

Big Breakfast Choice of your eggs on sourdough, mushrooms, bacon, chorizo, hash brown, relish, spinach and tomato Add hallumi \$5	32	Butter Chicken & Rice Bowl Serve with rice, raita & papadum
Add poached egg \$3		Vietnamese Chicken Rice Bowl (GF)
Smashed Avo (vg, vo, gfo) Medley tomato, meredith goat cheese, pomegranate, mix seeds, soft herbs, poached egg on thick cut multigrain	24	Rice, grilled chicken, cucumber, chilli, carrot, cabbage, corn salsa, mint, ranch dressing & sesame seeds
Rumbled Eggs on House Crumpets (vg) Asian style scramble, truffle oil, pecorino cheese, mushrooms, chives Add halloumi \$5	25	Fish Tacos (2 in serves) Battered King George whiting fish, slaw, chilli, corriander, sesame, corn salsa & chipotle mayo Served with chips
Turkish Eggs Herb Labneh, poched eggs, papita seeds,sumac, Turkish chilli oil & toast	24	Calamari & Chilli Lime Chips (GF) Pickled slaw, chips corriander, mint, basil farro, chilli, sesame & aioli
Chilli Scramble (GFO, VGO) Chorizo, heirloom tomato, green chilli & herb chutney, house chilli jam, fermented chilli oil, fried onion dust,	23	Battered Fish & Chips Lemon pepper whiting fish, served with herb chips, pickled slaw & ailoi
sesame, soft herbs, served on sourdough Add halloumi \$5		Falafel Bowl (vg, v, gf) Beetroot hummus, oak lettuce, sesame coated avo, quinoa seeds, roasted capsicum, cherry tom, faro dressing, pomegranate
Salmon Bruschetta (GFO) Lemon ricotta, heirloom tomatoes, salmon, sorrel, sesame, pumpkin seeds, iced onions, poached egg on multigra	25 ain	Add grilled chicken \$5
Fritters Zucchini, mozzarella & corn fritters, with spiced chutney, herb yoghurt, poached egg, corn salsa, chilli oil, parmesan	25	Mango & Vermicelli Salad (VG, V, GF) Noodles, mango, fresh veggies, Asian herbs, fried shallots, peanut granules, scud chilli & nam jim dressing Add Pork belly \$5 Add Thai chicken \$5
Pig Bene (GFO) Eggs benedicit with choice of bacon/pulled pork, spinach, poached eggs, chilli hollandise, julian apples, soft herbs and serve on Shokupan Add hallumi \$5	24	Grilled Hallumi Burger (vg) Served with lettuce, tomato, house chilli jam, aioli & chips
Breakfast Salad Bowl (v, vg, Gf) Baby spinach, cherry tomato, broccolini, avocado, quinoa, beetroot humus, roasted almond flakes, faro dressing Add poached egg \$3 Add grilled hallumi \$5	23	Korean Chicken Burger (GFO) Crispy butter milk chicken, lettuce, house signature Korean Ranch and served with chips GF bun \$2 Add bacon \$3
Acai & Granola Bowl (v, vg, Gf) Peanut butter, acai, house mixed seeds & nuts granola, coconut, seasonal fruits Add any of each \$1: Nutella, biscoff, pistachio spread, almond flakes	20	Angus Beef Burger (GFO) Angus brisket patty, USA cheese, lettuce, tomato, pickles, house sauce, Served with chips Add bacon \$3 Add egg \$3 Gf bun \$2
Mango Smoothie Bowl (vg, gf) Cold smoothie served with house vegnola, strwberry, chia seeds, coconut flakes	20	Pork Belly Baos (3 in serves)
Butter Milk Pancakes With seasonal fruits, mixed berry couli, blueberry compot, edible flowers, maple & vanilla ice cream	23	Crispy pork belly, julienne carrots, slaw, cilantro, chilli, fried shallots, sesame & peri peri mayo Add chips \$4
French Toast Mango curd, seasonal fruits, blueberry compot, maple syrup, vanilla ice cream, edible flowers	24	Loaded Fries (Pulled Pork) (GF) Fries loaded with pulled pork, peri peri mayo, korean sauce, chives & Grana Padano cheese
Eggs On Toast Free range eggs your way, garnished with sumac Swap toast for 2 house crumpet \$5	14	Bowl Of Chips (GF) Add Aioli \$1
Sides	•	KIDS MENU(Under 12)
GFO Extra egg tomato relish Hash brown roast tomato wild mushrooms grilled halloumi avo goat cheese wilted spinach hollandaise	3 5	Kids Scramble Add bacon \$3 Kids Pancake With maple, icecream, strawberries & banana
Bacon chorizo Smoked salmon	7	Kids Chicken Strips (GF) 13 Served with chips
Toasted (2 slice with your choice of spreads) House made crumpets 14 GFO	2	Please, advise if you have an allergy: V (Vegan), VO (Vegean Option) GF (Gluten Free), GFO(Glten Free Option) VG (Vegetarian)
Multigrain or courdough	10	

10% weekend surcharge and 15% Public Holiday Surcharge

DRINKS MENU

ORDER AT COUNTER

COFFEE

Coffee By St.Ali Roasters

BLACK 5

WHITE 5

HOT CHOCOLATE 5.5

MOCHA 6

TUMERIC LATTE 6

MATCHA LATTE 6

SPICED CHAI 6

WET CHAI (Prana chai) 7

ICED & FRAPPE

AFFOGATO ICED LONG BLACK 7.5 **ICED LATTE** 7.5 **ICED CHOCOLATE** 7.5 **ICED CHAI** 8 **ICED MOCHA** 8 **ICED MATCHA** 10 ICED STRAWBERRY MATCHA (HOUSE MADE PUREE) 10 ICED MANGO MATCHA (HOUSE MADE PUREE) **COFFEE FRAPPE MOCHA FRAPPE** 10

LUXE LATTE (COLD)

TEA

ENGLISH BREAKFAST | EARL GREY
PEPPERMINT
LEMONGRASS & GINGER | GREEN TEA

MILK SHAKES

CHOCOLATE 8
STRAWBERRY 8
VANILLA 8
SALTED CARAMEL 8
ESPRESSO 8
ALTERNATIVE MILKS +1

SOFT DRINKS

COKE | DIET COKE | SPRITE | FANTA 5
WATER 5
SPARKLING WATER 5
With free refills
GINGER BEER (non-alcoholic) 6

SMOOTHIES

BERRY BLAST (v, GF, VG)
Mixed berries (raspberries, strawberries & blueberries)
mint & apple juice

BANANA & PB (GF)
Banana, peanut butter, cinnamon, milk, vanilla icecream,
garnish with chia seeds

TROPICAL CRUSH (V, GF)
Golden Berry, mango, passionfruit, mint, mixed berries & apple juice

MANGO (GF)
Mango, mango sorbet, full cream milk,
garnish with coconut flakes

ALTERNATIVE MILKS

1

FRESH SQUEEZED JUICE

ORANGE 9
GREEN APPLE 10
CREATE YOUR OWN 11
Spinach, green apple, orange, celery

ours.

TWO BOYS BREW KOMBUCHA

FRENCH KISS
Hibiscus, Chamomile, Lavender & vanilla

SILK ROAD
Ginger, lemon myrtle, cinnamon & clove

ORGANIC WILD ONE SPARKLING

PASSION FRUIT
PINEAPPLE SLICE

ORGANIC WILD ONE JUICE

APPLE & GUAVA
LEAN & GREEN
BANANA, MANGO & APPLE

MOCKTAILS

SUNSET BY TREE
Mint, fresh passion fruit, cordial, lemon, simple syrup,
sparkling water

VIRGIN MOJITO
Fresh blueberries, cordial, simple syrup, mint, lemon,
sparkling water

ST. ALi Coffee (Orthodox)

A blend combining Brazil and Colombia lots, Orthodox is designed to have a rich apple jam,fudge and chocolate flavour. This is a tradional Italian-style cofee, with a ST. ALi third wave twist.