

MORNING MENU...

ask us about our daily specials

COFFEE

WRAPS, TOAST & TOASTIES

HOT

ICED

espresso
doppio
piccolo
short/long mac
cappuccino
latte
flat white
mocha
hot choccy
chai latte
dirty chai
batch brew
babycino

SML	\$4.50
MED	\$5.00
LRG	\$5.70
X-LRG	\$6.50
CUP	\$4.90
MUG	\$5.90
TEA POT	\$5.50

iced long black \$5.9
iced latte \$6.5
iced coffee \$7.5
iced chocolate \$6.5
iced chai/dirty chai \$6.5/\$7.50
frappe: coffee / mocha / choc \$7.5
cold brew \$6.9
protein iced latte \$8.5

EXTRAS

espresso shot/ syrups \$0.5
alternative milks \$1.0

TEA

english breakfast, earl grey, jasmine, peppermint, honeydew, lemongrass & ginger, sticky chai

SMOOTHIES

BANANA RAMA all smoothies \$9.90
banana, honey, cinnamon, ice cream
MIXED BERRY
mixed berries, honey, greek yoghurt
SUMMER LOVING add a protein scoop +3.90
mango, mango sorbet, passionfruit, pineapple
LEAN GREEN
apple, spinach, pineapple, kiwi fruit

SHAKES

VANILLA CHOCOLATE CARAMEL STRAWBERRY all milkshakes \$7.50
make it THICK +3.20

SOFT DRINKS

FRESH OJ freshly made in house \$6.90
FIZZY DRINKS \$5.90
coke/coke no sugar/fanta/sprite/lemon lime bitters/stones ginger beer/ginger ale/soda water/tonic water
EMMA & TOMS JUICES \$6.20
ask your server for the flavours
EA COLD BREW \$5.9/6.90
black cold brew / oat cold brew

HOUSE MADE GRANOLA \$13.5
w/ blueberry compote, passionfruit curd, greek yoghurt

LOADED BANANA BREAD \$13.5
house baked w/ espresso butter, blueberry compote & fresh berries

CLASSIC PANCAKES \$15.9
stack of two with vanilla bean ice cream, Canadian maple syrup
add berry compote + 4

SMOKED SALMON BAGEL \$14.9
lemon & dill cream cheese, spinach, baby capers

FA BREAKKY BURGER (GFO +\$2) \$15.4
bacon, fried egg, cheese, tomato relish, toasted bun
add a hash brown +3

BRUSCHETTA (GFO +\$2) \$15.4
heirloom tomatoes, pesto, goats cheese, balsamic glaze
add a poached egg + 3

EGGS ON TOAST (DFO/GFO +\$2) \$14.9
poached eggs on toasted sourdough, tomato relish
add blistered truss tomatoes + 3

AVOCADO ON SOURDOUGH (GFO +\$2) \$15.9
spiced pepitas, goats cheese
add a poached egg + 3
add halloumi + 4

TURKISH EGGS \$15.9
poached eggs w/ herbed greek yoghurt, paprika butter, toasted sourdough

CANADIAN PANCAKES \$19.9
stack of two with maple syrup, smoked bacon, poached eggs
add vanilla bean ice cream + 4

FREE RANGE EGGS BENEDICT \$19.9
on sourdough toast with spinach
- on toasted croissant or GFO \$21.9
- with ham or bacon \$25.9
- with smoked salmon \$26.9

KETO (DF) \$19.9
bacon, poached eggs, avocado, field mushrooms, tomato relish
add sourdough toast +3

ROASTED FIELD MUSHROOMS (DF/V) \$18.9
w/ roasted sweet potato, spinach, poached eggs, beetroot hommus & a balsamic glaze

CHILLI SCRAMBLED EGGS \$21.9
sourdough toast, chilli scrambled eggs, fried shallots, sriracha mayo & parmesan
add turkish toast + 3
add blistered vine tomatoes + 3

HOUSE MADE SAVOURY MINCE (GFO +\$2) \$19.9
toasted sourdough, poached eggs, cherry tomatoes
add halloumi + 3

SOURDOUGH TOAST (GFO +\$2) \$7.9
two slices - choose from vegemite/ jam/ honey/ peanut butter

VEGE WRAP \$10.9
scrambled egg, onion, tomato, spinach, cheese, bbq sauce

BANGIN' BREAKKY WRAP \$10.9
bacon, scrambled egg, cheese, bbq sauce

HAM & CHEESE CROISSANT \$10.9
shaved leg ham, cheddar

HIGHTOP TOASTIE (GFO +\$2) \$10.9
shaved leg ham, tomato and vintage cheddar on hightop sourdough

CAPRESE BAGUETTE \$12.5
fior di latte mozzarella, roma tomatoes, pesto, fresh basil
add truffle salami + 3

RAINBOW SALAD WRAP \$10.9
beetroot, carrot, lettuce, cucumber, onion & cheese
add chicken + 3

CHICKEN & SALAD WRAP \$13.9
sriracha mayo, onion, tomato, spinach, shredded cheddar

SPICY FALAFEL & PUMPKIN WRAP \$13.5
hummus, spinach, onion, tzatziki, fetta

FA VEGAN TURKISH (GFO +\$2) \$13.9
sweet potato, spinach, hummus, red onion, vegan cheese, chives, black pepper

GREEN GODDESS (DFO/GFO +\$2) \$13.9
chicken, aioli, oak lettuce on turkish bread

MUSHROOM SANDO ON TURKISH (GFO +\$2) \$13.9
roasted field mushrooms, fior di latte, spinach, pesto, aioli

BLT TOASTIE (GFO +\$2) \$14.9
smoked hickory bacon, tomato, lettuce, aioli, relish on turkish bread

POACHED EGG(1)	\$3.0	S	MUSHROOMS	\$4.0
SOURDOUGH	\$3.0	I	AVOCADO	\$4.0
TRUSS TOMATOES	\$3.0	D	CHICKEN	\$6.0
GLUTEN FREE BREAD (2)	\$4.0	E	SMOKED SALMON	\$7.0
HASHBROWN	\$3.0	S	VANILLA ICE CREAM	\$4.0
BACON (3)	\$6.0		BERRY COMPOTE	\$4.0
FRIES	\$5.0		HOLLANDAISE	\$3.0
HALLOUMI	\$4.0		TOMATO RELISH	\$2.0
LEG HAM	\$4.0			

ask your server for details of our cake cabinet

5% weekend surcharge applies
15% public holiday surcharge applies
1.5% surcharge applies to all credit card transactions



LUNCH MENU...

ask us about our daily specials

COFFEE

TO SHARE

- HOUSE-MADE GARLIC BREAD** **\$6.9**
oven baked **add cheese +2**
- SELECTION OF ARANCINI** **\$13.9**
6 aranchini balls - eggplant & ricotta, margherita & porcini mushroom, served on a bed of beetroot hummus
- MEDITERRANEAN OLIVES (GF)** **\$11.9**
pan fried olives, breaded & stuffed with fetta, served with aioli
- TRIO OF DIPS** **\$14.9**
beetroot, guacomole & hummus, served with house baked bread
- HALLOUMI SAGANAKI** **\$14.9**
served on a bed of rocket & spicy salsa

MAINS

- SPANAKOPITA** **\$16.9**
housemade spinach and feta pie, served with a greek salad and tzatziki
- ANGUS BEEF BURGER + FRIES** **\$17.9**
american cheddar, coleslaw, caramelised onion, bbq sauce
- STEAK SANDWICH + FRIES (GFO +\$2)** **\$18.9**
rib fillet, cheddar cheese, tomato, caramelised onion, lettuce & smokey bbq sauce
- BEEF OR VEGETARIAN LASAGNE** **\$19.9**
traditional beef lasagne or vegetarian, served with a side salad
- VEGAN BUDDHA BOWL (VG/GF)** **\$19.9**
turmeric spiced chickpeas, beetroot, hummus, avocado, broccolini, salad greens, sweet potato hash, heirloom tomatoes, cucumber, quinoa
- PULLED LAMB SHOULDER** **\$19.9**
house baked pita, tzatziki, onion, cucumber, green oak lettuce, tomatoes & a side of fries
- CAESAR SALAD** **\$18.9**
cos lettuce, crispy bacon, shaved parmesan & a poached egg, served with toasted sourdough **add cajun chicken +6**
add smoked salmon +7
- AVOCADO ON SOURDOUGH (GFO +\$2)** **\$15.9**
spiced pepitas, goats cheese **add halloumi +4**
- GRILLED BARRAMUNDI** **\$24.9**
served on sweet potato hash with broccolini & blistered tomatoes
- LOADED FRIES** **\$15.50**
crispy bacon, melted cheese, sour cream, sweet chilli & chives

WRAPS, TOAST & TOASTIES

- SOURDOUGH TOAST (GFO +\$2)** **\$7.9**
two slices - choose from vegemite/ jam/ honey/ peanut butter
- VEGE WRAP** **\$10.9**
scrambled egg, onion, tomato, spinach, cheese, bbq sauce
- BANGIN' BREAKKY WRAP** **\$10.9**
bacon, scrambled egg, cheese, bbq sauce
- HAM & CHEESE CROISSANT** **\$10.9**
shaved leg ham, cheddar
- HIGHTOP TOASTIE (GFO +\$2)** **\$10.9**
shaved leg ham, tomato and vintage cheddar on hightop sourdough
- CAPRESE BAGUETTE** **\$12.5**
fior di latte mozzarella, roma tomatoes, pesto, fresh basil **add truffle salami +3**
- RAINBOW SALAD WRAP** **\$10.9**
beetroot, carrot, lettuce, cucumber, onion & cheese **add chicken +3**
- CHICKEN & SALAD WRAP** **\$13.9**
sriracha mayo, onion, tomato, spinach, shredded cheddar
- SPICY FALAFEL & PUMPKIN WRAP** **\$13.5**
hummus, spinach, onion, tzatziki, fetta
- FA VEGAN TURKISH (GFO +\$2)** **\$13.9**
sweet potato, spinach, hummus, red onion, vegan cheese, chives, black pepper
- GREEN GODDESS (DFO/GFO +\$2)** **\$13.9**
chicken, aioli, oak lettuce on turkish bread
- MUSHROOM SANDO ON TURKISH (GFO +\$2)** **\$13.9**
roasted field mushrooms, fior di latte, spinach, pesto, aioli
- BLT TOASTIE (GFO +\$2)** **\$14.9**
smoked hickory bacon, tomato, lettuce, aioli, relish on turkish bread

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FRIES	\$5.0		BERRY COMPOTE	\$4.0
HALLOUMI	\$4.0		HOLLANDAISE	\$3.0
LEG HAM	\$4.0		TOMATO RELISH	\$2.0

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- piccolo
- short/long mac
- cappuccino
- latte
- flat white
- mocha
- hot choccy
- chai latte
- dirty chai
- batch brew
- babycino

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TEA POT	\$5.50

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- iced long black \$5.9
- iced latte \$6.5
- iced coffee \$7.5
- iced chocolate \$6.5
- iced chai/dirty chai \$6.5/\$7.50
- frappe: coffee / mocha / choc \$7.5
- cold brew \$6.9
- protein iced latte \$8.5
- EXTRAS**
- espresso shot/ \$0.5
- syrops
- alternative milks \$1.0

TEA

- english breakfast, earl grey, jasmine, peppermint, honeydew, lemongrass & ginger, sticky chai

SMOOTHIES

- BANANA RAMA** all smoothies \$9.9
banana, honey, cinnamon, ice cream
- MIXED BERRY**
mixed berries, honey, greek yoghurt
- SUMMER LOVING** **add a protein scoop +3.9**
mango, mango sorbet, passionfruit, pineapple
- LEAN GREEN**
apple, spinach, pineapple, kiwi fruit

SHAKES

- VANILLA** all milkshakes \$7.50
- CHOCOLATE**
- CARAMEL**
- STRAWBERRY** **make it THICK +3.2**

SOFT DRINKS

- FRESH OJ** \$6.9
freshly made in house
- FIZZY DRINKS** \$5.9
coke/coke no sugar/fanta/sprite/lemon lime bitters/stones ginger beer/ginger ale/soda water/tonic water
- EMMA & TOMS JUICES** \$6.2
ask your server for the flavours
- FA COLD BREW** \$5.9 / \$6.9
black cold brew / oat cold brew

DOWNERS

AFTER 10AM

ON THE TAPS

	P	S	P
5.0% fonzie abbott vodka, lime & soda		\$12.50	
5.5% fonzie abbott nz pilsner	\$7	\$10.0	\$12.5
6.4% fonzie abbott val - hella ipa	\$11	£13.5	\$16
5% fonzie abbott pine sour	\$5	\$6.0	\$9.0
4.4% range brewing echoes lager	\$9	\$11.5	\$13.5
5.2% range brewing west coast pilsner	\$9	\$12.0	\$15.0
4.5% range brewing sunshine xpa	\$9	\$12.0	\$14.0
5.2% range brewing disco pale ale	\$9	\$12.0	\$15.0
4.2% range brewing lite lager	\$9	\$12.0	\$14.0



WISHBONE SPIRITS

all \$10.5

enjoy with a mixer of your choice

VODKA
GIN
PINK GIN

FANCY A CIDER?

bottled 2022 hidden creek pear cider

pot
\$9.0

schooner
\$11.5

COCKTAILS

MIMOSA prosecco brut & in house made fresh orange juice	\$13.0
ESPRESSO MARTINI wishbone vodka, wishbone coffee liqueur, highside espresso	\$17.0
VODKA / GIN MULE wishbone gin or vodka, ginger beer, lime, mint	\$17.0
BLOODY MARY tomato juice, wishbone vodka, worcestershire sauce, tabasco, celery	\$17.0
GIN HIGBALL wishbone gin, angostura bitters, ginger ale & soda	\$17.0
RED SPRITZ wishbone pink gin, red wine, sprite	\$15.0

WINE

SPARKLING & ROSÉ	G	B	WHITE	G	B
aus nv bird dog sparkling brut	13	44	aus 2022 provenance chardonnay	13	45
aus 2023 provenance rosé	13	45	aus 2023 provenance sauv blanc	13	44
			aus 2022 hidden creek verdello	13	45
RED	G	B			
aus 2021 provenance cab sauv	13	45			
aus 2021 provenance syrah	13	44			
aus 2023 hidden creek tempranillo	14	45			
aus 2022 hidden creek shiraz-viognier	14	45			

PLANNING A PARTY?

NEED A CATERER?

We love a party at FA! Book your next event with us! We have 2 epic on-site event spaces, as well as offering off-site catering.

Attention to detail, presentation and quality of product are the focal points in the delivery of our service ensuring you have a great time!

Please email events@fonzieabbott.com for more information!

SERVING UP
GOOD TIMES

DISTILLING
BREWING
ROASTING

365 DAYS A
YEAR

BREAKFAST
WITH

FA



CR