana & cinnamon crumble 15.5

THE DOFFLE (V)

Donut waffle with toasted marshmallows, Nutella topping, fresh strawberries & crushed hazelnuts 17.5

CONFIT SALMON (GF)

Resting on beetroot puree, house made potato rosti, warmed braised fennel & cranberries with a poached egg & dill hollandaise 21

SMASH THE AVO (GFO, V)

On sourdough toast with feta cheese & topped with toasted seeds & grains 17.5
Add 2 poached eggs +5

BELLY GOOD TIME

Ham & cheese toastie, with a rosti, mushrooms, bacon, topped with a fried egg & hollandaise 28

CORN FRITTERS (V)

Nestled amongst smashed avocado, sweet corn & capsicum salsa with 2 poached eggs & salsa verde 19

OMELETTA (GF)

With cheese & cherry tomatoes, topped with rocket & crispy prosciutto 19

BRISKET BENNY

16 hour slow cooked BBQ pulled brisket topped with 2 poached eggs, crispy onion rings topped with sriracha hollandaise & herb crumb on sourdough toast 24

EGGS YOUR WAY

Poached, scrambled or fried & served with sourdough toast 11

SIDES

Sourdough / Gluten-free bread +2
Hollandaise / Spinach / Roast tomatoes 3ea
Mushrooms / House-made potato rosti / Feta / 2 eggs 5ea
Avo smash / Thick-cut bacon / Sausage / Smoked salmon 6ea

GFO Gluten free option GF Gluten free V Vegetarian VE Vegan

LUNCH from 11:30am to 4pm

FALAFEL SALAD (VE)

Freekeh mixed with baked cauliflower, fresh coriander, shaved radish, roasted carrots, dried cranberries, fresh mint in pomegranate dressing & tahini yoghurt 20

QUINOA + CHICKEN SALAD (GF)

Chargrilled chicken breast resting on a salad of quinoa, baby spinach, kale, apricots, dried cranberries, roasted cashews, fresh coriander, lemon vinaigrette & cashew yoghurt 22

LAMB SALAD

Warm, slow cooked lamb shoulder on a couscous salad with pomegranate, roasted almonds, fresh mint, dried cranberries, lemon vinaigrette & house made hummus 24

GNOCCHI RAGU

Gnocchi tossed through a slow cooked beef, tomato, garlic & vegetable sauce, topped with parmesan & pangrattato 22.5

SEAFOOD LINGUINE

Linguini tossed through freshly caught seafood, garlic, chilli, cherry tomato finished in a seafood bisque & white wine topped with pangrattato 28

IT'S NOT A PARMA

Crumbed chicken breast fillet, topped with salsa verde, vine ripened tomatoes & scamorza served with coleslaw & thick cut chips 26.5

OPEN STEAK SANDWICH

Wagyu rump (cooked medium) with caramelised onion, mustard, pickles, fried egg on sourdough toast & served with thick cut chips 23.5

THICK CUT CHIPS (GF)

Served with your choice of tomato sauce or aioli 10

SIDEWINDERS (V)

Super crunchy, curly potato wedges served with tomato relish & ranch sauce 12

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BURGERS

**SERVED ON MILK BUNS & WITH THICK CUT CHIPS
AVAILABLE FOR LUNCH & DINNER**

DELUXE CHEESE

Flame grilled Wagyu beef patty with American cheddar cheese, tomato, lettuce, Carolina mustard & tomato sauce 22

MARINATED CHICKEN

Flame grilled chicken breast with jalapeno jam, smashed avo, swiss cheese & cos lettuce 22

AMERICAN

Flame grilled Wagyu beef patty with American cheddar cheese, thick-cut bacon, tomato, lettuce, Carolina mustard & tomato sauce 24

BEEF BRISKET

16 hour slow cooked BBQ pulled beef brisket with crispy onion rings & coleslaw 24

FALAFEL (VE)

Home-made falafel patty served on a beetroot brioche bun with hummus, fresh tomato, cucumber and red onion 20

ADD ONS

Fried egg +2.5
Thick cut bacon +3
Wagyu beef patty +5
Jalapenos +1

**NOTHING ON THE MENU TICKLING YOUR FANCY?
CHECK OUR DISPLAY CABINET FOR DAILY SAVOURY
TREATS AND SNACKS**

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DINNER from 5pm

LITTLE BITES

ARANCINI (4) (V, GF)

Roast capsicum & feta with salsa verde 15

SOUTHERN FRIED CHICKEN BITES

Southern style fried chicken with ranch dipping sauce 15

SPICED CORN FRITTERS (4) (V)

Sitting on a bed of avo smash & corn salsa 16

LAMB RIBS (GF)

Slow cooked & coated in an orange & soy glaze sitting on top of salsa verde 16

CALAMARI (GF)

Grilled lemon pepper calamari served on Romesco puree and roquette salad 16

WARM PUMPKIN SALAD (GF, V)

With soft goat's cheese, candied walnuts, roquette leaves & balsamic reduction 15.5

BEETROOT BRUSCHETTA (2) (GFO, V)

Balsamic roasted beetroot served on chargrilled sourdough & topped with feta 15

TASTING BOARD: CHEF'S SELECTION

Consisting of arancini, chicken bites, ribs, pump salad & corn fritters to share (2) 30

ADDITIONAL BITES

ROASTED GARLIC CHAT POTATOES (GF, V)

7

SAUTEED GREENS (GF, V)

7

CHEESY GARLIC/HERB BREAD (V)

8

CRISPY ONION RINGS (V)

8

THICK CUT CHIPS (V)

Served with your choice of tomato sauce or aioli 10

SIDEWINDERS (V)

Super crunchy, curly potato wedges served with tomato relish & ranch sauce 12

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DINNER from 5pm

BIGGER BITES

SEAFOOD LINGUINI

Linguini tossed through freshly caught seafood, garlic, chilli, cherry tomato finished in a seafood bisque & white wine topped with pangrattato 28

GNOCCHI RAGU

Gnocchi tossed through a slow cooked beef, tomato, garlic & vegetable sauce, topped with parmesan & pangrattato 22.5

KEEP CALM AND CURRY ON (GF, V, VE)

House made seasonal vegie curry served with basmati rice & crispy pappadum 24

PORK ON YA FORK

Rolled roast pork stuffed with sage, fennel & onion, served on pumpkin puree, pickled red cabbage finished with apple cider jus 28

CATCH OF THE DAY (GF)

Crispy skin Barramundi fillet served on Romesco puree, sautéed greens & house made potato rosti 28

IT'S NOT A PARMA

Crumbed chicken breast fillet, topped with salsa verde, vine ripened tomatoes & scamorza served with coleslaw & thick cut chips 26.5

300G GRASS FED RIB EYE (GF)

Accompanied by garlic roasted chat potatoes, sautéed greens & finished with red wine jus 38

FALAFEL SALAD (V, VG)

Freekeh mixed with baked cauliflower, fresh coriander, shaved radish, roasted carrots, dried cranberries, fresh mint in pomegranate dressing & tahini yoghurt 20

QUINOA + CHICKEN SALAD (GF)

Chargrilled chicken breast resting on a salad of quinoa, baby spinach, kale, apricots, dried cranberries, roasted cashews, fresh coriander, lemon vinaigrette & cashew yoghurt 22

LAMB SALAD

Warm, slow cooked lamb shoulder on a couscous salad with pomegranate, roasted almonds, fresh mint, dried cranberries, lemon vinaigrette & house made hummus 24

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SWEET BITES all day

SHARE THE DOFFLE (V)

For 2 or more - donut waffle with toasted marshmallows, Nutella topping, fresh strawberries & crushed hazelnuts & vanilla ice-cream 19

STICKY DATE PUDDING (V)

Made in-house by our chefs with their secret recipe, served floating in butterscotch sauce, topped with freshly made honeycomb & accompanied by vanilla ice cream 13

GELATO (GFO, GF, V, VE)

Single scoop 5
Double scoop 7
Triple scoop 9

GELATO TASTING PLATE (GFO, GF, V, VE)

To share - your choice of 5 flavours 20

AFFOGATO (V)

Double espresso poured over vanilla ice-cream 7
Add a shot of Kahlua +7

GREEK BITES (SERVED WITH FRESH CREAM)

Baklava (V) 8.5
Kataifi (V) 8.5
Galactobouriko (Galactic Booty Call) (V) 8.5

**CHECK OUT OUR DISPLAY FOR MORE TASTY TREATS
& CHEF'S TRADITIONAL GREEK BISCUITS**

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F O O D

ALL DAY BREAKFAST: 7am – 4pm

LUNCH: 11:30am – 4pm

DINNER: WED – SAT from 5pm

DIETARY REQUIREMENTS

We endeavour to make allowances for your requirements and accommodate small changes where we can. Unfortunately we cannot guarantee that our products are strictly free from particular allergens. We do our best but ingredient cross-contamination is possible during food preparation.

MENU CHANGES

We kindly ask for no changes to the menu due to personal preference, especially during peak times.

BILL SPLITTING

Sorry – no split bills during busy periods.
Table group accounts to be settled in one transaction please.

PUBLIC HOLIDAYS

15% surcharge applies to all menu items on Public Holiday trading days.