

BREAKFAST

6.00 am - 11.45 am

PLEASE ORDER AT COUNTER

VG Vegan | VT Vegetarian | GF Gluten Free | DF Dairy Free

Freshly baked Pastries & Muffins – see what's on offer 5

Fresh Scone with Strawberry Jam & Cream 6

Toast

Lawley's Sourdough Pagnotta, Multigrain or Gluten Free

Assorted Jams, Marmalade, Honey, Peanut Paste or Vegemite 7

Toasted Fruit Bread 10

Toasted Ham & Cheese Croissant 9

Crunchy Paleo Granola

Coconut yoghurt, fresh berries & rockmelon salsa (VG, GF) 19

Buttermilk Pancakes

Strawberry Compote, Maple Syrup, Bacon, Double Cream, Fresh Strawberries & Crunchy Almond Praline 17

Smashed Avocado on Grilled Multigrain, Fresh Tomato & Feta

(VT, GF, DFO, VGO) 23

Eggs – Scrambled/Poached/Fried with Toasted Sourdough

(GFO, DFO) 14

Big Breakfast

Eggs, any kind, on toasted sourdough with bacon, chipolatas, mushroom, spinach, roasted Roma tomato & hash browns (GFO) 27

Eggs Benedict

2 poached eggs, sautéed spinach & hollandaise on toasted sourdough (VT, GFO) 19

Add smoked salmon 7 Add bacon 6

Coriander Cream Cheese Bagel

Avocado, poached egg, rocket, smoked salmon 21

SIDES

Extra 2 eggs 5

Garlic mushrooms | Spinach | Roasted tomatoes | 2 Hash browns | Hollandaise 5

Avocado | Free range ham | Grilled bacon | 2 Pork chipolatas 6

Smoked salmon 7



barchetta

PLEASE ORDER AT COUNTER

DRINKS

Coffee cappuccino, flat white, latte, long black, double espresso, chai latte 4.2

mocha, hot chocolate, long macchiato 4.5

affogato, vienna (white or black) 4.75

espresso, short macchiato 3.7 babycino 2.5

extras: soy milk, almond milk, oat milk, lactose free milk 0.5 extra shot 1

syrups: caramel, hazelnut, vanilla **mug** 1

Teas English breakfast, earl grey, green, jasmine, peppermint, chamomile, lemongrass & ginger, chai 4.5

Prana Chai 5.5

Shakes chocolate, strawberry, banana, caramel, spearmint, salted caramel, chocolate & PB 7

Smoothies banana, mixed berry or mango banana 8

extras: icecream, soy milk, almond milk, oat milk, lactose free milk 0.5

Iced Drinks coffee, chocolate or mocha served with ice cream, cream or both 7

extras: soy milk, almond milk, oat milk, lactose free milk 0.5

Kombucha (330ml) Ginger or Strawberry Hibiscus 6.5

Kreol sparkling apple cider vinegar prebiotic drink **(330ml)** 6.5

Lemon & Ginger or Passionfruit & Orange or Mango, Lime & Turmeric

Cold Press Juices 8

Orange

Lemon Ginger Tonic – lemon, apple and ginger

Breakfast Cocktails

Bloody Mary – vodka, tomato juice, tabasco, Worcestershire sauce, cracked pepper and lemon 15.5

Bellini – prosecco and peach juice 14

Mimosa – prosecco and orange juice 16

Espresso Martini – vanilla vodka, kahlua, espresso, sugar syrup and ice 15

House Wine Glass – pinot grigio or shiraz 8

For other alcoholic drinks please ask for our wine list ☺



LUNCH & DINNER

PLEASE ORDER AT COUNTER

Noon – close

VG Vegan | VT Vegetarian | GF Gluten Free | DF Dairy Free | O Option

Grilled garlic ciabatta, mixed olives (VG, GFO) 17

Tomato Bruschetta w Basil Pesto

W crumbled Danish feta (VT, VGO, GFO) 20

BLT (Lunch only until 5.00pm)

Grilled sourdough with bacon, tomato, smashed avocado, cheese, iceberg lettuce, mayonnaise w crispy chips & tomato ketchup (VTO, GFO) 21

Autumn Vege Nourish Bowl

Spiced roasted sweet potato, broccoli, baby corn, grape tomatoes, chickpea Kasundi, green herb hummus, toasted seeds, green leaves & coriander (VG, GF, DF) 25

Bulgogi Beef Burger

Tomato, lettuce, mayo, grilled onion, chips 24

Korean Fried Chicken Burger

Sweet chilli sauce, mayo, cos lettuce, chips 24

Lemon Pepper Squid

Lemon mayo, garden salad (DFO) 24

Crispy Fried Herb Crumbed Shark Bay Whiting

Fennel, tomato & pear salad, crispy chips and tartar sauce 39

Pan Fried Market Fish

Lemon mayo, green leaves, crispy chips (DFO, GF) 42

Fragrant Thai Seafood Curry

King prawns, Snapper, Shark Bay scallops & broccoli in fragrant green curry w jasmine rice, coriander, fresh chilli, lime & crispy fried shallots (DF, GF) 42

PASTA

Spaghettoni w king prawns, garlic, chilli, cherry tomatoes, fennel & lemon (DF) 39

Crispy Chips

Sea salt & lemon aioli (VT, GF, DFO) 10

Garden Salad

Green Leaves, grape tomatoes, fennel, honey mustard dressing (VT, GF, DF) 10

PIZZAS ON
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PIZZA

Gluten Free Pizza available 3

Garlic Pizza

Garlic oil, Rosemary, oregano, sea salt (VT) 10

Bianca

Garlic, Parmesan, mozzarella (VT) 17

Margherita

Tomato, mozzarella, basil (VT) 20

Funghi

Wild mushrooms, cream, mozzarella, rocket, truffle oil (VT) 20

Hawaiian

Ham, pineapple, tomato, mozzarella 22

Pepperoni

Pepperoni, chilli, tomato, mozzarella, oregano 23

Capricciosa

Ham, mushrooms, artichokes, olives, tomato, mozzarella 24

Bulgogi

Korean style ground beef, caramelised onion, cream, mozzarella, fresh chilli, coriander 24

SWEET TREATS

Chocolate Almond Cake

Thick cream, pistachio praline & Nana's chocolate sauce (VT, GF) 15

Dessert Affogato

Espresso with Frangelico, Baileys or Amaretto and vanilla ice cream 12

SPECIAL \$8 Stubbie Single Fin \$8 Wine Glass House Wine
For other alcoholic drinks see wine list attached ☺

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espresso, short macchiato 3.7 babycino 2.5

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Smoothies banana, mixed berry or mango banana 8

Iced Drinks coffee, chocolate or mocha served with ice cream, cream or both 7

Kombucha (330ml) Ginger or Strawberry Hibiscus 6.5

Soft Drinks Coke, Sprite, Soda & Lime, Lemon Lime Bitters 6

Cold Press Juices 8

Fresh Orange

Lemon Ginger Tonic – lemon, apple and ginger



barchetta