

SIMPLE BREAKFAST**9am – 3pm**

GRILLED CHEESE TOAST	14.50
(can be made Gluten free)	+3.5
Melted cheese on ciabatta with sliced tomato	
<i>Add pork sausages (2pcs)</i>	<i>+7.5</i>
<i>Add bacon (3 rashers)</i>	<i>+7.5</i>
<i>Add creamy mushrooms</i>	<i>+6.5</i>
 TOAST & AVOCADO (VEG)	 16
(Can be made Gluten Free)	+3.5
Toasted ciabatta with avocado & sliced tomato	
<i>Add pork sausages (2pcs)</i>	<i>+7.5</i>
<i>Add Bacon (3 rashers)</i>	<i>+7.5</i>
<i>Add creamy mushrooms</i>	<i>+7</i>
<i>Add baked beans</i>	<i>+4.5</i>
 EGG ON TOAST (VEG)	 16
(Can be made Gluten Free)	+3.5
2 poached, 2 slices toasted ciabatta and balsamic tomato	
<i>With scrambled eggs</i>	<i>+\$2</i>
<i>Add Bacon (3 rashers)</i>	<i>+7.5</i>
<i>Add pork sausages (2pcs)</i>	<i>+7.5</i>
<i>Add creamy mushrooms</i>	<i>+7</i>
<i>Add baked beans</i>	<i>+4.5</i>
 CHILLI CHEESE SCRAMBLED (VEG)	 26
(can be made Gluten free)	+3.5
Scrambled eggs, chilli jam & cheese on toasted Turkish bread with caramelized onion & feta	
<i>Add pork sausages (2pcs)</i>	<i>+7.5</i>
<i>Add Bacon (3 rashers)</i>	<i>+7.5</i>

BUILD YOUR OWN \$5 PLUS ADD ONS

Egg (each) – poached or fried	+3.5
Hash	+4.5
Spinach or Avocado or Roasted tomato	+5
Miso Mushrooms	+7
Streaky bacon – 3 rashers	+7.5
Pork sausage – 2 pieces	+7.5
Toasted ciabatta – per slice	+3.5
Baked beans	+4.5
Cold smoked salmon (90 gm)	+14.5
Creamy mushroom	+7

BREAKFAST**9am – 3pm**

SHAKSHUKA	\$26
Flavourful dish of poached eggs in tomato & pepper sauce with feta, originating from North Africa and popular in middle east served in clay dish with gilled Turkish pide	
<i>Add Bacon (3 rashers)</i>	<i>+7.5</i>
<i>Add Grilled Chicken</i>	<i>+7.5</i>
 CREAMY MUSHROOM (VEG)	 26
(can be made Gluten free)	+3.5
Mushrooms in creamy sauce, broccolini, parmesan, truffle oil on toasted bread	
Add an egg	+3.5
 THE WORKS	 32
(can be made Gluten free)	+3.5
Poached eggs, pork sausages, 3 rashers of bacon, creamy, mushrooms, hash, baked beans, balsamic tomato, toasted bread, relish	
With scrambled eggs	+2
 EGG ROYALE	 28.5
A soft poached egg on crispy home-made rosti with mashed potato, cold smoked salmon, smooth hollandaise sauce & seaweed	
Add an egg	+3.5
 KOREAN CHICKEN BENEDICT	 26
A soft poached egg on crispy home-made rosti with mashed potato, katsu chicken & smooth hollandaise sauce	
Add an egg	+3.5
 BACON BENEDICT	 26
A soft poached egg on crispy home-made rosti with mashed potato, streaky bacon, smooth hollandaise sauce & bacon crumbs	
Add an egg	+3.5
 EGG FLORENTINE (VEG)	 25
(can be made Gluten free)	+3.5
A soft poached egg on crispy home-made rosti with mashed potato, wilted spinach, parmesan, smooth hollandaise sauce & pickled onion salad	
Add an egg	+3.5

SMALL PLATES (9am-5pm)

GARLIC BREAD (VEG) Pull-apart ciabatta with homemade garlic herb butter & hummus. WITH CHEESE	12 +3.5
BREAD OLIVES & DIPS (DF/GFA) (can be made Gluten free 4 slices) Grilled bread, mixed warm olives and 3 variety of dips	19 +3.5
LEMON PEPPER CALAMARI (DF/GFA) Deep fried calamari rings on leafy greens with lemon & tartare sauce	19.5
JALAPENO POPPERS (5 PCS) Home-made aioli & drizzled with honey	17
SEARED SCALLOPS (GF) 6 pieces Pan seared scallops with confit garlic, seaweed & red pepper sauce.	\$36
GARLIC PRAWNS (GF/DFA) Pan fried prawns with garlic, zucchini & onions cooked in a garlic sauce & topped with grilled butterfly prawn	32
KOREAN STYLE FRIED CHICKEN STRIPS Hom-made crunchy chicken strips with honey glaze dipping Sauce	\$22
SEAFOOD CHOWDER Calamari, prawn, fish, mussels, clams in chunky creamy soup served with toasted olive oil bread	28.5
LOADED FRIES Bowl of fries with brisket stew, cheese & aioli	22.5

SALADS

KOREAN CHICKEN SALAD (DF) Deep-fried chicken breast coated in our homemade crunchy coating with leafy greens, honey glazed sauce & kimchi	29.5
CRUNCHY TUNA SALAD (DF/GFA) Diced raw tuna with tomato, onion, cucumber with sesame mayo sriracha dressing, crunchy tempura & rocket	29.5

CLASSICS (9am-5pm)

BEEF CHEEK LINGUINI Linguini pasta with slow cooked beef cheek ragout & parmesan	34
KOREAN CHICKEN BURGER (can be made Gluten free) (Veg & Vegan option available) Deep-fried chicken breast coated in our homemade crunchy coating, slaw, lettuce, McClure's pickles, honey glazed sauce in a brioche bun, with fries and aioli <i>SWAP FOR GRILLED CHICKEN</i> <i>ADD KIMCHI</i>	29.5 +3.5 +3.5 +3.5
BEEF BURGER DOUBLE BEEF BURGER (can be made Gluten free) Beef patty made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, McClure's pickles & relish in a brioche bun with fries & aioli <i>ADD FRIED EGG</i>	31 42 +3.5 +3.50
FISH & CHIPS (DAIRY FREE) (can be made Gluten free / pan-fried) Lightly beer battered market fish, lemon, salad served with fries & tartare sauce. <i>ADD FRIED EGG</i>	32 +6.5 +3.5
ROSTED AUBERGINE (VEGAN/DF/GF) Humus, roquette, roasted aubergine, tofu, crunchy chickpeas & pesto <i>ADD FRIED OR GRILLED CHICKEN</i> <i>ADD CALAMARI</i> <i>ADD COLD SMOKED SALMON</i>	31 +7.5 +9 +14.5
FLAME GRILLED BEEF RUMP STEAK (200 gm) (DF/GF) Marinated in chef special recipe, grill and served with salad, fries, caramelised onion and pesto <i>ADD FRIED EGG</i>	32 +3.5

PLATTERS for 2-3 people

SEAFOOD PLATTER Shrimp cocktail marinated mussels, pan fried scallops garlic prawns battered fish crumbed prawn lemon pepper calamari mini seafood chowder garlic bread, with dipping sauces <i>Add cold smoked salmon (90 gm)</i>	99 +14.5
ORCA PLATTER Pork ribs braised pork belly flame grilled rump steak honey chicken nibbles buffalo chicken nibbles brisket stew fries & dipping sauce	96