

sides

SEA SALTED FRIES WITH WHITE BBQ SAUCE (V)	\$10
ONION RINGS WITH SWEET CHILI SAUCE (V)	\$10

kids

1 2 Y E A R S A N D U N D E R

GHOST ON THE TOAST	\$12
eggs cooked your way & bacon	
PANCAKE	\$12
2 pancakes, maple, fresh berries, vanilla bean ice cream & sprinkles	
KIDS NUGGETS N CHIPS	\$12
KIDS CHEESEBURGER N CHIPS	\$12
KIDS BOLOGNAISE	\$12

cafe

	CUP	MUG	BUCKET
CAPPUCCINO / FLAT WHITE / LATTÉ / LONG BLACK	\$4	\$5	\$6
MOCHA	\$4.5	\$5.5	\$6
SHORT BLACK / PICCOLO LATTÉ / MACCHIATO	\$3.6		
AFFOGATO served with ice cream	\$5		
VIENNA choice of white or black	\$5		
CHAI LATTÉ, HOT CHOCOLATE	\$4	\$5	\$6
DIRTY HIPPIE chai latté with coffee	\$4.5	\$5.5	\$6.5
BABYCHINO			\$2
ADD SOY / ALMOND / LACTOSE FREE MILK			50c
ADD EXTRA SHOT			50c
ADD FLAVOURED SYRUPS vanilla / caramel / hazelnut			\$1
TEA English breaky / Earl Grey / green / peppermint / chamomile			\$4.5
CHAI TEA served with your choice of black or with milk			\$6

drinks

COLD ICED coffee / mocha / chocolate / chai / latté	\$7.5
topped with whipped cream & ice cream	
SOFT DRINKS	\$4.5
lemonade / ginger beer / Fanta / lemon squash / raspberry / Coke varieties	
SPARKLING MINERAL WATER / SPRING WATER	\$5
FRESH JUICES orange / apple	\$7
SEASONAL JUICE orange, apple & pear	\$7.5
SUPER VEG carrot, celery, beetroot & ginger	\$7.5
FRUIT SMOOTHIES	\$8
• banana with a hint of caramel	
• mixed summer berries with a hint of vanilla	

add vanilla yoghurt \$1

MILKSHAKES chocolate / strawberry / vanilla / caramel / banana / lime	\$6.5
DELUXE SHAKES ferrero rocher / snickers	\$8



all day menu

open 7.30am - 3pm

full menu available for takeaway

(GF) Gluten Free | (GFV) Gluten Free Variation Available | (V) Vegetarian
Please advise staff of any allergies, intolerances or dietary requirements while placing your orders

10% surcharge on public holidays

RAISIN TOAST OR TOASTED SOURDOUGH

EA \$5

add Vegemite / peanut butter / strawberry jam / honey / cinnamon sugar \$1

BAKERY FAVORITES (GFV)

EA \$6

toasted banana bread, croissants, assorted muffins, cakes or slices

THE GOOD OL TOASTIES WITH POTATO WAFERS (GFV)

EA \$12

ON TURKISH ROLL OR CROISSANT

grilled bacon, lettuce, sliced tomato & garlic mayo

ham, cheese & tomato

cheese, tomato & garlic mayo (V)

make your own

MAKE IT YOUR OWN

a slice of toasted sourdough, melted cheese with your choice of topper

smoked ham / bacon / mushroom / pineapple / avocado

SINGLE TOPPER \$8 | DOUBLE TOPPER \$10

breaky

DAMN GOOD B+E ROLL

\$12

it's damn good! local fried egg, bacon, cheese, tomato jam or BBQ sauce on a toasted milk bun

add a hashbrown \$2

BIT OF EVERYTHING

\$28

two eggs cooked your way (poached, scrambled, fried), fried hash, sautéed field mushrooms, roasted tomato, casalanga sausage, bacon, Moroccan spiced pumpkin wedge, baked beans, sourdough & butter

CHILLI SCRAMBLE

\$22

chilli scrambled eggs, grilled chorizo, herb oil, sautéed field mushrooms, roasted tomato, soft herbs on toasted sourdough

MARHABA

\$22

traditional style baked eggs with vegetable tagine, chickpeas, apricots, marinated feta cheese, soft herbs, sumac dust, toasted sourdough & herb oil

THE BIG MORNING SMILE (V)

\$20

tempura fried zucchini flower stuffed with goats cheese, local poached eggs, herbs, romesco sauce, gremolata & toasted sourdough

add smoked salmon \$5

BREAKY BRUSCHETTA (V)

\$18

marinated heirloom tomatoes, Spanish onions, aged balsamic reduction, soft herbs, marinated feta cheese, poached eggs & herb oil

EGGS BENNY YOUR WAY

\$21

local poached eggs, hollandaise, herb oil, spinach & sourdough with choice of crumbed pork belly / ham / bacon / mushroom / smoked salmon

RISE N SHINE (V)

\$20

Moroccan spiced pumpkin wedge, feta cheese, poached egg, smashed avocado, sourdough toast, heirloom tomato salsa, soft herb salad, dukkah spice, lemon & herb oil

ACAI BOWL (V) (VE)

\$18

acai, banana & mixed berries smoothie bowl topped with fresh fruits, chia seeds & slow baked muesli

GRANOLA (V)

\$18

slow baked granola, fresh seasonal fruits, mango & passion fruit yoghurt

MANGO & PASSION FRUIT PANCAKES

\$18

3 pancakes topped with mango & passionfruit mascarpone cheese, maple, fresh berries & vanilla bean ice cream

build a breaky

BUILD YOUR OWN BREKKY

\$12

start with eggs your way on sourdough

poached, fried, scrambled

ADD YOUR FAVOURITE SIDES

EA \$5

smashed avocado, bacon rasher, grilled chorizo, casalanga sausage, sautéed field mushroom, marinated feta, roasted tomatoes, hash brown, baked beans, wilted spinach, roast pumpkin wedges

burgers

ALL SERVED WITH SEA SALTED FRIES

SAKAHARI (V)

\$20

pan fried haloumi, muhammara, hashbrown, spinach, avocado, liquid cheese, tomato jam on a toasted milk bun

THE ULTIMATE STEAK SANGA

\$22

200g of MSA grade sirloin steak, garlic mayo, beer battered onion rings, young leaves, tomatoes, sticky rib sauce, liquid cheese, bacon & seeded turkish bread

ANOTHER ONE BITES THE HASSHH

\$20

Angus beef patty, sliced cheese, crumbed pork belly, Carolina gold bbq sauce, young lettuce, fried hash, liquid American cheese on toasted milk bun

add extra patty \$5

MISS HENNY

\$20

crispy fried buttermilk chicken, white bbq sauce, grilled bacon, plum tomato jam, beer battered onion rings, sriracha, young lettuce, liquid cheese on toasted milk bun

pasta & salad

LINGUINI PASTA (V)

\$16

with garlic, chardonnay cream reduction, baby spinach, mushroom, freshly grated parmesan & tomato

add chicken \$8 | add prawns \$12

RIGATONI PASTA

\$24

wagyu mince beef bolognaise, freshly grated parmesan & soft herbs

CAESAR SALAD

\$16

crispy cos lettuce, soft boiled egg, grated parmesan, garlic croutons, bacon & house made Caesar dressing

add chicken \$8 | add prawns \$12

GRILLED HALLOUMI SALAD (V) (GF)

\$26

maple roasted pumpkin, baby spinach, cherry tomatoes, onions, cranberries, navel orange jam, aged balsamic reduction & toasted pepita seeds

our favorites

SALT N PEPPER SQUID

\$21

flash fried crispy salt n pepper squid, soft herbs, mango, chili, miso & kewpie

ATLANTIC SALMON

\$32

pan fried Atlantic salmon, Moroccan spiced pumpkin wedge, mixed berries, tempura fried zucchini flower stuffed with goats cheese, honey & truffle dressing

CIDER BATTERED BARRAMUNDI

\$22

house salad, chips & tartare sauce