



Breakfast

Eggs On Toast \$15

Two eggs of, Scramble, Fried or Poached
eggs On Toast (V)

Ricotta Hot Cakes \$24.5

Pan Cooked Ricotta Hot cakes, Salted
Caramel ice cream, Maple Syrup, Seasonal
berries, cookie crumble (V)

Tropical Chia Pudding \$24.5

Coconut yoghurt, Almond Milk, Passion fruit,
Banana, Seasonal berries, Toasted Coconut,
Natural maple syrup (V)(GF)(VG)

Ibiza \$26.9

Smoked salmon, 2 Poached Eggs, Ciabatta,
Hollandaise, Taramasalata (V)

Avo On Rye \$24.9

Fresh Avocado, Chilli Relish, Watercress,
Feta, Medley Tomato, 2 Poached Eggs, Rye
Bread (V)(GF Optional)

Tomato Bliss \$24.9

Assorted Heirloom tomatoes, Basil oil,
Balsamic, onion, Whipped feta,
Pomegranate, 2 Poached eggs, Ciabatta (V)
(GF Optional)

Seasonal Mushrooms \$24.9

Assorted Mushrooms, Broccolini, Scramble
Eggs, Fetta, Chilli oil, Sourdough (V)

Cumberland Sausage \$25.9

Grilled Cumberland sausage, chilli oil,
ricotta, fried egg & sourdough

SIDES

Extra Egg	\$3.5
Mushroom	\$5
Fresh Avocado	\$6
Confit Cherry Tomato	\$7
Potato Hash	\$6
Smoked Salmon	\$8
Grilled Bacon Rashers	\$8

Lunch

Prawn Linguine \$30

Prawns, zucchini, capsicum, cherry
tomatoes, burnt garlic butter & parmesan

Duck Breast \$30

Spice-rubbed duck breast, charred leeks,
sweet potato purée, Jus, Blueberry sauce
(GF)

Grilled Barramundi \$28

Thai coconut green curry sauce, buttered
beans, sweet potato & coriander salad (GF)

American Pork Ribs \$32

Slow-cooked pork ribs with House BBQ
sauce, Tuscan coleslaw & beer-battered
chips (GF optional)

Pepper Calamari \$28

Semolina crust, Lime & Pepper Seasoning,
Parsley, Chilli, Fried Shallots, Green Chili Mayo

Vegan Patch \$26

Herb Falafels, Wild Rice, Harissa, Sorrells,
Maple-roasted Pumpkin, Medley Tomatoes,
Promagranite Spice Coconut Yogurt (VG)

Prawn Sliders \$28

Panko-crumbed prawns, chilli oil, Tuscan
slaw, lettuce, green goddess dressing & Beer
battered chips

Wagyu Beef Burger \$28

150g wagyu patty, gouda cheese, fried egg,
bacon, lettuce, tomato, habanero mayo, milk
bun & beer-battered chips

Grilled Chicken Burger \$27

Grilled chicken breast, bacon, gouda cheese,
avocado, lettuce, tomato, spicy mayo, milk
bun & beer-battered chips

Quinoa & Chicken Salad \$26

Grilled chicken breast, Quinoa, Feta cheese,
avocado, Spinach, tomato, Onion, Almonds &
Dried Fruits (GF optional)

KIDS

Egg On Toast	\$11
Bowl Of Fruits	\$14
Pancakes with Fruits & Ice cream	\$14
Chicken Nuggets With Chips (6)	\$15
Chicken & Vegetables	\$15
Cheeseburger with Chips	\$18
Grilled Fish & Sweet Potato Purée	\$18

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COFFEE

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Flat white	\$4.6	\$5.5
Latte	\$4.6	\$5.5
Cappuccino	\$4.6	\$5.5
Piccolo Latte	\$4	
Mocha	\$6.2	
Espresso	\$4	
Hot Chocolate	\$5.5	

FRESH & SEASONAL

Freshly Squeezed Orange Juice	\$11
Green Detox Juice (cucumber, apple, kale, lemon)	\$11
Berry Smoothie (mixed berries, yogurt, honey)	\$12
Mango & Passionfruit Frappe	\$12
Banana Smoothie	\$12

MILK OPTIONS: FULL CREAM, SKIM, OAT (+1), ALMOND (+1),
SOY (+1), LACTOSE-FREE (+1)

COLD BREW & ICED

Iced Latte	\$4.6
Iced Long Black	\$4.6
Iced Mocha	\$4.6

ADD ICE CREAM \$0.50 ADD WHIPPED CREAM \$0.50

SPECIALTY

Chai Latte	\$6
Matcha	\$6

TEA

English Breakfast	\$4.5
Earl Grey	\$4.5
Peppermint	\$4.5
Green Tea	\$4.5

SOFT DRINKS

Coca Cola, Fanta, Sprite, Soda	\$6
Ginger Beer	\$6
Sparkling Water	\$6

KIDS & NON COFFEE

Babycino	\$2
Milkshake Flavors (Vanilla, Strawberry, Chocolate)	\$10

Please Let Us Know Your Food Allergy's
& Special Dietary Requirements