

# BRUNCH

PLEASE ORDER AT THE COUNTER

<b>MACADAMIA NUT GRANOLA</b> .....	GFO, V, VGO	<b>20</b>
Banana, Berries, Seeds, Nuts, Fresh Seasonal fruits, Orange Scented Yoghurt		
<b>MIMOSA CROFFLE</b> .....		<b>25</b>
Crispy Chicken, Grilled Broccolini, Onion Rings, Maple Syrup, Housemade Herbed Cream Cheese, Candied Walnuts		
<b>EGGS ON TOASTS</b> .....	GFO, V	<b>15</b>
Sourdough, Poached / Scrambled / Fried Free Range Eggs		
<b>AVOCADO TOASTS</b> .....	GFO, V, VGO	<b>25</b>
Sourdough, Fresh Tomato Salsa, Housemade Herbed Fresh Cheese, Fresh Radish, Poached Egg		
<b>EGGS BENEDICT</b> .....	GFO	<b>26</b>
Two poached eggs on Sourdough / English Muffin , Sautéed Spinach & Hollandaise Choice of : Bacon / Sausage / Smoked Salmon		
<b>CAESAR SALAD</b> .....	DF, GFO, VG	<b>18</b>
Lettuce, Parmesan Cheese, Soft Egg, Crispy Croutons, Bacon bits, Caesar Dressing Add Grilled Chicken / Smoked Salmon +8		
<b>MANY MUSHROOMS ON TOASTS</b> .....	GFO, V, VGO	<b>25</b>
Sourdough, Herbed Italian Cheese, Sautéed Spinach, Poached Egg		

## SIDES / BUILD YOUR OWN

<b>POACHED / FRIED EGG</b> .....	4	<b>KRANSKY SAUSAGE</b> .....	6
<b>SCRAMBLED EGGS</b> .....	8	<b>BACON</b> .....	7
<b>SAUTÉED SPINACH</b> .....	4	<b>SMASHED AVOCADO</b> .....	6
<b>MUSHROOMS</b> .....	6	<b>SMOKED SALMON</b> .....	8
<b>HASH BROWN(S)</b> .....	4 6 8	<b>CRISPY CHICKEN</b> .....	10
<b>HALLOUMI</b> .....	7	<b>FRENCH FRIES &amp; MAYO</b> .....	10
<b>MADE-TO-ORDER CROFFLE</b> ...	6		
<b>CHILLI/ HOLLANDAISE SAUCE/ MAPLE SYRUP</b> .....			2
<b>TOAST</b> Sourdough, Multigrain, German Rye .....			3.5
<b>GLUTEN FREE TOAST</b> .....			4
<b>VEGEMITE/ PEANUT BUTTER/ JAM/ HONEY</b> .....			2

<b>BANANA PANCAKES</b> .....	V	<b>23</b>
Berry Compote, Vanilla Bean Ice Cream, Fresh Seasonal fruits Choice of : Crème Anglaise & Pistachio / Salted Caramel & Dried Raspberry Add Bacon +7		
<b>CHILLI SCRAMBLED EGGS</b> .....	GFO, V	<b>23</b>
Sourdough, Smashed Avo, Dried Tomato		
<b>MUSHROOM CREAM ORECCHIETTE PASTA</b> ....	V	<b>23</b>
Sautéed Spinach, Parmigiano Reggiano Cheese, Confit Garlic, Truffle Oil		
<b>SUNSHINE CAPSICUM TOASTS</b> .....	GFO, V, VGO	<b>25</b>
Sourdough, Herbed Italian Cheese, Roasted Capsicum, Olive dust, aged Balsamic Glaze, Basil, Soft-poached Egg		
<b>BRUNCH GNOCCHI</b> .....	V	<b>26</b>
Shakshuka Ragu, Soft Egg, Herbs, Sautéed Spinach, Reggiano Cheese		
<b>WAGYU BEEF BURGER</b> .....	GFO	<b>25</b>
Served Medium, Aged Cheddar, Lettuce, Tomato, Pickle, Classic Sauces, Fries Add Fried Egg / Hash Brown +4		
<b>ROASTED PORK BELLY</b> .....		<b>28</b>
Fresh Fennel Salad, House - Made Apple Sauce, Golden Polenta Chips & Rosemary salt, Toasted Fennel Seed		
<b>BUTTER MILK CHICKEN BURGER</b> .....		<b>24</b>
House Slaw, Aged Cheddar, Jalapenos, Sriracha Mayo, Fries		

DF DAIRY FREE GF GLUTEN FREE GFO GLUTEN FREE OPTION AVAILABLE (+\$1)

V VEGETARIAN VG VEGAN VGO VEGAN OPTION AVAILABLE

## COMBO DEAL

1 MAIN COURSE  
38.90  
1 COCKTAIL / BEER



## COLD-PRESSED JUICES

ORANGE Straight Valencia Orange .....	8
APPLE Granny Smith Apple .....	8
LEAFY GREENS Leafy Green Kale, Apple, Lemon .....	8.5
BAZINGA Pineapple, Lime, Pear, Apple, Carrot, Ginger .....	8.5
HAKUNA MATATA Watermelon, Apple, Strawberry .....	9

## SMOOTHIES

BLIND DATE Banana, Oats, Cinnamon, Date, Milk .....	10
MELONYN MONROE Watermelon, Strawberry, Mint, Pink Pitaya, Cucumber, Apple .....	10
GOING COCO Strawberry, Coconut, Banana, Acai, Milk .....	10
TIM KALE Spinach, Banana, Ginger, Clove, Turmeric, Apple .....	10
PEANUT BUTTER BANANA Protein, Cinnamon, Milk .....	12
MANGORIGIN Mango, Banana, Mango Puree, Milk .....	10
ADD TRUE PROTEIN .....	+2

## COFFEE

ESPRESSO Single /Double .....	3.5/4
BLACK .....	5.3
FLAT WHITE / CAPPUCINO / LATTE .....	4.5
HOT CHOC / MOCHA / CHAI LATTE / TURMERIC / MATCHA LATTE .....	5/5.5
ICED LATTE / ICED LONG BLACK .....	6
ICED CHAI / ICED MATCHA .....	6/7
ICED COFFEE / ICED CHOCOLATE / ICE MOCHA All served with ice cream .....	7.5/8
FRAPPE - COFFEE / CHOCOLATE TIM TAM / MOCHA Served with cream .....	9
EXTRA SHOT / MUG / DECAF .....	0.8
ALTERNATIVE MILKS Almond, Oat, Soy, Lactose Free, Coconut .....	0.7

## TEA BY RIPPLE EFFECT TEA CO

RUBY BREAKFAST Ruby Red Ceylon .....	5
EARL GREY Ceylon, Organic Bergamot Oil, Corn Flowers .....	5
HERB GARDEN Aromatic Herbs, Ginger, Lemongrass, Chamomile .....	5
PEPPERMINT Premium Whole Leaf Peppermint .....	5
MOONLIGHT ROSE Wild Ancient White Tea, Rose .....	5.5
GREEN 'ANCIENT BAKED HEART' Limited Artisanal Release Green Tea .....	5.5
ORGANIC LEMONGRASS & GINGER .....	6

## BEER & CIDER

PIRATE LIFE SOUTHCOAST Pale Ale 4.4% .....	375ML	10
BALTER XPA 5% .....	375ML	12
SOMERSBY Apple Cider 4.5% .....	375ML	10

## MIMOSA COCKTAILS

BLOODY MARY Vodka, Tomato, Worcestershire, Lemon, Tabasco .....	VG	16
MIMOSA Citrus, Prosecco .....	VG	14
SANGRIA Red Wine, Citrus, Port, Apple, Prosecco .....		15
ESPRESSO MARTINI Vodka, Espresso, Coffee Liqueur, Syrup .....		18
COSMOPOLITAN Vodka, Triple Sec, Cranberry, Lemon .....		18
VODKA LEMON LIME BITTERS .....		14
FRENCH 75 Gin, Lemon, Syrup, Prosecco .....		18

## BUBBLES

		150ML	BTL
AURELIA Prosecco .....	Australia	VG 14	50
YVES Premium Brut Cuvee .....	Yarra Valley	VG 16	60
FIORE Sparkling Moscato .....	Murray Darling NSW	VG 12	45
WILDFLOWER Brut Cuvee .....	WA	VG 14	50

## WHITE / ROSE WINE

		150ML	BTL
THE {SUM} Sauvignon Blanc .....	Great Southern WA	VG 12	45
PEDESTAL Chardonnay .....	Margaret River WA	M, VG	62

## RED WINE

		150ML	BTL
PIKES Tempranillo Shiraz .....	Clare Valley SA	VG 15	55