

BREAKFAST MENU



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'World Inspired Food'

Fruit Loaf (v) w/ cinnamon ricotta and fresh seasonal fruits	10	Waffle Sunrise Waffles served w /grilled hinterland bacon, candied bananas, walnuts, duo of manuka honey and maple syrup	25
Banana Bread (v) w/ cinnamon ricotta and fresh seasonal fruits	12	Chicken Omelette (gf) Grilled chicken omelette w/ edamame beans, chives, onions, diced tomatoes and garlic served w/ buttery potato skillet	27
Ham & Cheese Croissant Champagne ham, melted cheese and bearnaise sauce	16	Medley Scotch Eggs British inspired breakfast crafted w/ soft boiled egg covered in sausage mince and panko crumbs accompanied w/ hash browns, tomato relish and green salad	27
Yoghurt Parfait (v) 'A trifle dish' w/ layers of berries, minted yogurt and honey roasted muesli	22	Avocado Bliss (v) (gfo) Buttery sourdough topped w/ our own velvet hummus, poached eggs, avocado mousse, grilled halloumi and a wedge of lemon dusted w/ fried garlic	25
Twisted Benedict A delicious twist of classic eggs benedict topped w/ asparagus and champagne ham on a buttery croissant w/ hollandaise sauce Change ham to one of the options below: + option w/ hinterland bacon 2 + option w/ wild mushrooms (v) 2 + option w/ smoked salmon 6	24	Chilli Scrambled Eggs (v) (gfo) Jalapeño and pepper deglazed w/ sweet chilli and hot sauce, bean sprouts, sesame seed served w/ toasted sourdough + add blue swimmer crab 8	20
Eggs Your Way (gfo) (v) Eggs cooked your way on sourdough toast select: fried scrambled poached	15.5	Med Mex Burrito (v) Flavour filled burrito w/ spiced rice, tomato salsa, black beans, melted cheese w/ sriracha mayo and scrambled egg + add pulled beef 8 + add peri-peri chicken 8	18
Sides (NB: DIY Breakfast charge applies)			
Eggs (2)	6		
Sauteed Spinach	4.5		
Grilled Tomato (1) Hash Brown (1)	4		
Wild Mushrooms Grilled Halloumi (2)	7		
Hinterland Bacon (2)	7		
Smashed Avocado	7		
Smoked Salmon	8		
House Relish Hollandaise (gf) Bearnaise	2.5		
Tomato Sauce BBQ Sauce	1.0		
Sourdough w/ butter	3.5		
Gluten-free bread (2)	4.5		

[We kindly request a maximum 3-way split bill - single payments at table preferred]

(v) = vegetarian (gf) = gluten free (gfo) = gluten free option available (df) = dairy free

BREAKFAST

BEVERAGES

Coffee & Tea



Espresso, Short Macchiato, Piccolo
Cappuccino, Flat White, Long Black
Café Latte, Long Macchiato
Hot Chocolate, Mocha, Chai Latte
Red Velvet Hot Chocolate

Matcha Latte

Coffee Extras

Double Shot, Mug

Soy Milk | Lactose Free Milk | Almond Milk

Macadamia Milk | Oat Milk

Decaf | Syrups (vanilla, hazelnut, caramel)

Loose Leaf Tea

Aussie Breakfast, Earl Grey Reserve, Cool Mint

Peachy Oolong, Karma Chai Sutra, Jasmine

Dream, Pure Green, Rooibos Bilberry, Tropical

Peony, Sweet Lemongrass, Royal Chamomile

Iced-Drinks/Frappé



Iced Café Latte, Iced Long Black, Iced Matcha 6.5

Banana Iced Café Latte 7

Iced Fancy Mocha, Iced Fancy Chai Latte 9

Iced Fancy Matcha 9

Iced Fancy Coffee, Iced Fancy Chocolate 9

Iced Fancy Red Velvet 9

Rooibos Iced Tea (Rooibos bilberry tea, mint) 9

Freddo Cap Iced milk, cacao & coffee blended 8

Spiked Coffee

(from 10am)

IRISH CREAM (HOT OR COLD)

Hot malt, double espresso, Baileys, fresh whipped cream and biscuit wafer

HOLY TRINITY

Sailor Jerry spiced rum, Butterscotch Schnapps, double espresso on the rocks

WHITE RUSSIAN

Vodka, Kahlua, double espresso, cream

ESPRESSO MARTINI

Vodka, Kahlua, vanilla, double espresso



Smoothies & Shakes

Banana Fresh banana, bush honey yoghurt, Barambah Organics skim milk and cinnamon + add chocolate

Mango Delight Mango and passionfruit infused coconut water topped w/ lemon sorbet

Acai Smoothie Acai, fresh banana, mixed berries, passionfruit coconut water

Minty Melon Passion Fresh mint, watermelon, passionfruit pulp and passionfruit infused coconut water

Malt Milkshake Vanilla ice-cream, Barambah Organics milk and vanilla malt

+ add chocolate

Classic Milkshake (Chocolate, Caramel, Vanilla, Strawberry)



Naughty...but Nice

(from 10am)



4.2

5.4

5.4

5.4

5.4

5.4

1

0.8

0.8

0.8

5.5

VIRGIN MARY

Tomato juice, fresh lemon, celery salt, Worcestershire and Tabasco

+ add vodka

GIN ICED TEA

Rooibos bilberry iced tea w/ fresh mint

+ add Tanqueray gin

PASSIONFRUIT ELIXIR

Passionfruit coconut water, passionfruit pulp, fresh lemon & lime and lemon sorbet

+ add vodka

Brunch Cocktails

(from 10am)



MIMOSA

Organic Italian Prosecco and orange juice

PINK TEMPTATION

Sparkling Moscato, lemonade, grenadine, fresh mint

CHAMPAGNE COCKTAIL

Grand Marnier, Jansz Tasmania Premium Cuvee, bitters, maraschino cherry

BASIL SPRITZ

Organic Italian Prosecco, Tanqueray Gin, Sylvia's sweet basil and lemon

TEQUILLA SUNRISE

Tequilla, orange juice, grenadine

Freshly Squeezed Juice



Orange or Apple

Revitalise (Orange, apple, carrot, ginger)

Refresh (Watermelon, apple, mint)

Rejuvenate (Apple, carrot, celery)

Basil Blast (Sylvia's sweet basil, apple, lemon)