

## **BREAKFAST 9AM - 3PM**

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### **POACHED EGGS V/GFA 16**

2x eggs on grain toast, harissa cream, dukkah, slow roasted tomato & petit salad

### **BACON BENEDICT GFA \$27**

bacon on crispy potato hash, soft poached eggs fresh spinach, chimichurri, hollandaise, chorizo crumbs & harissa cream

### **SMOKED SALMON BENEDICT GFA \$28**

house smoked salmon on crispy potato hash, soft poached eggs, fresh spinach, beetroot, hollandaise & harissa cream

### **MUSHROOM BENEDICT V/GFA \$24**

grilled portobello mushrooms on crispy hash, soft poached eggs, fresh spinach, chimichurri, hollandaise & harissa cream

### **CHILLI CHEESE SCRAMBLED V/GFA \$16**

scrambled eggs on rewena toast, caramelized onions, chilli jam, dukkah & harissa cream

### **SMASHED AVOCADO V \$22**

on grain toast, with feta, soft poached egg, slow roasted tomato, dukkah

### **CREAMY MUSHROOM MEDLEY V/GFA \$22**

mushrooms in a thick creamy sauce, spinach, parmesan, truffle oil on rewena toast add an egg \$3.5

### **MINCE ON TOAST DF/GFA \$20**

rich tomato spiced mince on mixed grain toast and soft poached egg

### **BIG BREKKIE GFA/VA \$27**

chorizo sausages, bacon, creamy mushrooms, potato hash, slow roasted tomato, poached eggs, and mixed grain toast

## **COFFEE / TEAS**

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espresso / macchiato / long black \$4

flat white / cappuccino \$4.80

chai latte - spicy / sweet / turmeric \$4.80

latte \$4.80

mochaccino \$5

iced coffee / chocolate/ mocha(served with whipped cream) \$7

teas - english breakfast, earl grey, chamomile, berry green, green, peppermint, relaxation \$4

extra shot coffee \$0.80

soy / almond/ oat milk \$0.80

large size \$0.80

bowl \$1.50

flavour syrup \$0.80

takeaway \$0.50

## **SIDES**

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### **BUILD YOUR OWN BREAKFAST \$4**

two eggs – any style \$6.50

hash \$6

avocado \$5

spinach \$5

bacon – 4 rashers \$6.50

salmon \$10.50

sausage – 2 pieces \$6

toast – grain, rewena, ciabatta - per slice \$2.50

roasted tomato \$4

creamy mushroom \$5.50

## SMALL PLATES 12PM - 3PM

### **GARLIC BREAD V \$10 +CHEESE \$2.5**

pulled apart ciabatta with herb & garlic butter, served with hummus

### **SZECHUAN CALAMARI DF/GF \$17**

with Szechuan pepper seasoning & tartare sauce

### **GARLIC PRAWNS GF \$23**

pan-fried prawns in herb garlic butter, zucchini, onions & coriander

### **ORCA CHICKEN WINGS DF/GFA**

**6PC \$15 OR 12PCS \$26**

honey glaze sauce OR buffalo sauce

### **SEAFOOD CHOWDER \$17**

seafood & chunky veggies, served with toasted bread

### **FRIES \$11**

Served with tomato sauce and aioli

## SALADS 12PM - 3PM

### **VEGETARIAN SALAD V/VGA \$23**

roasted vegetables, fried honey glazed tofu, falafel, grilled haloumi, leafy greens with nam jim dressing

### **CHICKEN AND BACON SALAD DF/GF \$23**

Leafy greens, sweet chilli mayo dressing, topped with flamed grilled chicken and bacon lardon

### **ADD PROTEINS TO YOUR SALAD**

grilled / buttermilk chicken breast \$6.5

house smoked salmon \$10.50

Szechuan calamari \$6.5

deep fried seasoned tofu \$6.50

## LARGE PLATES 12PM - 3PM

### **CHICKEN TAGINE GF/DF \$29**

slow-cooked sweet and savory chicken thigh, saffron sauce, olives, baby potatoes, served with a side cous-cous

### **FLANK STEAK (300GR) GF \$29**

marinated in chef's secret recipe, flame grilled & served with fries, salad, chimichurri & red wine jus

### **FISH & CHIPS DF \$26**

beer battered catch of the day, mixed greens & tartare sauce

### **SOUTHERN CHICKEN BURGER GFA \$26**

deep-fried chicken breast double dipped in homemade crunchy coating, slaw, lettuce, Chipotle mayo

### **BEEF BURGER GFA \$26**

180gm brisket beef patty from local butcher, bacon, lettuce, tomato, caramelised onion, cheddar, mcclures pickles & relish

### **VEGGIE BURGER V/GFA \$26**

roasted zucchinis, mushrooms, lettuce, caramelised onion, slaw, chipotle mayo

**ALL BURGERS ARE SERVED WITH FRIES, HOMEMADE AIOLI, ON A BRIOCHE OR GLUTEN FREE BUN**

## PLATTERS 12PM - 5PM

### **SEAFOOD PLATTER FOR 2-3 PEOPLE \$68**

marinated mussels, pan-fried scallops, garlic prawns, Szechuan calamari, house smoked salmon, battered fish, tempura prawns, garlic bread, tartare sauce & sweet chili

### **ORCA PLATTER FOR 2-3 PEOPLE \$68**

baby back ribs, braised pork belly, grilled flank steak, honey glazed chicken nibbles, buffalo chicken nibbles, fries, BBQ & chimichurri sauce