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YASS SO!



BREAKFAST MENU

7:00 AM - 11:30 AM

'World Inspired Food'

GOOD

MORNING

Fruit Loaf (v)

w/ Nutella mascarpone and seasonal fruits

Nutella Mascarpone Banana Bread (v)

w/ Nutella mascarpone and seasonal fruits

Loaded Buttery Croissant

Buttered croissant, cheese, scrambled egg, sundried tomato, choice of bacon/halloumi

Bircher Muesli (v) (vgo)

House granola, mango panna cotta, seasonal fruits, Greek low fat yoghurt and toasted coconut flakes

Medley Twisted Benedict

A delicious twist of classic eggs benedict topped w/ asparagus and champagne ham on a buttery croissant w/ hollandaise
Change ham to one of the options below:

- + option w/ hinterland bacon **2**
- + option w/ mushrooms (v) **2**
- + option w/ smoked salmon **6**

Your Way Eggs (v) (gfo)

Eggs cooked your way on sourdough toast select: fried | scrambled | poached

Traditional Breakfast (gfo)

Get your day started right with eggs your way on toast, grilled bacon, hashbrowns, tomatoes

Sides

(NB: DIY Breakfast charge applies)

- Eggs (2)
- Zucchini Fritters (2)
- Grilled Tomato (1) | Hash Brown (1)
- Mushrooms | Grilled Halloumi (2)
- Hinterland Bacon (2)
- Smashed Avocado
- Smoked Salmon
- Grilled Chorizo
- House Relish | Hollandaise (gf) ✨
- Tomato Sauce | BBQ Sauce ✨
- Sourdough w/ butter ✨
- Gluten-free bread (2)

10 Mango Lime Waffle Stack (vo) 25

Waffles stack, mango yoghurt, lime tahini syrup, seasonal fruits w/ grilled bacon

12 The Sultan of Omelette (gf) 27

Diced bacon, ham, salami omelette w/ melted cheese and toasted buttered sourdough

22 Spicy Beef Quesadilla (df) 25

spicy beef mince, crispy potato skillet chorizo, fried egg w/ homemade goodness green sauce and salsa

24 Medley Green Bowl (vg) (gf) 22

Awesome zucchini fritters, green hummus, edamame, rocket, pickles, avocado, dukkah and poached egg

16.5 Southside Hipster Toast (v) (gfo) 25

Avocado smothered toast w/ herb roasted cherry tomatoes, pickled radish, crumbed feta, pumpkin hummus, fried eggs and dukkah on buttered toasted sourdough

28 Asian Chilli Scrambled Eggs (v) (gfo) 24

Jalapeño and pepper deglazed w/ sweet chilli and hot sauce, bean sprouts, sesame seed served w/ toasted sourdough + add blue swimmer crab **8**

7 Mushrooms on Toast (v) (vgo) (gfo) 25

Slow-cooked confit mushrooms on toasted buttery sourdough with hummus, rocket, crumbed feta and a drizzle of balsamic glaze

7 Basque Eggs Piperade (v) (vgo) (gfo) 25

Classic Basque piperade loaded with squashy tomatoes, eggs and Mediterranean spice w/ toasted pita bread

- 2.5 *We kindly request a maximum 3-way split bill -
- 1.0 single payments at table/counter preferred
- 3.5 *1.5% card surcharge applies
- 4.5 *10% weekend surcharge applies

(v) = vegetarian (vo) = vegetarian option (vf) = vegan (vgo) = vegan option (gf) = gluten free (gfo) = gluten free option available

BREAKFAST

BEVERAGES

Coffee & Tea



Espresso, Short Macchiato, Piccolo	4.5
Cappuccino, Flat White, Long Black	5.5
Café Latte, Long Macchiato	5.5
Hot Chocolate, Mocha, Chai Latte	5.5
Red Velvet Hot Chocolate	5.5
Matcha Latte	5.5
Coffee Extras	
PARADOX	
COFFEE ROASTERS	
Double Shot, Mug	1
Soy Milk Lactose Free Milk Almond Milk	0.8
Macadamia Milk Oat Milk	0.8
Decaf Syrups (vanilla, hazelnut, caramel)	0.8
Loose Leaf Tea	5.5

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)	16
Hot malt, double espresso, Baileys, fresh whipped cream and biscuit wafer	
HOLY TRINITY	16
Sailor Jerry spiced rum, Butterscotch Schnapps, double espresso on the rocks	
WHITE RUSSIAN	16
Vodka, Kahlua, double espresso, cream	
ESPRESSO MARTINI	19
Vodka, Kahlua, vanilla, double espresso	



Smoothies & Shakes

Banana Fresh banana, low fat Greek yoghurt, milk and cinnamon + add chocolate	9.5
Mango Delight Mango and passionfruit infused coconut water topped w/ mango sorbet	9.5
Acai Smoothie Acai, fresh banana, mixed berries, passionfruit coconut water	13
Minty Melon Passion Fresh mint, watermelon, passionfruit pulp and passionfruit infused coconut water	9
Malt Milkshake Vanilla ice-cream, milk and vanilla malt + add chocolate	10
Classic Milkshake (Chocolate, Caramel, Vanilla, Strawberry)	9



Naughty...but Nice

(from 10am)



VIRGIN MARY	9
Tomato juice, fresh lemon, celery salt, Worcestershire and Tabasco + add vodka	16
GIN ICED TEA	9
Rooibos bilberry iced tea w/ fresh mint + add Tanqueray gin	15
PASSIONFRUIT ELIXIR	9
Passionfruit coconut water, passionfruit pulp, fresh lemon & lime and lemon sorbet + add vodka	16

Brunch Cocktails

(from 10am)



MIMOSA	12
Organic Italian Prosecco and orange juice	
PINK TEMPTATION	14
Sparkling Moscato, lemonade, grenadine, fresh mint	
CHAMPAGNE COCKTAIL	15
Grand Marnier, Jansz Tasmania Premium Cuvee, bitters, maraschino cherry	
BASIL SPRITZ	15
Organic Italian Prosecco, Tanqueray Gin, Sylvia's sweet basil and lemon	
TEUQUILLA SUNRISE	12
Tequilla, orange juice, grenadine	

Freshly Squeezed Juice



Orange or Apple	8
Revitalise (Orange, apple, carrot, ginger)	9
Refresh (Watermelon, apple, mint)	9
Rejuvenate (Apple, carrot, celery)	9
Basil Blast (Sylvia's sweet basil, apple, lemon)	9