

crème

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BREAKFAST

TOASTED LAURENT SOURDOUGH
white/ multigrain/ GF w your choice of jam / vegemite/ honey/ peanut butter
ADD fruit toast w mascarpone +1 \$ 8.5

HOUSEMADE GRANOLA BOWL
w cinnamon poached pear, fruits, toasted chia seeds, toasted coconut flakes, semi freddo (mango + passionfruit) + honey \$ 18.9

BUTTERMILK PANCAKES
triple stack w berry compote, creme fresh, honey roasted nuts + pure maple \$ 21.9

RICOTTA HOTCAKE
w berry compote, vanilla ice-cream, honey roasted nuts, pure maple + poached pear \$ 21.9

BREAKFAST BURGER/WRAP
fried free range eggs, bacon, relish, sweet potato hash, rocket, on a milk bun \$ 14.9

RED CHILLI SCRAMBLE
crispy shallots, aged parmesan, cherry tomato, herbed oil, on a lightly toasted crosiant \$ 22.9

MUSHROOM + FETA OMELETTE
spinach, pine nuts, aged parmesan, truffle oil, toasted sourdough (v)
ADD salmon +5 \$ 22.9

SALMON OR CLASSIC BENEDICT
poached free range eggs, avocado, spinach, pickled beetroot, hollandaise, on a classic english muffin OR hash brown \$ 23.9

SMASHED AVO
poached free range eggs, beetroot hummus, persian fetta, soft herbs, house dukkah, on toasted sourdough bread (v) \$ 22.9

SWEET POTATO & ZUCCHINI FRITTERS
w poached free range eggs, avocado, grilled halloumi, saffron yoghurt + soft herb & quinoa salad (v) \$ 22.9

FULL ENGLISH BREAKFAST
free range eggs (your way), house hash, chargrilled chorizo, bacon, smashed avocado, spinach, mushrooms, grilled tomato, on toasted sourdough \$ 26.9

MEDITERRANEAN BREAKFAST
free range eggs (your way) w labneh, grilled halloumi, sujuk, shayfora, shaved cucumber, heirloom tomato, marinated olives + zaatar herbed bread \$ 24.9

PALEO BOWL
chargrilled broccolini, honey roasted pumpkin, avocado, poached eggs, mixed nuts + seed w lemon tahini dressing (gf) (v) \$ 23.9

FREE RANGE EGGS YOUR WAY
scrambled, poached or fried, on sourdough bread \$ 13.9

ADD SIDES
avocado/hash/chorizo/salmon/halloumi +5
tomato/mushrooms/spinach/eggs/toast +4

TO SHARE

CHIPS \$ 12.0
NACHOS W LAMB SHOULDER \$ 18.5
CALAMARI \$ 16.5
WARM CALABRIAN OLIVES \$ 15.9
BURRATA CHEESE \$ 12.5
WOODFIRE FLAT BREAD \$ 10.9

LUNCH

SOFT SHELL TACOS
w choice of pulled lamb shoulder or chicken, finished w corn, pickled cabbage, avocado & tomato salsa, guacamole + graded grana padano \$ 22.5

CLASSIC WAYGU BEEF BURGER
lettuce, onion relish, tomato, american cheddar, special creme sauce, served w fries
add extra patty +4 \$ 23.9

CRISPY SOUTHERN CHICKEN BURGER
chicken breast w slaw, american cheddar, spicy chiptole mayo, served w fries
add chips inside +1 \$ 21.9

PORTERHOUSE STEAK SANDWICH
melted cheese, onion relish, lettuce, tomato, bbq mayo, served w fries \$ 21.9

CLUB SANDWICH
roasted chicken, bacon, lettuce, tomato, mustard, house mayo, served w fries \$ 19.9

TENDER LAMB WRAP
lettuce, tomato, cucumber, red onion, tzatziki, served w fries
add chips inside +1 \$ 18.9

FAFAFEL + HALOUMI WRAP
tomato, fresh herbs, cucumber, lettuce, tahini yoghurt, served w fries
add chips inside +1 \$ 17.9

SOUTHERN CHICKEN BREAST WRAP
pickled cabbage, fetta, chipotle mayo, served w fries \$ 17.9

VEGETARIAN PASTA
penne w lightly tossed roasted vegetables, basil pesto + finished w fior di latte mozzarella cheese \$ 23.0

MUSHROOM RISOTTO
chicken, fresh parsley, mixed herbs, spices + aged parmesan \$ 23.9

HERBED CRUMBED CHICKEN PARMA
melted cheese, sugo di pomodoro, chips + a side salad \$ 25.9

CRISPY SKIN SNAPPER FILLET
on baked potatoes w prawns, calamari, butter sauce + seasonal greens \$ 27.5

EYE FILLET 300 GRAMS
chargrilled eye fillet on mash potato, finished w garlic sage butter + choice of sauce (red wine, mushroom or garlic sauce) \$ 33.0

SALADS/BOWLS

CREME CHICKEN CAESAR
grilled chicken tenders, bacon, avocado, lettuce, croutons, aged parmesan, house mayo \$ 22.9

GRILLED CALAMARI + GRAINS SALAD
sweet corn, leaves, freekeh, pomegranate, quinoa, lentils, chipotle aioli \$ 24.9

GREENS + GRAINS BOWL
kale, quinoa, apple, halloumi, avocado, pumpkin hummus, chia seeds, activated almonds, goji berries, pomegranates
choice of poached egg +3 or chicken, salmon or falafel +5 \$ 22.9

MIDDLE EASTERN LAMB BOWL
grains, leaves, spiced potato, chickpeas, beetroot, pomegranate, crispy flat bread, lemon tahini dressing
swap lamb to falafel (veg) \$ 25.9

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COFFEE

SINGLE ORIGIN COFFEE	\$ 4.5
COLD BREW COFFEE	S \$ 4.7 L \$ 7.0
SMALL COFFEE	\$ 4.5
MEDIUM COFFEE	\$ 4.9
LARGE COFFEE	\$ 5.2
ALTERNATIVE MILKS	\$ 0.9
lactose-free, almond, oat, soy	

HOT DRINKS

CAPPUCCINO	\$ 5.2
FLAT WHITE	\$ 5.2
LONG BLACK	\$ 5.7
MOCHA	\$ 5.2
LATTE	\$ 5.2
TURMERIC LATTE	\$ 5.5
CHAI LATTE	\$ 5.2
DIRTY CHAI	\$ 5.5
EARTHS CHAI	\$ 5.5
MAGIC	\$ 4.5
PICCOLO	\$ 4.3
ESPRESSO	\$ 4.0
DOUBLE ESPRESSO	\$ 4.5
SHORT MACCHIATO	\$ 4.0
LONG MACCHIATO	\$ 4.5
AFFOGATO	\$ 7.5
BABY CINO	\$ 2.5
HOT CHOCOLATE	\$ 4.5

TEAS

EARL GREY TEA	\$ 5.0
ENGLISH BREAKFAST TEA	\$ 5.0
SPRING GREEN TEA	\$ 5.0
LEMONGRASS + GINGER TEA	\$ 5.0
PEPPERMINT TEA	\$ 5.0
CHAMOMILE TEA	\$ 5.0
CHAI TEA	\$ 5.0

ICED

ICED CHOCOLATE W CREAM + ICE CREAM	\$ 7.5
ICED COFFEE W CREAM + ICE CREAM	\$ 7.5
ICED MOCHA W CREAM + ICE CREAM	\$ 7.5
MILKSHAKES // CHOCOLATE, VANILLA, CARAMEL OR STRAWBERRY	\$ 7.5

COLD DRINKS

COKE, COKE NO SUAGR, SPRITE, LIFT OR FANTA	\$ 4.5
MANGO ICED TEA	\$ 6.0
LEMON LIME BITTERS	\$ 7.5
SANPELLEGRINO CHINOTTO	\$ 5.0
SANPELLEGRINO ARANCIATA ROSSA	\$ 5.0
STILL OR SPARKLING WATER	\$ 5.0

JUICES

STRAIGHT JUICE	\$ 8.0
your choice of orange, apple, watermelon or pineapple	
DAILY GREENS JUICE	\$ 9.0
kale, celery, cucumber, apple, lemon, ginger + mint	
FEEL THE BEET JUCIE	\$ 9.0
beetroot, celery, apple + pineapple	
SUMMER DAY'S JUCIE	\$ 9.0
carrot, apple, orange + turmeric	
TROPICANA JUCIE	\$ 9.0
watermelon, pineapple, orange + apple	

SMOOTHIES

BERRYLICIOUS SMOOTHIE	\$ 9.0
blackcurrant, blueberry, banana, blackberry + cloudy apple	
MANGO DREAM SMOOTHIE	\$ 9.0
mango, pear + cloudy apple	
ACAI KICKER SMOOTHIE	\$ 9.0
blueberry, strawberry, mango, acai berries + cloudy apple	

ALCOHOLIC BEVERAGES

WINE

PROSECCO	\$ 9.0
MOSCATO	\$ 9.0
PINOT GRIGIO	\$ 9.0
SAUVIGNON BLAC	\$ 9.0
MERLOT RED	\$ 9.5
SHIRAZ	\$ 9.5

BEER + CIDER

ASAHI	\$ 9.0
PERONI	\$ 9.0
CORONA	\$ 9.0
JAMES BOAGS PREMIUM LIGHT	\$ 9.0
HOPWORK ORANGE PALE ALE	\$ 9.5
XPA SESSION ALE	\$ 9.5

COCKTAILS

APEROL SPRITZ	\$ 17.0
prosecco, soda, aperol w ice + orange garnish	
ESPRESSO MARTINI COCKTAIL	\$ 17.0
kahlua, vodka, 30ml espresso + dash of suagr syrup	
LONG ISLAND ICE TEA	\$ 17.0
vodka, rum, gin + tequila w fresh lime juice + cola	
MARGARITA	\$ 17.0
tequila, triple sec + fresh lime juice, garnished w salted rim + lime slice	
MOJITO	\$ 17.0
rum, soda water + lime juice w dash of sugar syrup, fresh mint poured over ice	