

frappes

perfectly blended with milk and ice \$5.5

- Frosted Latte (iced coffee) *made from the finest arabica coffee*
- Chocolate Decadence *double dutch – for chocie lovers*
- Mocha Glacier *blend of cocoa and coffee*
- Extreme Toffee *coffee with real toffee*
- Caramel De Leche *deliciously caramel*
- White Choc Symphony *a chocolate explosion*
- Double Fudge Mocha *coffee with dutch cocoa*
- Iced Chai *blend of cinnamon and Indian spices*
- Matcha Green Tea *perfect for the green tea lover*
- Blueberry Matcha *taste of fresh blueberries and green tea*
- Pistachio *the rich, authentic taste of pistachio*
- Honeydew Melon *the lush sweet taste of ripe melons*
Add vanilla ice cream \$1

smoothies

blended with vanilla base and ice \$5.5

- Feijoa & Apple *blend of rich feijoa and juicy apple*
- Lemon & Lime *refreshingly full of zest*
- Mango *seriously juicy mango*
- Summer Berry *boysenberry, strawberry, raspberry*
- Tropical *tempting mix of tropical fruits*
Add vanilla ice cream \$1

juices & sodas

- Fresh Squeezed Juice \$4.5
orange, apple, pineapple, tomato, grapefruit, cranberry, spirulina
- 'Allganics' still organic juice \$4
apple, guava, orange and mango, cranberry and apple
- 'Allganics' sparkling organic juice \$4
pineapple, passion and apple, feijoa and apple, pomegranate cranberry and apple
- Soft drinks \$3.5
coke, diet coke, lemonade
- San Pellegrino \$5
sparkling 500ml
\$10
sparkling 1lt
- Bottled Water \$4
- Bundaberg \$4
ginger beer, lemon lime and bitters
- Energy Drink \$4
- 'Teza' fruit infused iced teas \$5
lemon and mandarin, mango and ginger, velvetberry, peach and passionflower



a gorgeous range of fresh teas served in a unique silk pouche to create the perfect extraction

\$4

- English Breakfast (classic blend)
steep 2 to 3 mins - medium strength black tea
- Lavender Grey (classic blend)
steep 2 to 3 mins – black tea scented with lavender flowers and oil of bergamot
- Honeydew Green (signature blend)
steep 1 min – green tea, honeydew pieces and natural apricot flavours
- Malabar Chai (signature blend)
steep +5 mins – pure black tea with flavours of cardamom, cinnamon and ginger
- Cleopatra's Champagne (herbal infusions)
steep +5 mins – chamomile flowers, rose petals and lavender buds
- Peppermint Leaves (herbal infusions)
steep +5 mins – aromatic and soothing peppermint herbal infusion
- Fruits of Eden Tisane (herbal infusions)
steep +5 mins – blend of hibiscus flowers, rose hips, hawthorn berry, cranberry, lemon peel and natural cherry flavour
- Lemongrass and Ginger (herbal infusions)
steep +5 mins – blend of lemongrass, ginger, rose hips and hibiscus flower

wines

	piccolo	bottle
Lindauer fraise	\$7.5	
Lindauer brut cuvée	\$7.5	\$30
Lindauer Special Reserve brut cuvée		\$40
	glass	bottle
Settlers Hill chardonnay	\$6.5	\$30
Church Road chardonnay	\$9	\$45
Stoneleigh sauvignon blanc	\$8	\$40
Huntaway sauvignon blanc	\$9	\$45
Triple Bank pinot gris	\$8	\$40
Stoneleigh pinot noir rosé	\$8	\$40
Boundary Kings Rd pinot noir	\$8	\$40
Wyndham Bin 555 shiraz	\$7	\$35
Church Road cabernet merlot	\$9	\$45

beers

Heineken	\$6.5
Stella Artois	\$6.5
Corona	\$6.5
Speight's Old Dark	\$6.5



coffee

- Ristretto \$3
15 – 20ml restricted shot served in a demitasse
- Espresso \$3
single shot providing a rich golden crema in a demitasse
- Long Black \$3.5
a double shot served with hot water on the side
- Americano \$3
a single shot over a large cup of hot water emulating the softer flavour of filter coffee
- Flat White \$3.5
a single espresso textured with velvet milk
- Cappuccino \$3.5
a single espresso crowned with textured lush foam
- Piccolo Latte \$3
a single shot textured with lush milk – served in a baby glass
- Caffe Latte \$4
a double shot textured with lush velvet milk – served in a glass
- Other latte flavours to try extra \$0.5
vanilla, caramel, matcha green tea or white chocolate
- Macchiato – short or long \$3
an espresso stained with lush velvet milk
- Mocha \$4
a double shot blended with Belgian hot chocolate
- Con Panna \$3
a single shot in a demi crowned with whipped cream
- Affogato \$4
double shot extracted over rich vanilla ice cream
- Hot Chocolate \$4
rich Belgian chocolate blended with lush velvet milk served with marshmallows and a dusting of Belgian chocolate
- Chai Latte \$4
an aromatic blend of black tea, cinnamon, honey and spices all blended with lush textured milk

extras

large cup	\$0.6	soy milk	\$0.6
bowl	\$0.6	rice milk	\$0.6
extra shot	\$0.6	gluten free soy milk	\$0.6
decaf	\$0.6		

- Flavoured shot to go with your coffee \$0.5
vanilla, raspberry, hazelnut, gingerbread, caramel or irish creme





breakfast

served all day

Bagels <i>bagels and cream cheese</i> • with preserves • with bacon and tomato • with smoked salmon and avocado	\$8 \$12 \$14
Euro <i>two croissants served with preserves and a latte bowl</i>	\$12
Fresh Fruit Salad <i>seasonal fresh fruit with honey yoghurt</i>	\$8
Breakfast Crumble <i>seasonal fruit (fresh or poached) topped with toasted muesli crumble and mascarpone mousse</i>	\$9.5
Anyway Eggs <i>two free range eggs cooked to your liking on white or 5 grain toast</i>	\$8.5
Early Bird <i>gf</i> <i>bacon and free range eggs on white or 5 grain toast. If ordered before midday, enjoy a FREE coffee * or tea (drink must be ordered at the same time as your breakfast) * regular sized flat white or cappuccino. Decaf/Soy extra</i>	\$12.5
Big Breakfast <i>vo & gf</i> <i>bacon, free range eggs any style, kransky, mushrooms, grilled tomato and hash browns with either white or 5 grain toast</i>	\$18
Mini Breakfast <i>vo & gf</i> <i>a smaller version of the Big Breakfast for the smaller appetite</i>	\$14
Eggs Benedict <i>gf</i> <i>toasted English muffins layered with hash brown, topped with two free range poached eggs and dressed in homemade wholegrain hollandaise served with basil pesto</i> • bacon • spinach and avocado • smoked salmon	\$16 \$16 \$16.5
Nude Breakfast <i>vo & gf</i> <i>5 grain toast layered with champagne ham, fresh tomato, avocado and a free range poached egg drizzled with homemade citrus dressing</i> • smoked salmon	\$13 \$14.5
Omelette <i>vo</i> <i>ham, tomato, spring onion, cheese with garden salad and pesto dressing</i> • smoked salmon	\$16 \$17
Cinnamon French Toast <i>vo</i> <i>served with bacon, banana and maple syrup</i>	\$16
Buttermilk Hotcakes <i>vo</i> <i>gluten free hotcakes and bacon served with warm poached fruit and maple syrup</i>	\$13.5

GLUTEN Free Options : \$1.5 per dish
we strive to source the best quality gluten free ingredients for you however it does come at a small cost

brunch

Soup of the day with fresh bread <i>check our specials board for today's flavour</i>	\$POA
Classic BLT <i>vo & gf</i> <i>bacon, lettuce, tomato with capsicum aioli and basil pesto on toasted Turkish flat bread. Served with fries</i> • chicken and bacon	\$15.5 \$17.5
Creamy Mushrooms and Bacon <i>vo</i> <i>mixed mushrooms and bacon in creamy sauce served on bubble and squeak</i>	\$17.5
Sweetcorn Fritters <i>vo</i> <i>home-style fritters stacked with bacon, avocado and salsa cruda</i>	\$16
Parmesan Chicken <i>pan fried chicken breast in a parmesan crust served with broadbeans and baby potatoes dressed in a rich béarnaise sauce</i>	\$18
Chicken, Avocado and Brie Burger <i>gf</i> <i>chicken, avocado and brie with cranberry aioli, lettuce and pickles. Served with fries</i>	\$17.5
Roast Lamb Rump <i>roast lamb rump with minted baby potatoes and buttered spinach in a rosemary, smoked garlic and red wine reduction</i>	\$18
Steak Sandwich <i>gf</i> <i>scotch fillet on toasted Turkish flat bread with lettuce, tomato, béarnaise sauce and red onion jam. Served with salad or fries</i>	\$18
Grilled Vege Stack <i>eggplant, courgette, red pepper with salad and goats feta with sundried tomato and fennel jam</i>	\$16
Risotto Special <i>check our specials board for today's selection</i>	\$POA
Pasta of the Day <i>check our specials board for today's selection</i>	\$POA
Fish of the Day <i>check our specials board for today's selection</i>	\$POA

where possible, our chefs are happy to remove ingredients at no extra cost, however substitutions are chargeable

nibbles

Spiced Wedges <i>served with sour cream</i>	\$8.5
Fries <i>a bowl of fries with tomato sauce</i>	\$5

\$3 add ons

More add ons available, please ask our staff

- avocado
- bacon
- hash browns
- kranskys
- mushrooms
- tomato – grilled or fresh
- spinach

kids menu

children 12 years and under
served all day

Kids Hotcakes <i>two gluten free hotcakes with bacon, banana, marshmallows, maple syrup and sprinkled with hundreds and thousands</i>	\$8.5
Sweetcorn Fritters <i>home-style fritters served with bacon and salsa cruda</i>	\$8.5
Junior Breakfast <i>toasted English muffin, free range scrambled egg and bacon</i>	\$7.5
Toasty <i>ham and cheese toasted sandwich with fries</i>	\$7.5
Kids Lunch Box <i>sandwich (please select from the following - ham, cheese, peanut butter, jam, nutella, vegemite), fruit, juice and a treat!</i>	\$7
Chocolate Sundae	\$5
Brownie with Ice Cream	\$5
Kiddy Juice	\$3

sweet selection

we offer a fabulous selection of homestyle treats in our cabinet take a look for yourself

we are using free range eggs

vo = vegetarian option available

gf = gluten free available

our kitchen opens @ 7.30am
Mon-Fri, 8am Sat & Sun
and closes at 3pm