

BREAKFAST

8 – 11.30

Eggs on Toast on sourdough
(poached, fried or scrambled) (v) 13

Bacon roll with scrambled egg &
onion jam on a *brioche roll* 13

Smashed Avocado, whipped
fetta, dukka, chilli, mint, rocket, on
sourdough (v, vgo) 17

Eggs Benedict - 2 poached eggs on
sourdough with hollandaise sauce &
your choice of

Ham 18

Spinach 18

Avocado 18

Smoked Salmon 21

3 egg **Omelette** on sourdough

Braised onion, baby spinach,
mushroom, parsley, fetta (v) 18

Braised onion, ham, cheese &
tomato, parsley 18

gf = gluten free

vgo = vegan option

vg = vegan

v = vegetarian

Add on

Smoked salmon 5

Chorizo

Haloumi

Avocado 4

Bacon

Baby spinach

Mushrooms

Oven roasted tomatoes

Hash browns (2)

Belgium waffle (1)

An egg (poached) 2

Hollandaise sauce

Extra slice of toast

Granola House made Toasted mix
of rolled oats sultanas, craisins,
shredded coconut, pepitas, walnuts,
cashews, sunflower seeds, coconut
oil and rice malt syrup served with
seasonal fruit, Greek yoghurt &
warm milk (v, vgo) 15

Chia seed cup Ginger and orange
chia seeds with seasonal fruit and
Greek yoghurt (v, vgo) 9.50

Gluten free bread substitution 2.50
*Create your own breakfast from
our "add on" choices
\$4 service fee plus add on choices*

Toast 2 slices of sourdough
with butter & your choice of 6
Strawberry jam, vegemite
or honey

Croissant

Ham & Cheese 7.90

Cheese 7.90

Nutella 7.90

Plain 6

Add tomato 1

Add mushrooms 4

Add smashed avocado 4

House-made **breads** - Toasted &
served with butter

Banana Bread 7.90

Fruit Bread 7.90

2 Belgium **Waffles** & maple syrup

With bacon 14

With ice-cream & maple butter 14

Traditional Toasties

On white sandwich bread only

Cheese 5

Ham & Cheese 5.50

Egg & Bacon 7.90

Add tomato 1

Menu variation may incur a minimum \$3 surcharge and a delay in preparing your meal

15% surcharge applies on public holidays

not all ingredients are listed please advise staff of any allergies

LUNCH

12 – 2.30

Burgers served on Brioche Roll
Substitute for a Gluten free roll 2.50

Portuguese **Chicken** - tomato
 relish, haloumi, tomato,
 lettuce & aioli 16.50

Grass fed Angus **Beef** - cheese,
 onion, tomato, lettuce, tomato
 sauce & aioli 16.50

Falafel - hommus, mint, tzatziki,
 tomato, garden salad (v, vgo) 16.50

Garfish - Panko crumbed, cheese,
 coleslaw, tzatziki, tomato, garden
 salad 17.50

Add side serve Chips Traditional or sweet potato 3.50

Bowl of **Chips** served with aioli
 Traditional 9.50
 Sweet potato 11

Fish & chips with garden salad
 and tartare sauce 18

gf = gluten free
 vgo = vegan option
 vg = vegan
 v = vegetarian

Soup of the day 12.90
 Served with buttered toast

Tortilla - roasted pumpkin,
 zucchini, fetta and mushrooms (gf, v) 8

3 Zucchini fritters (v) 8

Add side serve	
Garden salad	4.90
Chips Traditional or sweet potato	3.50
Tomato relish	1

Warm **Baked Pumpkin Salad**
 a wedge of pumpkin with hummus,
 pepitas, walnuts, herb salad, sesame
 seeds & butter sauce (v, gf, vgo) 19.50

Quinoa Salad Rocket, mint,
 Sprouted beans, capsicum, baby
 spinach, carrot, papaya, pumpkin &
 pepitas (gf, v, vg) 19.50

Add to salad	
Chicken	5
Smoked Salmon	5
Haloumi	5
Chorizo	5

Croissant

Ham & Cheese 7.90
 Cheese 7.90
 Nutella 7.90
 Plain 6
 Add tomato 1
 Add mushrooms 4
 Add smashed avocado 4

Waffles

2 Belgium **Waffles** & maple syrup
 With bacon 14
 With ice-cream & maple butter 14

Dessert

Sticky date pudding with toffee sauce
 & Vanilla bean ice-cream 14
Affogato -Vanilla bean ice-cream
 & espresso 8.50
 Add Frangelico 7.50

Cheese plate

Sharp aged Cheddar with dried fruit
 & nuts with wafers 14

See display for our selection of cakes

A glass of wine or beer with lunch?? Why not  You'll never get another today

Menu variation may incur a minimum \$3 surcharge and a delay in preparing your meal

15% surcharge applies on public holidays

not all ingredients are listed please advise staff of any allergies

SNACKS 8 – 2.30 (3.30 on weekends and public holidays)

Hot Dogs

Deluxe **Vienna** sausage on a crusty oven baked baguette with butter & tomato sauce 7.90

Deluxe Hot Dog 11.90
with cheese, bacon & onion

Lounders Hot Dog 11.90
with cheese & coleslaw

Waffles

2 Belgium Waffles with maple syrup
With bacon 14
With ice-cream & maple butter 14

Cheese plate

Sharp aged Cheddar with dried fruit & nuts with wafers 14

Croissant

Ham & Cheese 7.90
Cheese 7.90
Nutella 7.90
Plain 6
Add tomato 1
Add mushrooms 4
Add smashed avocado 4

Traditional Toastie

On white sandwich bread only
Gluten free substitution - \$2.50
Rye Sourdough substitution - \$2
Cheese 5
Ham & Cheese 5.50
Egg and Bacon 7.90
Add tomato 1
Add mushrooms 4
Add smashed avocado 4

Available after 11.30am

Chips

Cone of Chips 5
Bowl of Chips served with aioli
Traditional 9.50
Sweet potato 11

Old Favourites

Chicken Nuggets (6) 5
Dim Sims 2
Chiko Roll 4.80
Spring Rolls (3) with sweet Chilli 8

See display for our selection of biscuits, cakes & ice-cream

COFFEE & MILKSHAKES

Coffee

Espresso	3.70
Ristretto	3.70
Macchiato	3.70
Piccolo	3.70

Dine in	cup	mug
Takeaway	sml	large

Flat white	4.20	5.30
Long Black	4.20	5.30
Latte	4.20	5.30
Cappuccino	4.20	5.30

Hot Chocolate	4.20	5.30
Mocha	4.70	5.80
Chai Latte	4.70	5.80

Extra Shot	1
Decaf	0.50
Flavoured shots	0.50
Caramel, Vanilla, Hazelnut	

Milk alternatives	0.50
Lactose Free (Zymil), Almond, Coconut, Soy	

Affogato - Vanilla bean ice-cream & espresso	8.50
Add Frangelico	7.50

Nutritional Lattes

Dine In	glass	mug
Takeaway	small	large
	5.50	6.50

Milk alternatives 0.50
Lactose Free (Zymil), Almond, Coconut, Soy

Beetroot Latte

Beetroot powder (45%), coconut milk powder, cacao, cinnamon, ginger, Stevia
Decreases risk of obesity, diabetes, heart disease and overall mortality. Lowers blood pressure, slows progress of dementia. Helps digestion and regularity. Rich source of folate, magnesium & potassium

Turmeric Latte

Turmeric (45%), cinnamon, ginger, black pepper, coconut milk powder, Stevia
Anti-inflammatory, immune system booster, offers relief for irritable bowel disease. Rheumatoid arthritis, cancer and depression

Minty Cacao Latte

Cacao (77%), coconut milk powder, Himalayan salt, mint oil (1%), Stevia
Energising and uplifting, good for settling upset stomachs and awakening mind. Pure mint oil used

Tea

Dine in	cup	mug	pot
Takeaway	sml	large	
	4.20	4.20	6.50

English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint
Ginger & Lemongrass

Cold Drinks

Iced Coffee	6.50
Iced Chocolate	6.50
Iced Mocha	6.70

Banana Smoothie	8.90
Banana, Greek Yoghurt, Honey & Nutmeg	

Milkshake	6.90
Thickshake	7.90

Strawberry, Chocolate, Banana, Vanilla, Caramel

See fridge for fruit juices & soft drinks

See display for our selection of biscuits and cakes

Menu variation may incur a minimum \$3 surcharge and a delay in preparing your meal

15% surcharge applies on public holidays

not all ingredients are listed please advise staff of any allergies

WINE, BEER & COCKTAILS

Beer

Coopers Pale Ale
 Corona
 Crown Lager
 Heineken
 Hahn Premium Light

9 Sparkling

Piccolos
 Patrick of Coonawarra 11
 Di Giorgio Sparkling Merlot 11
 Aramis Sparkling Pinot Grigio 9.50/40

Spirits

Tanqueray Gin & Tonic 10
 Bundaberg & Coke 10

Craft Beer

Golden IPA
 Pilsner

Stout

10 White & Rose

10.50

Aloft Sauvignon Blanc 9.50/40
 Longhop Pinot Gris 9.50/40
 Sangria (300ml bottle) 10
 Murray Street Vineyard Rosé 9.50/40
 Riot Wine Rosé (250ml Can) 14

Affogato - Vanilla bean

ice-cream & espresso 8.50
 Add Frangelico 7.50

*Goodieson Brewery
 McLaren Vale, South Australia*

Red

Cider

Apple
 Pear

10

Aloft Shiraz 9.50/40
 Riot Wine Grenache (250ml Can) 14
 Aramis Feather in Cap Cab/Merlot 35
 Majella The Musician Cab/Shiraz 40
 Lobethal Rd Tempranillo/Graciano 45
 Murray Street Vineyard GSM 45

Sidewood Adelaide Hills

Menu variation may incur a minimum \$3 surcharge and a delay in preparing your meal

15% surcharge applies on public holidays

not all ingredients are listed please advise staff of any allergies