

## SMOOTHIES, MILKSHAKES & JUICE

### SMOOTHIES & MILKSHAKES

<b>Green Machine Smoothie</b>	
Spinach, Celery, cucumber, lemon, ginger, mango, apple juice	10
<b>Banana Smoothie</b>	
Bananas, Cinnamon, Honey, Ice Cream & Milk	10
<b>Peanut Butter Cup (Ve0)</b>	
Banana, Cacao, Dates, Peanut Butter & Milk	10
<b>Milkshake</b>	
Chocolate, Strawberry, Caramel or Vanilla	7
<i>Make it thick</i>	2

### FRESHLY SQUEEZED JUICES

<b>Orange or Apple</b>	6
<b>Drink Your Greens</b>	
Baby Spinach Leaves, Celery, Cucumber, Lemon, Apples, Ginger	9.5
<b>Bar Beach Sunrise</b>	
Watermelon, Pineapple, Orange & Apple	9.5

## ALCOHOL

### SPARKLING WINE

T'Gallant Prosecco	8
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### WHITE WINE

Tower Estate Coombe Rise Semillon – Hunter Valley NSW	48
Miritu Bay Sauvignon Blanc – Marlborough NZ	9 36
Forest Hill Highbury Fields Chardonnay – Mount Baker WA	11 44
Heggies Vineyard Riesling – Eden Valley SA	52

### RED WINE

Triennes Rose IGP Mediterranee – Provence France	10 40
Beaumont by Knappstein Cabernet Merlot – Clare SA	8 29
St Huberts "The Stag" Pinot Noir – Yarra Valley VIC	48
Alamos Malbec – Mendoza, Argentina	44

### BEER & CIDER

Tecate Lager	7
Moon Dog Lager	8
Young Henrys Newtowner	9
Stone & Wood Pacific Ale	9
Batlow Apple Cider	8
Philter XPA	9

### BREAKFAST COCKTAILS

Bloody Mary	15
<b>Mimosa</b> Prosecco, Orange juice & Grand Marnier	12
<b>Espresso Martini</b> Espresso, Vodka, Agave	14



THE **Autumn Rooms**

## EAT

### Sourdough Toast (V, GFO)

Cultured Butter & Choice of Condiment *Alternate bread options available (Soy & Linseed or Gluten Free)*

### Fig & Walnut Toast (V)

Cultured Butter & Seasonal Jam

### Eggs Your Way (V, GFO)

Alderly Creek Free Range Eggs (Poached, scrambled, fried), Toasted Sourdough

### Autumn Rooms Crumpets (V) – Try with a glass of Prosecco

Poached Rhubarb, Whipped Lemon Creme Friache, Rhubarb Syrup

### Brekkie Greens (V, VEO, GF, DF)

Sautéed Broccoli, Kale, Green Beans, Almonds, Garlic, Citrus & Cumin Dressing, Poached Eggs, Grains & Seeds

### ‘Apple Crumble’ Buttermilk Waffles (V) – Try with an Espresso Martini

Baked Apples, Crème Patisserie, Whipped Mascarpone, Pecan Praline & Cinnamon Crumble.

### Black Forest Bacon & Egg Roll – Try with a Moon Dog Lager or Bloody Mary

Black Forest Bacon, Two fried eggs, Hickory BBQ sauce, Swiss Cheese, Toasted Milk Bun.

*Stack It; Add Hash Brown & Slaw (\$5)*

### Eggs Benedict (GFO) – Try with a Miritu Bay Sav Blanc or Moon Dog Lager

Thick Cut Bacon, Fried Shallots, Sriracha Hollandaise, Poached Eggs, Toasted Brioche (Smoked Salmon Option Available)

### Seasonal Smash (Ve) – Try with a glass of forest hill Highbury chardonnay or Stone and wood Pacific Ale

Smashed Pumpkin, Almond & Sesame Dukkah, Spiced Cashew Cheese, Parsley & Chive Oil, Toasted Sourdough

*Add Eggs (\$5)*

### Greens Eggs (V, GFO) – Try with a Young Henrys Newtowner

Scrambled Eggs, Salsa Verde, Spinach, Broccolini, Whipped Ricotta, Toasted sourdough

### House Beans (V, GFO) – Try with a Moon Dog Lager

Spicy Tomato Braised Beans, Fried Egg, Dukkah, Herbed Creme Fraiche , Toasted Sourdough

### Wagyu Cheeseburger – Try with a Young Henrys Newtowner

Wagyu Beef Patty, Cos Lettuce, Tomato, Pickles, Cheddar Cheese, Mustard Aioli & Ketchup , Toasted Milk Bun

*Add Bacon (\$5) Add Chips (\$4)*

### Soul Bowl (Ve, GF) – Try with glass of Triennes Rose

Spiced Chickpeas, Kale, Roasted Vegetables, Capsicum Rouille, Sesame, Toasted Almonds

*Add Chicken (\$5)*

### Cauliflower Tacos (Ve) – Try with glass of Triennes Rose

Roasted Cauliflower, Chipotle Sunflower Aioli, Slaw, Tomato Salsa.

## EXTRAS

Alderly Creek Free Range Egg, Roast Tomato

Field Mushroom, Halloumi

Bacon, House Hash

V = Vegetarian | Ve = Vegan | GF = Gluten Free | DF = Dairy Free | VeO = Vegan Option | GFO = Gluten Free Option

## COFFEE BY PROUD MARY COFFEE

### BLENDS

Flat White, Long Black, Cappuccino, Latte, Piccolo 4.5

Mocha 4.5

Iced Latte Cold Drip, Agave and milk – *Alt milk (50c)* 6.5

Magic The Perfect Ratio of Espresso to Milk 4.5

### SINGLE ORIGIN

Espresso & Double Espresso See coffee card

Cold Drip 75mls on Ice 6.0

V60 See coffee card

Batch Brew See coffee card

Hot Chocolate 4.5

## TEA BY THE TEA COLLECTIVE

BREAKFAST STYLE – with milk or Black 6

### English Breakfast

Pure Organic Black Tea. Full-bodied, robust and rich.

### The Wild Earl Grey

Sri Lankan Kenilworth Orange Pekoe, bergamot, rose petals, safflower, bee balm, Chen Pi and natural pink grapefruit.

PURE BLACK TEA 6

### Assam Namdang CTC

The CTC (cut, tear, curl) production method gives this broken tea a very strong, dark coloured cup. A heavy & spicy black tea.

ORGANIC HERBALS – Caffeine Free 7

### Moon Time

Black cohosh, dong quai, liquorice root, ashwaganda, St. John’s wort, red clover, spearmint, peppermint, lemon verbena, lavender, rose petals and hibiscus.

## FOR LITTLE PEOPLE

### Kids French Toast

With Maple Syrup & Icecream 9

### Kids Bacon & Eggs

1 Egg, Sourdough Toast, Bacon 9

### Kids Cheeseburger

With Chips & Tomato Sauce 10

## COLD DRINKS

Iced Chai Gingerbread Chai, Soy Milk and Agave 8.0

### Fruits of the Forest Iced Tea

Apple, strawberry, lemon grass, hibiscus, blueberry & raspberry 8.0

Parkers Organic Lemon Squash 6.6

### Beetroot Kvass

sparkling fermented beetroot tonic (best done as a shot) 6.6

Organic Kombucha Original, Ginger Pop or Passionfruit Rap 6.6

Sparkling Water 250ml 5

Please note a surcharge applies on Public Holidays.

We do our best to accommodate your requests however we do not allow menu changes in busy periods. Thank you for your understanding.