

## COFFEE

Long Black  
Flat White  
Latte  
Cappuccino  
Mocha  
Ristretto  
Espresso  
Macchiato  
Babycino

**Piccolo** **Small** **Medium** **Large**  
**\$3.50** **\$4.00** **\$4.50** **\$5.00**

## TEAS

English Breakfast  
Peppermint  
Chamomile  
Jasmine  
Green Tea  
Earl Grey  
Lemon & Ginger  
Chai Latte

\*Alternative milks & syrups are available at no extra cost.

## ICED DRINKS

Iced Coffee  
Iced Mocha  
Iced Latte  
Iced Long Black

**Small** **Large**  
**\$7.90** **\$8.90**

## COFFEE BLENDS

BY THE BAY [Fruity]  
SYDNEY ROAD [Sweet]  
ELEMENTS [Smooth]  
AFTER DARK [Strong]  
SINGLE ORIGIN  
[Ask our staff for blend of the month]

## SMOOTHIES

Banana  
Strawberry

**Small** **Large**  
**\$7.90** **\$8.90**

## MILKSHAKES

Chocolate  
Strawberry  
Caramel  
Vanilla  
Banana

**Small** **Large**  
**\$6.90** **\$7.90**

## FRESH JUICE

**Make your own** fresh juice from the selection of fruit & vegetables.

Orange, Apple, Carrot, Pineapple, Mint  
Watermelon, Celery, Ginger, Kale, Beetroot and Spinach.

**Large**  
**\$9.90**



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## ALL DAY BREAKFAST

### Eggs On Toast

Two eggs your way served with sourdough toast

**\$10.90**

Add beef bacon/ sausage/ avocado/smoked salmon

**\$3.00**

### Big Breakfast

Served with herbed mushroom, two hash browns, grilled tomatoes & onion, sausage, two eggs your way, beef bacon and sourdough toast

**\$22.00**

### Mediterranean Breakfast

Pita bread, eggs your way, spicy Sujuk sausage, halloumi, labneh, zatar, tomatoes, olives & cucumber

**\$22.00**

### Eggs Benedict

Two poached eggs & spinach served on English muffin with creamy hollandaise sauce and your choice of protein. Smoked salmon/ beef bacon/ mushroom

**\$16.90**

### Halloumi Stack

Served with sourdough rye, grilled tomatoes, herbed mushroom, pesto, avocado and two poached eggs

**\$19.00**

### Smashed Avocado

Mixed of avocado, feta and mint on sourdough bread with pesto, halloumi, roasted tomato and a poached egg

**\$16.90**

### Chilli Scramble Eggs

Served on a rye bread with house chilli salsa and sausage

**\$16.90**

### Chefs Omelette

Mushroom, onion, capsicum, cherry tomatoes and spinach

**\$16.90**

### Granola Bowl

House made honey spiced granola served with saffron yogurt and seasonal fruits

**\$16.90**

### Knafeh French Toast

Served with seasonal fruits, pistachio crumble and ice cream

**\$16.90**

### Green Bowl

Spinach, edamame beans, avocado, sliced Cucumber, herbed pumpkin, pumpkin seeds broccoli, poached eggs and green dressing

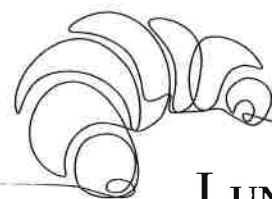
**\$18.00**

Add salmon **\$4.00**

### Acai Bowl

Selection of seasonal fruits, served with toasted granola

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## LUNCH

### Sirloin Steak

300g Sirloin steaks cooked with house basting, served with chips and salad and a sauce of your choice, mushroom or pepper

**\$29.70**

### Angus Beef Burger

House made patties, grilled onion, American cheese, lettuce, tomato, gherkins and special burger sauce in a brioche bun w/ chips

**\$15.90**

### Peri Peri Chicken Burger

Marinated chicken breast served with lettuce, tomato, avocado and peri peri mayo sauce in a brioche bun w/ chips

**\$15.90**

### Sirloin Steak Sandwich

Lettuce, tomato, beetroot, caramelised onion on sourdough bread served with chips

**\$16.90**

### Grilled Barramundi

Served with crispy kipfler potatoes, green beans and romesco sauce

**\$24.90**

**CHECK MENU BOARD FOR DAILY CHEF'S SPECIALS**

(Soups, Pasta's, Salad's etc.)

**ANY EXTRAS**