

Granola (GF,VE) **\$19.5**

Seasonal Fruits, Orange Blossom & Coconut Yoghurt

Bircher Muesli (V) **\$19.5**

Banana, Blueberry, Maple Syrup, Toasted Hazelnuts, Pistachio & Malt Sugar Crumble

Ricotta Hotcakes (V) **\$24**

Cinnamon Parfait, Toasted Oats, Apple & Rhubarb Compote

Toast w/ Condiments **\$11**

Sourdough, Mixed Grain, Turkish, Spiced Fruit Loaf, Gluten Free or Simit (\$6)

Eggs Your Way **\$14**

Poached, Fried or Scrambled on your Choice of Bread

Folded Eggs (GFO,V) **\$24.5**

Chilli, Persian Fetta, Garden Herbs, Zhug & Sourdough Baguette (BLUE SWIMMER CRAB + \$6)

Saganaki (GFO,V) **\$18**

Kefalograviera, Olives, Tomato, Peppers, Cucumber & Fresh Chilli on Sourdough Baguette (POACHED EGG + \$3)

Avocado (V,GFO,VEO) **\$23**

Harissa Spiced Avocado, Quinoa Tabouli & Goats Cheese on Mixed Grain (POACHED EGG + \$3)

Fritters (V) **\$23**

Zucchini & Pea Fritter, Pickled Beetroot, Whipped Ricotta, Avocado & Poached Egg (HALLOUMI + \$7)

MeneMen (GFO,V) **\$25.5**

Turkish Baked Eggs, Tomato, Green Peppers, Chilli, Garden Herbs & Simit (SUCUK + \$7)

Green Bowl (GF,VE) **\$20**

Shredded Kale, Avocado, Edamame, Hummus, Slithered Almonds, Quinoa & Toasted Seeds (POACHED EGG + \$3, FALAFEL + \$5, HALLOUMI + \$7, CHICKEN + \$8)

Lentil Salad (GF,VE) **\$22**

Green Lentils, Roast Beetroot, Butternut Squash, Baby Spinach, Pomegranate & Pistachio Dukkah (FETTA + \$4, FALAFEL + \$5, AVOCADO + \$6, CHICKEN + \$8)

Manti **\$24**

Turkish Dumplings, Burnt Butter, Fermented Garlic Yoghurt & Chilli

Crab Spaghettoni **\$29**

Blue Swimmer Crab, Garlic, Harissa, Parsley & Lemon

Lamb Shoulder Pilaf **\$33**

Slow Roasted Lamb Shoulder, Bulgur, Chickpea, Hazelnuts, Choban, Dill, Mint & Lemon Labneh

Bacon & Egg Roll (GFO) **\$18**

Double Bacon, Double Egg, Double Cheese & Relish on Turkish Pide

Grilled Chicken Baguette (GFO) **\$20**

Wombok and Green Pepper Slaw, Chilli Jam & Sesame Aioli (FRIES + \$7)

Prawn Baguette (GFO) **\$24**

Local Prawn, Fennel, Celery Heart, Spanish Onion, Dill & Horseradish Dressing

Steak Sandwich (GFO) **\$26**

Rump Steak on Turkish Pide, Lettuce, Tomato, Grilled Onions, Beetroot Relish & Provolone (FRIES +7)

GF Substitutions + \$2

TOASTIES

Grilled Cheese (V,GFO) **\$16**

Swiss Gruyere, Comte, Provolone & Aleppo Pepper (TOMATO +2)

Mushroom & Gouda (V) **\$18**

Smoked Gouda, Mushrooms, Truffle & Parsley

Sucuk & Cheese **\$18**

Provolone, Sucuk & Cracked Pepper (FRIED EGG +3)

Ham & Cheese (GFO) **\$20**

Swiss Gruyere, Comte, Provolone, Dijon & Berkshire Ham off the Bone (TOMATO +2)

Add Tomato Soup \$6

KIDS

12 & UNDER

Toast \$5

Sourdough, Mixed Grain, Turkish, Fruit Loaf, Mixed Grain or Gluten Free (EGG + \$3, ALL SIDES + \$4 EACH)

Cheese Toastie (GFO) **\$9**

American Cheddar & Swiss Cheese on Sourdough

Fruit Salad (VE,GF) **\$12**

Selection of Seasonal Fruits

Kids Hotcakes (V) **\$12**

Ricotta Hotcakes, Strawberries & Vanilla Ice Cream

Chicken Nuggets & Chips \$12

SIDES

POACHED EGG (GF) \$3 / SUCUK (GF) \$7 / BACON (GF) \$8 / SMOKED SALMON (GF) \$8 / CHICKEN (GF) \$8 / HALLOUMI (V,GF) \$7 / KALE (VE,GF) \$4 / FRIES (VE,GF) \$7 / SAUTÉED GREENS (VE,GF) \$6 / MUSHROOMS (VE,GF) \$6 / AVOCADO (VE,GF) \$6 / ROAST TOMATOES (VE,GF) \$4 / FALAFEL (VE,GF) \$5 / PERSIAN FETTA (V,GF) \$4

DRINKS

Coffee

Black \$4.5/5

Milk \$5/5.5

Soy \$.70

Almond \$1

Lactose Free \$.5

Oat \$1

Coconut \$.70

Other

Powdered Chai \$5

Wet Chai \$5.5

Dirty Chai \$5.5

Mocha \$5.5

Hot Chocolate \$5

Matcha Latte \$5.5

Turmeric Latte \$5.5

Tea \$5

English Breakfast

Earl Grey

Chamomile Blossoms

Lemongrass & Ginger

Peppermint

Darjeeling Green

Chai Tea

Cold

Affogato \$6.5

Iced Latte \$6.5

Iced Coffee \$8

Iced Chocolate \$8

Iced Mocha \$8

Mount Franklin Water \$4

Kombucha \$7

Karma Organic Sodas \$8

Karma Cola

Gingerella Gingerale

Lemmy Lemonade

Lemmy Lime & Bitters

Razza Raspberry Lemonade

SMOOTHIES \$12

Warrior

Peanut Butter, Dates, Banana, Honey & Almond Milk

Antiox (VE)

Acai, Blueberry, Banana, Cacao, Maple Syrup & Almond Milk

Green (VE)

Sour Apple, Spinach, Pineapple, Fresh Mint & Hemp Seeds

Mango (VE)

Mango, Banana, Raspberry Coulis, Coconut Milk & Fresh Mint

SHAKES \$8

Chocolate

Vanilla

Strawberry

Banana

Caramel

Peanut Butter

(EXTRA ICE CREAM + \$2)

BY FRESHLY PRESSED

COLD PRESSED JUICES \$10

Ruby Apple

Apple, Lemon, Raspberry & Elderberry

Organic Orange

100% Valencia Orange

Botanical

Cucumber, Apple, Celery, Pinapple, Spinach & Kale

Immunity

Carrot, Apple, Ginger & Tumeric



WINES

SPARKLING

G. Rizzardi Prosecco \$13/55

(VENETO, ITA)

Cool climate fruit, citrus and pear with a persistent mousse and a light creamy feel to the palate

Enchanted Tree

Brut Cuvee \$9/40 (SA)

Mid straw green in colour with a fine gas bead and persistent mousse. The refreshing lemon citrus aromas are in harmony with the zesty lift of the semillon. A very refreshing, easy drinking sparkling style wine, with generous citrus fruit flavours enhanced with creamy mouth filling characters and where the wine finishes soft, crisp and clean.

Billecart Brut Reserve NV \$24/120

(MAREUIL-SUR-AY, FR)

A subtle pleasure with a delicate texture under the charm of white flesh fruit flavours (apples, crunchy pears). With a beautiful fluidity of a delicious lightness uniting gourmand flavours of springtime

Billecart Brut Rose NV \$200

(MAREUIL-SUR-AY, FR)

An outstanding tactile sensation with a creamy smoothness, which evolves into a very noble notion with a character of wild strawberries and a slightly raspberry finish.

WHITES

Babich Black Label Sauv

Blanc 2020 \$13/55

(MARLBOROUGH, NZ)

A dense and textural palate with lime and mandarin, kiwi fruit and green apple. Fruit concentration provides focus and length. Spicy on finish.

30 Mile Sauvignon

Blanc \$8/38 (SA)

Light straw in colour with lovely green hues. Clean, fragrant, slightly grassy aroma with underlying tropical characteristics. Fresh grassy aromas and gooseberry flavours are wonderfully balanced with fantastic texture and length.

Maude Pinot Gris \$14/60

(CENTRAL OTAGO, NZ)

Good depth and lift of flowery fruit fragrances and intense flavours with nicely retained vibrant varietal fruit with citrus-like acidity.

Cantina Tollo “Nativo” Pinot

Grigio \$12/50 (ITA)

Light straw yellow in colour.

Fragrance is fresh and fruity, with clear notes of exotic fruits, elegant floral perfume towards the end. Taste is full bodied, well-structured with good persistence and balance.

Singlefile “Run Free”

Chardonnay \$15/60

(GREAT SOUTHERN, WA)

The wine shows a lifted bouquet of stonefruit and citrus with an underlay of toasty spice. The palate displays nice citrus flavours supported by barrel ferment characters which add complexity and add to the long flavoursome finish.

Treasures Chardonnay \$11/50

(ADELAIDE HILLS, SA)

Light yellow with hint of green colour. Cool climate style showing some melon, peach fruit flavours with some citrus balanced with some fine grain French oak. Full bodied and rich yet with an elegant palate with varietal chardonnay characteristics, a complex creamy texture and a long crisp finish.

REDS

Banks Road “Yarram Creek”

Pinot Noir \$15/65

(GEELONG, VIC)

Bellarine-sourced fruit and made at Banks Road Vineyard. Notes of cherry, plum and spice, moderately firm tannins.

Luna Estate Pinot Noir \$15/68

(MARTINBOROUGH, NZ)

Very vibrant appearance with deep ruby/ burgundy colour. Dark cherries, baked plum, violets, lavender and silty earth. All nice things to smell in a Pinot! A good bit of quality oak adds to the intrigue.

The palate ticks all of the high quality Martinborough Pinot boxes; plush and silky tannins with rich ripe berry flavours and text book earthy and savoury tannins

Penley “Tolmer”

Cab Sauvignon 2019 \$15/55

(COONAWARRA, SA)

The Tolmer is a modern expression of Coonawarra cabernet showcasing intense blackcurrants and savoury notes of French oak. It's medium-bodied without being heavy and has a generous core of juicy fruits with well-integrated chalky tannins.

Maxwell “Silver Hammer”

Shiraz \$15/60

(MCLAREN VALE, SA)

The palate has an abundance of generous flavours, a rich mouthfeel with plum, vanilla and complex savoury spices. The mouth filling flavours are well balanced, full bodied with a soft finish.

30 Mile Shiraz \$8/38

(SA)

Deep intense red with purple hues.

Fresh lifted wine of ripe dark berry spicy fruit with some herb notes balance with some oak. Full bodied wine showing fresh lively dark fruits of black currants, herbs and balanced with some subdued spicy integrated oak.

Cantina Tollo “Nativo”

Sangiovese \$13/\$50

(ITA)

Ripe red fruits; wild cherry, elegant spice finish. Medium bodied, good structure and balance with velvety and persistent finish

ROSE

Hahndorf Hill Rose \$14/65

(ADELAIDE HILLS, SA)

This classic, dry Rosé has a succulent nose of red cherries, rich baked apple and gentle spice. Intense and lively on the palate with a rush of crushed red berries, red apple and a long juicy finish. Perfect with all South East Asian cuisine

Dom. Saint Marie Rose \$16/75

(PROVENCE, FR)

On the nose emerges some delicate touches of white flowers and small red berries. The palate is clean, soft, pleasant and well balanced, with a fresh dry finish.

ALCOHOLIC

Beer

Corona \$10

Peroni \$11

Asahi \$11

Crown Lager \$12

Cider

James Squire Orchard

Crush Apple \$12.5

Spirits

Woodford Reserve

Kentucky Bourbon \$12

Chivas Regal

Twelve Year \$10

Grey Goose Vodka \$10

Hendrick's Gin \$10

Espolon Tequila

Reposado \$10

COCKTAILS

Mimosa

\$13

Prosecco & Orange Juice

Negroni

\$18

Gin, Vermouth, Campari & Orange

Aperol Spritz

\$15

Prosecco & Aperol with a Fresh Orange Garnish

Margarita

\$18

Tequila, Triple Sec & Lime Juice

Mojito

\$18

White Rum, Lime Juice, Sugar, Mint Leaves & Soda Water

Espresso

Martini \$19

Espresso, Vodka & Kahlúa

Bloody Monti

VIRGIN \$17 / ALCOHOLIC \$21

House Blended Spiced Tomato Juice, Ketel One, Lemon & Fresh Pickle Garnish