

SMOOTHIES, MILKSHAKES & JUICE

SMOOTHIES & MILKSHAKES

Green Machine Smoothie

Spinach, Celery, cucumber, lemon, ginger, mango, apple juice 10

Banana Smoothie

Bananas, Cinnamon, Honey, Ice Cream & Milk 10

Peanut Butter Cup (Ve0)

Banana, Cacao, Dates, Peanut Butter & Milk 10

Milkshake

Chocolate, Strawberry, Caramel or Vanilla 7

Make it thick 2

FRESHLY SQUEEZED JUICES

Orange or Apple 6

Drink Your Greens

Baby Spinach Leaves, Celery, Cucumber, Lemon, Apples, Ginger 9.5

Bar Beach Sunrise

Watermelon, Pineapple, Orange & Apple 9.5

ALCOHOL

SPARKLING WINE

T'Gallant Prosecco 8

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

Mimosa Prosecco, Orange juice & Grand Marnier 12

Espresso Martini 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, Salted Macadamia Crumb, 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, 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

Spicy Glazed Thick Cut Bacon, Fried Shallots, Sriracha Hollandaise, Poached Eggs, Toasted Brioche (Vegetarian Option: Roasted Mushrooms)

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, Herb Oil, Toasted Sourdough

Add Eggs (\$5)

Green 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, American Cheddar, 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 GLITCH COFFEE & GUEST SINGLE OFFERINGS

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

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 Waffles

With Maple Syrup & Icecream 9

Kids Bacon & Eggs

1 Egg, Sourdough Toast, Bacon 9

Kids Cheeseburger

With Chips & Tomato Sauce 10

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

GREEN 7

Sencha

Pure, Organic Green Tea. Beautiful sweet nose with hints of seaweed and new cut grass.

WHITE 7

Lychee White

Pai Mu Dan, natural lychee & passionfruit.

CHAI 6.5

Gingerbread Chai

African, Sri Lankan & Himalayan Black Tea with Cinnamon, Ginger, Cloves, Star Anise, Bay Leaf & Pepper. Your Choice of Milk.

Chocolate Coconut Chai

That incredible Balance of Sweet, Nutty and Spicy. Kenilworth Orange Pekoe, Organic Cocoa Nibs, Chocolate Pieces, Coconut Pieces, Cardamom, Cinnamon, Ginger, Star Anise. Your Choice of Milk.

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 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.