



AUTUMN ROOMS

COFFEE BAR

FOOD MENU

Sourdough Toast (GFO +\$1); Choice of Condiment with Butter	\$7.5
Apple & Currant Loaf; Butter, Jam	\$10
Liquorice Bread; Butter <i>Add Whipped Vanilla Mascarpone +\$3</i>	\$8
Banana Bread; Butter, Macerated Berries <i>Add Whipped Vanilla Mascarpone +\$3</i>	\$8
Mango Bircher (GF); Mango Coyo, Toasted Coconut, Melon Medley, Mango and Orange Bircher Muesli	\$19
Brekkie Toastie; Bacon, Egg, American Cheddar, Onion Relish, Hickory Bbq	\$17
Croque Monsieur Toastie; Leg Ham, Dijon, Bechamel, Swiss Cheese	\$16
Sweet Potato Toastie (VE, GF); Roasted Sweet Potato, Spinach, Sun-dried Tomatoes, Sweet Potato Tahini Puree	\$16
Mushroom Toastie (V); Mushrooms, Green Goddess Dressing, Egg, Spinach, Swiss Cheese	\$15
Salami Toastie; Hot Danish Salami, Tomato Relish, Provolone, Rocket	\$16
Reuben Toastie; Pastrami, Russian Dressing, Swiss Cheese, Pickles, Sauerkraut	\$17
Avo Toast (VE, GFO +\$1); Sourdough, Avocado, Pecorino, Pepita Dukkah, Shallots	\$17
Rice Noodle Salad (GF); Pulled Chilli Chicken, Pickled Peppers, Edamame, Herbs, Salted Peanut Crumb, Ginger & Sesame Dressing, Pickled Papaya	\$18
Soul Bowl (VE); Pickled Beets, Peas, Roasted Sweet Potato, Lemon Vinaigrette, Pickled Cabbage, Beet Yoghurt, Quinoa, Spinach, Avocado, Sweet Potato and Tahini Puree, Toasted Grains and Seeds	\$18

FROM THE CABINET

Choose from a selection of salads, sweets and pastries in our cabinet.

As we prepare our fresh menu items daily for you off site, we may run out from time to time. We appreciate your understanding.

A surcharge applies on Public Holidays.



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COLD DRINKS

Iced Latte - Cold Brew, Milk & Agave	\$6
Iced Chai - Gingerbread chai, soy milk, agave	\$10
Fruits of the Forest Iced Tea - Apple, strawberry, lemongrass, hibiscus, blueberry, raspberry	\$10
Mayfield Soda's - Cola, Lemonade & Creaming Soda	\$6
Cold Pressed Juices by HRVST ST	\$7
Original Orange / Cloudy Apple / Ruby Tuesday - watermelon, rhubarb, pink lady apple, pear, lime / Little Green - kale, spinach, celery, lemon, cucumber, ginger, spirulina	
San Pellegrino 250ml	\$5

MILKSHAKES & SMOOTHIES

Strawberry, Caramel, Choc or Vanilla	\$8
<i>Make it thick +\$2, add Espresso +\$2</i>	
Banana Smoothie - bananas, cinnamon, honey, ice cream, milk	\$12
Serpent Kiss - Watermelon, mint, strawberry, lime	\$13

COFFEE BY GLITCH & GUEST SINGLE OFFERINGS

Milk Coffee - Flat White, Cappuccino, Latte, Piccolo, Mocha	\$5
Single Origin Espresso	\$5
Long Black	\$5
Batch Brew	\$5

HOT DRINKS

Babycino	\$2
Kali Hot Chocolate	\$5

TEA BY THE TEA COLLECTIVE

English Breakfast - Blend of organic Assam, Ceylon and Kenyan black tea. Full bodied, robust and rich with high tannin levels	\$6
The Wild Earl Grey - The distinctive, light bergamot flavour has been enhanced with a sweet hit of pink grapefruit and wild bee balm. Perfect to serve on a rainy afternoon.	\$6
Blueberry Sencha - Organic Sencha tea, freeze dried blueberries & blue cornflowers	\$6
Pure Peppermint - Peppermint tea has been used in traditional medicine to relieve discomfort in the digestive system for centuries. Our Pure Peppermint celebrates this herb just as it is.	\$6
Gingerbread Chai - Traditional style chai with a heart-warming combination of spice. Made on your choice of milk	\$6.5