

# ALL DAY MENU until 2.30pm

Options available on request : DF : Dairy Free | GFA : Gluten friendly | V : Vegetarian | VEA : Vegan available

<b>WINTER WARM PORRIDGE V</b>	\$16.5
Creamy oat porridge with lemon and whiskey poached pear, freeze dried honeycomb and hazelnut crunch	
<b>CHIA PUDDING GRANOLA V</b>	\$17
Vanilla, cinnamon and coconut chia pudding with house granola, seasonal fruits, lemon curd and freeze dried honeycomb	
<b>NEW YORK BAGELS</b>	
- jam & cream cheese	\$12.5
- house smoked salmon, fried capers, cream cheese and pickled red onions	\$16.5
<b>CREAMY MUSHROOM BAGEL GFA   V   DF</b>	\$24.5
Creamy button mushrooms on New York bagels with goats feta, bacon and rocket	
<b>EGGS ON TOAST GFA</b>	\$13
Eggs (fried or poached) with house made chutney on multigrain or sourdough toast	
- scrambled + \$1.5	
<b>EARLY BIRD GFA</b> until 10.30am	\$19
Two eggs (fried or poached) on sourdough or multigrain toast with bacon and your choice of regular coffee or tea	
- scrambled + \$1.5	
<b>EGGS BENEDICT GFA   V</b>	\$21.5
Poached eggs on an English muffin and citrus hollandaise with either spinach or hash brown	
- streaky bacon	\$24.5
- house smoked salmon	\$26
- portobello mushrooms	\$24.5
<b>FRENCH TOAST V</b>	\$25
Buttery cinnamon brioche, banana flambé with brandy, bacon, mixed berry and macadamia crunch on chocolate anglaise	
<b>BREAKFAST BURGER</b>	\$17.5
Fried egg, bacon, hash brown, cheddar cheese, house made tomato chutney and hash nuggets served on a brioche bun	
<b>AVOCADO BRUSCHETTA</b>	\$23.5
Prosciutto, avocado and cream cheese whip, bocconcini, garlic smoked tomato, balsamic reduction and fresh basil	

<b>BIG BREAKFAST GFA</b>	\$26.5
Eggs (fried or poached) on sourdough or multigrain toast, kransky, hash brown, roasted vine tomato, bacon and portobello mushroom	
- scrambled + \$1.5	
<b>MINI BREAKFAST GFA   V   VEA</b>	\$18
A half portion of the Big Breakfast	
- scrambled + \$1.5	
<b>OMELETTE GFA   V</b>	
3 egg omelette with toasted sourdough and house salad	
- chorizo, feta, caramelised onion, tomato and rocket	\$24
- salmon, blue cheese, rocket and dukkah (contains nuts)	\$25
<b>COFFEE RUBBED BEEF BURGER DF</b>	\$25.5
180g beef patty rubbed in coffee on a homemade pumpkin sage bun with mustard, pickled cabbage, aged cheddar, fried egg, chipotle mayo served with beer battered fries & aioli or salad	
<b>CHICKEN SCHNITZEL DF</b>	\$26.5
Panko crumbed chicken on smoked crushed tomato, truffle mash potato and parmesan wafer	
<b>LAMB CORN FRITTERS DF</b>	\$24.5
Herbed corn fritters topped with slow braised lamb, herb salad, chive sour cream drizzled with coffee chocolate jus	
<b>TRIO OF MOROCCAN CHICKEN BAO BUN DF</b>	\$25.5
Moroccan chicken with brie, beetroot slaw, caramelised peanuts, tahini yoghurt on a bao bun	
<b>BRATWURST &amp; MASH GFA   DF</b>	\$26.5
Spicy pork bratwurst sausage on colcannon mash, balsamic glazed baby beetroot, parmesan wafer, micro herbs with coffee chocolate jus	
<b>JERK SPICED MINCE ON TOAST GFA   DF</b>	\$24.5
Jamaican jerk spiced mince on sourdough with gouda, fresh cherry tomatoes, herb salad and a poached egg	
<b>ALTURA HOUSE SALAD DF   V   VEA</b>	\$17
Smoked crushed tomato, quinoa, mesclun, Danish feta, pickled red onion, beetroot and roast kumara	
- house smoked salmon   Moroccan chicken   pulled lamb + \$7	
- halloumi + \$6	

## KIDS MENU

<b>KIDS BREAKFAST</b>	\$12
Poached egg, bacon, hash brown on sourdough	
<b>KIDS CHICKEN &amp; CHIPS</b>	\$12
Crumbed chicken tenders or nuggets with chips	
<b>KIDS FRENCH TOAST</b>	\$15.5
Caramelised banana on brioche with maple syrup	
<b>KIDS BURGER</b>	\$14.5
100gm beef patty, cheese and tomato sauce with fries	

## TO SHARE

<b>BEER BATTERED FRIES</b> served with house made garlic aioli	
- small	\$5
- large	\$8.5
<b>WEDGES</b> served with sour cream and sweet chilli	
- small	\$5
- large	\$8.5
- add bacon & cheese + \$8	

## SIDES

House smoked salmon / chicken	\$7
Streaky bacon / kransky / chorizo	\$6
Portobello mushrooms / grilled tomato / grilled halloumi	\$6
Egg (1)	\$3
Scrambled eggs (2)	\$8
Hash Brown (2)	\$4
Toast (1)	\$2.5
Gluten free toast (1)	\$3.5
Our GF bread is free of gluten, wheat, dairy, eggs, nuts and refined sugar, may contain seeds	

\* Please inform us of any allergies

\* No substitutions

\* We only use free range eggs

\* We have taken care to ensure food safety but we cannot fully guarantee that any dish is completely free of nuts, gluten, dairy and/or other allergens

## COFFEE

Black	Short	\$4	Long	\$4.5
White	Reg	\$5	Large	\$5.5
Mocha	Reg	\$5.5	Large	\$6
White Choc Mocha	Reg	\$5.5	Large	\$6
Hot Chocolate <i>DF option available</i>	Reg	\$5.2	Large	\$6
Chai Latte (Sweet or Spiced)	Reg	\$5.2	Large	\$5.7
Turmeric Latte	Reg	\$5.5	Large	\$6
GF Matcha Green Tea <i>DF option available</i>	Reg	\$5.5	Large	\$6
GF White Choc Symphony <i>DF option available</i>	Reg	\$5.2	Large	\$6
GF Double Fudge Mocha <i>DF option available</i>	Reg	\$5.5	Large	\$6
Mint Choc Chip	Reg	\$5.5	Large	\$6
Salted Caramel	Reg	\$5.5	Large	\$6
Cold Drip	Reg	\$5.2		
Nitro Coffee	Reg	\$6		

### From the Brew Bar (served with our Specialty Origins)

Aeropress	\$9
December Dripper	\$9
Brewista for 2	\$15.5

### Extra Stuff

Syrup shots (caramel, vanilla, hazelnut, butterscotch, gingerbread)	\$0.8
Decaf, soy milk, almond milk, coconut milk, oat milk, extra shots	\$0.8

## TEAS - \$5

**English Breakfast** (classic blend)

Steep 2 to 3 mins - medium strength black tea

**Supreme Earl Grey** (classic blend)

Steep 2 to 3 mins - black tea marigold flowers, citrus peel and oil of bergamot

**Honeydew Green** (signature blend)

Steep 1 min - green tea, honeydew pieces and natural apricot flavour

**Malabar Chai** (signature blend)

Steep 5+ mins - pure black tea with flavours of cardamom, cinnamon and ginger

**Chamomile Blossom** (herbal infusions)

Steep 5+ mins - chamomile flowers, rose petals and lavender buds

**Fruits of Eden Tisane** (herbal infusions)

Steep 5+ mins - blend of hibiscus flowers, rosehip, hawthorn berry, cranberry, lemon peel and natural cherry flavour

**Lemongrass and Ginger** (herbal infusions)

Steep 5+ mins - blend of lemongrass, ginger, rosehip and hibiscus flower

**Peppermint** (signature blend)

Steep 3 to 6 mins - cool, minty, fresh and rejuvenating

**Spring Green** (signature blend)

Steep 2 to 3 mins - green tea, rose petals, corn flowers, marigold petals & citrus peel

**Lemon, Honey, Ginger Toddy**

Trio of sourness, zest and sweetness

## COLD BEVERAGE

### Bottled Soda \$5

Karma Cola  
Karma Cola Sugar Free  
Lemmy Lemonade  
Lemmy Lime Bitters  
Gingerella  
Mango and Passionfruit Kombucha  
Raspberry and Lemon Kombucha  
Bottled Water

### Almighty Juices \$5

Apple  
Guava, lime, apple  
Carrot, orange, turmeric  
Orange, mango, apple

### Cold Press \$9

Orange  
Red - apple, carrot, beetroot, ginger  
Green - green apple, cucumber, kale  
Yellow - pineapple, turmeric, cucumber, lemon, ginger

### Cappuccine Frappes \$8

*blended with ice and served with cream*  
Iced Coffee  
Iced Chocolate *DF option*  
Iced Mocha  
Iced Chai  
Mint Choc Chip  
Salted Caramel  
GF Matcha Green Tea *DF option*  
GF White Choc Symphony *DF option*  
GF Double Fudge Mocha *DF option*  
+ vanilla ice cream \$2

### Smoothies (DF option available) \$8

*blended with vanilla base and ice*  
Feijoa & Apple  
Lemon & Lime  
Mango  
Summer Berry  
Tropical  
Banana  
Black Forest  
+ vanilla ice cream \$2

## ALCOHOLIC BEVERAGE

### Beer \$9.5

Corona  
Peroni  
Heineken Light  
Asahi Super Dry

### Wine Glass \$12 Bottle \$39

Stone Paddock Organic Sauv Blanc  
Stone Paddock Organic Rosé  
Stone Paddock Chardonnay  
Unison Bumble Bee Pinot Gris  
Askerne Pinot Noir  
Lindauer Brut Cuvée (200ml btl) \$12  
Prosecco (200ml btl) \$12