# SMOOTHIES, MILKSHAKES & JUICE

SMOOTHIES & MILKSHAKES		FRESHLY SQUEEZED JUICES	
Green Machine Smoothie		Orange or Apple	6
Spinach, Celery, cucumber, lemon, ginger, mango, apple juice	10	Drink Your Greens	
Banana Smoothie		Baby Spinach Leaves, Celery, Cucumber, Lemon, Apples, Ginger	9.5
Bananas, Cinnamon, Honey, Ice Cream & Milk	10	Bar Beach Sunrise	
Peanut Butter Cup (VeO)		Watermelon, Pineapple, Orange & Apple	9.5
Banana, Cacao, Dates, Peanut Butter & Milk	10		
Milkshake			
Chocolate, Strawberry, Caramel or Vanilla	7		
Make it thick	2		

## ALCOHOL

SPARKLING WINE		
T'Gallant Prosecco	8	
WHITE WINE		
Tower Estate Coombe Rise Semillon – Hunter Valley NSW Miritu Bay Sauvignon Blanc – Malborough NZ Forest Hill Highbury Fields Chardonnay – Mount Baker WA Heggies Vineyard Riesling – Eden Valley SA	9 11	48 36 44 52
RED WINE		
Triennes Rose IGP Mediterranee – Provence France Beaumont by Knappstein Cabernet Merlot – Clare SA St Huberts "The Stag" Pinot Noir – Yarra Valley VIC Alamos Malbec – Mendoza, Argentina	10 8	40 29 48 44
BEER & CIDER		
Tecate Lager Moon Dog Lager Young Henrys Newtowner Stone & Wood Pacific Ale Batlow Apple Cider		7 8 9 9 8

#### BREAKFAST COCKTAILS

Philter XPA

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

9

# **Autumn Rooms**







## EAT

Sourdough Toast (V, GFO) Cultured Butter & Choice of Condiment <i>Alternate bread options available (Soy &amp; Linseed or Gluten Free)</i>	6
Fig & Walnut Toast (V) Cultured Butter & Seasonal Jam	10
<b>Eggs Your Way</b> (V, GF0) Alderly Creek Free Range Eggs (Poached, scrambled, fried), Toasted Sourdough	15
Autumn Rooms Crumpets (V) – Try with a glass of Prosecco Poached Rhubarb, Whipped Lemon Creme Friache, Salted Macadamia Crumb, Rhubarb Syrup	18
<b>Brekkie Greens</b> (V, VEO, GF, DF) Sautéed Broccoli, Kale, Green Beans, Almonds, Garlic, Citrus & Cumin Dressing, Poached Eggs, Grains & Seeds	20
<b>'Apple Crumble' Buttermilk Waffles</b> (V) – <i>Try with an Espresso Martini</i> Baked Apples, Crème Patisserie, Whipped Mascarpone, Pecan Praline & Cinnamon Crumble.	20
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)	16
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)	24
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)	20
<b>Green Eggs</b> (V, GFO) – <i>Try with a Young Henrys Newtowner</i> Scrambled Eggs, Salsa Verde, Spinach, Broccolini, Whipped Ricotta, Toasted sourdough	20
House Beans (V, GFO) – <i>Try with a Moon Dog Lager</i> Spicy Tomato Braised Beans, Fried Egg, Dukkah, Herbed Creme Fraiche , Toasted Sourdough	19
<b>Wagyu Cheeseburger</b> – <i>Try with a Young Henrys Newtowner</i> Wagyu Beef Patty, Cos Lettuce, Tomato, Pickles, American Cheddar, Mustard Aioli & Ketchup , Toasted Milk Bun <i>Add Bacon (\$5) Add Chips (\$4)</i>	17
Soul Bowl (Ve, GF) – <i>Try with glass of Triennes Rose</i> Spiced Chickpeas, Kale, Roasted Vegetables, Capsicum Rouille, Sesame, Toasted Almonds <i>Add Chicken (\$5)</i>	20
<b>Cauliflower Tacos</b> (Ve) – <i>Try with glass of Triennes Rose</i> Roasted Cauliflower, Chipotle Sunflower Aioli, Slaw, Tomato Salsa.	20
<b>EXTRAS</b> Alderly Creek Free Range Egg, Roast Tomato Field Mushroom, Halloumi Bacon, House Hash	3 4 5

#### SOMETHING SWEET

Choose from a selection of fresh baked Croissants, Portuguese tarts, Daily muffin, house made banana loaf, vegan snickers slice and more. Ask our staff for todays selection.

# **COFFEE BY GLITCH COFFEE & GUEST SINGLE OFFERINGS**

#### BLENDS

Flat White, Long Black, Cappuccino, Latte, Piccolo	4.5
Mocha	
Iced Latte Cold Drip, Agave and milk – Alt milk (50c)	6.5
Magic The Perfect Ratio of Espresso to Milk	

## TEA BY THE TEA COLLECTIVE

English Breakfast	
Pure Organic Black Tea. Full-bodied, robus	st and rich.
The Wild Earl Grey	
Sri Lankan Kenilworth Orange Pekoe, berg safflower, bee balm, Chen Pi and natural p	
PURE BLACK TEA	
Assam Namdang CTC	
The CTC (cut, tear, curl) production metho tea a very strong, dark coloured cup. A he	
<b>ORGANIC HERBALS</b> – Caffeine Free	e
Moon Time	
Black cohosh, dong quai, liquorice root, as	5
St. John's wort, red clover, spearmint, pep lemon verbena, lavender, rose petals and l	•
FOR LITTLE PEOPL	E
Kids Waffles	
With Maple Syrup & Icecream	9
Kids Bacon & Eggs	
1 Egg, Sourdough Toast, Bacon	9
i Lyy, Souluouyii Ioasi, Dacoli	
Kids Cheeseburger	

### 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

7

6.5

#### Blueberry Sencha

The savoury notes of sencha balanced with real blueberries.

#### WHITE

#### Lychee White

Pai Mu Dan, natural lychee & passionfruit.

## CHAI

#### 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	
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