

BREAKFAST

8:00 - 11:30 am

LOCALLY BAKED MACADAMIA FRUIT TOAST (sourdough) <i>served with infused honey & ricotta</i>	V	BRUSCHETTA ON SOURDOUGH <i>smoked salmon, pesto, rocket, fetta, fresh tomato, fried capers and poached eggs</i>	GO
			18.5
HOUSE BAKED SAVOURY MUFFIN <i>served with tomato relish & butter</i>	V	BLT <i>with avocado salsa, aioli on toasted brioche</i>	GO
			13.5
TROPICAL FRUIT PLATE <i>with seasonal fresh fruit, drizzled with lime & honey served with coconut yoghurt</i>	V	BREKKIE WRAP <i>with bacon, fried egg, cheese, spanish onion, spinach, BBQ sauce & aioli</i>	
			14.5
RICOTTA PANCAKES <i>with local blueberries, maple syrup & freshly whipped cream</i>	V	VEGO BURGER <i>with grilled haloumi, tomato, avocado salsa and pesto field mushrooms</i>	V
small			12.5
large			15.5
FREE RANGE EGGS ANY STYLE <i>served with roasted tomato & thick toast</i>	V	CORN FRITTER STACK <i>with avocado salsa, grilled haloumi, sliced tomato, aioli & poached egg</i>	GF
			16.9
add bacon		add bacon	4.5
		add smoked salmon	5.0
'THE LOT' <i>bacon & free range eggs any style, roast tomato, sauteed mushrooms, hash brown, lamb sausage & thick toast</i>		CLEAN & GREEN <i>with sauteed spinach, asparagus, broccolini, spiced chickpeas, pesto, grilled haloumi, cherry tomatoes, poached egg with Dukkah</i>	V
			18.9
add baked beans			3.5
TRADITIONAL EGGS BENEDICT	GO		
<i>florentine (spinach)</i>	V		14.9
<i>bacon</i>			18.9
<i>smoked ham</i>			18.9
<i>smoked salmon</i>			19.5

ADD TO YOUR BREAKFAST

bacon	4.5	roast tomato	4.0	baked beans	3.5
smoked salmon	5.0	grilled haloumi	4.5	free range egg	3.5
avocado	4.5	fetta	4.5	sourdough toast	2.5
mushrooms	4.5	hash browns (2)	4.5	gf toast	3.0

V vegetarian

GF gluten-free

GO gluten-free option

LUNCH

11:30 - 3:00 PM

BRUNCH & SHARED PLATES

FREE RANGE EGGS FRIED <i>served with roasted tomato & toast</i>	V		
			11.0
add bacon			4.5
BRUSCHETTA ON SOURDOUGH <i>smoked salmon, pesto, rocket, fetta, fresh tomato & fried capers</i>	GO		
			17.5
CORN FRITTER STACK <i>with avocado salsa, grilled haloumi, sliced tomato, & aioli</i>	GF		
			16.9
add bacon			4.5
add smoked salmon			5.0

OBF MEZZA BOARD <i>pickled vegetables, dips, pesto, smoked salmon, smoked ham, grilled haloumi & flat bread</i>	GO		
			22.0
ASSORTED DIP PLATE <i>Trio of house made dips served with Turkish fingers</i>	V		
			14.5

CAFE CLASSICS & BURGERS

BEEF BRISKET BURGER <i>on toasted brioche with lettuce, tomato, caramelised onion, cheese, fried egg, bbq sauce and fries</i>	GO		
			18.5
BLT <i>with avocado salsa, aioli on toasted brioche and chips</i>	GO		
			15.9
VEGO BURGER <i>with grilled haloumi, tomato, avocado salsa & pesto field mushrooms and chips</i>	GO		
			17.5

MAIN MEALS

HERB MARINATED PRAWNS <i>pan seared served on a salad of red cabbage, shaved fennel, radish, apple & walnut with chilli aioli dipping sauce</i>	GF		
			23.5
CLEAN & GREEN <i>sauteed spinach, asparagus, broccolini, spiced chickpeas, pesto, grilled haloumi, cherry tomatoes, Dukkah, hommus & pocket bread</i>	V		
			19.5
PUMPKIN, PINE NUTS & FETTA ARANCINI BALLS <i>with Greek salad, hommus, pesto & Turkish fingers</i>	V		
			18.5
GRILLED BARRAMUNDI FILLET <i>with freshly tossed salad, dill caper aioli and chips</i>	GF		
			21.5
MOROCCAN SPICED LAMB CUTLETS (2) <i>on roast cauliflower, sweet potato & baby spinach salad with herb aioli & Macadamia nut crumble</i>	GF		
			23.5

ADD TO YOUR LUNCH

CLASSIC CHIPS	S/L 4.5 / 7.5
EGG FRIED	3.5
BACON	4.5
SMOKED SALMON	5.0
GRILLED HALOUMI	4.5
SIDE SALAD	6.5
AIOLI	2.0

V vegetarian

GF gluten-free

GO gluten-free option