

fourth.

COFFEE

Latte.....	\$4.8
Flat White.....	\$4.8
Cappuccino.....	\$4.8
Long Black.....	\$4.8
Belgium Hot Chocolate.....	\$5
Chai Latte.....	\$5
Mocha.....	\$6
Short Macchiato.....	\$4.5
Long Macchiato.....	\$4.5
Espresso.....	\$3.7
Batch Brew.....	\$5.5
Alternates (Oat, Almond, Soy, Lactose Free, Coconut)...	\$1.2
Mug.....	\$1

TEA

English B/Fast, Earl Grey, Green, Peppermint, Lemongrass and Ginger, Chamomile.....	\$5.5
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MILKSHAKES

Chocolate, Vanilla, Strawberry, Coffee.....	\$9
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SOFT DRINKS

Coke.....	\$5.5
Coke Zero.....	\$5.5
Sprite.....	\$5.5
Fanta.....	\$5.5

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Batch Brew	\$5.5
Chocolate.....	\$10
Coffee/Mocha.....	\$10
Latte/ Long Black	\$5.5

SMOOTHIES

Banana Blueberry	\$12
Banana, Blueberry, Honey, Almond Milk	
Add Chocolate protein + \$3	

Passionapple	\$12
Fresh Pineapple, Passionfruit, Coconut Milk, Vanilla Syrup	

JUICE

Orange	\$10
Recharge (Pineapple, Watermelon, Mint)	\$10
Start-up (orange, carrot, lemon, ginger)	\$10
Cleanse (Cucumber, Celery, apple, lime, mint)	\$10
Tropical (Orange, Pineapple, Apple).....	\$10

Spike Me: Vodka, Gin or Spiced Rum to any Juice or Smoothie	\$8
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Breakfast Booze

Mimosa (Prosecco & Orange Juice).....	\$12
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Bloody Mary	\$18
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Hanky Panky: Vodka, Aperol, Mandacello, Passionfruit, pineapple, lime	\$18
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Espresso Martini: Spiced Rum, Unico Zelo coffee Liqueur, Espresso	\$18
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Garibaldi: Freshly Squeezed Orange Juice, Campari.....	\$18
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*Please notify staff of any allergies or special dietary requirements.
(V)Vegetarian (VG)Vegan (VGO)Vegan Option (GF)Gluten Free (GFO)Gluten Free Option

fourth.

BREAKFAST 8:30AM - 3PM

House Made Coconut & Banana Bread\$11
With Maple & Cinnamon Butter (V)

Blueberry Hotcakes\$21
Ricotta Hotcakes with Blueberry Compote, Served with Vanilla Mascarpone, Seasonal Berries, Lemon Balm and Crispy Meringue(V)

French Toast\$22
Apple and Rhubarb Crumble French toast, Mascarpone, Pistachio Crumble (V) (GFO)

Granola Bowl\$18
Sweet Vanilla Bean Yoghurt, Poached Pear, Seasonal Fruits and Home-made Granola (VGO)

Eggs on Toast\$13
Poached, Scrambled, Fried. (GFO, V)

MAKE YOUR OWN

Bacon/ Grilled Chicken/ Chorizo.....\$6
House Cured Salmon\$7
Halloumi/ Falafel\$5
Hollandaise Sauce / Potato Hash\$4
Avocado / Mushroom / Blistered Cherry Tomatoes\$4
Extra Egg\$4

Breakfast Roll\$21
Bacon, Fried Egg, Swiss Cheese, Potato Hash, Avocado, Tomato Chutney, Focaccia Bun (GFO)

Feeling Fungi\$22
Toasted Sourdough, Sauteed Mushrooms with Garlic & Herbs, Whipped Feta & Poached Eggs (V) (swap whipped feta and poached eggs for avo and pesto (VG)) Add Halloumi (+\$5)

Smashed Avocado\$22
Beetroot Hummus, Smashed Avocado, Vine Ripened Cherry Tomatoes Topped with Watermelon Radish & Feta Cheese. (V, VGO)
Add poached egg (+\$4) (GFO)

Eggs Benedict\$26
Two Poached Eggs on Potato and Leek Rosti, Choice of Pulled Pork with Chipotle Hollandaise or Citrus Cured Salmon with Hollandaise.(GF)

Seafood Scrambled Eggs\$28
Chilli, Crab, Prawns, Dill, Spinach, Spring Onion and Cheese Scrambled Eggs on Sourdough Toast (GFO)

Corn and Zucchini Fritters\$21
Served with a Poached Egg, Blistered Cherry Tomatoes, Whipped Feta, Dill and Romesco sauce (swap eggs for avocado (VGO)) (GF)

Green Eggs \$24
Pesto Scrambled Eggs, Broccoli, Kale, Spinach on Thick Cut Sourdough Rye (V) Add Smoked Ham (+\$5)

LUNCH - 12PM - 3PM

Chicken Katsu Sandwich \$21
Panko Crumbed Chicken, Slaw, Kewpie Mayo, Tonkatsu Sauce, Thick Cut Katsu Toast

Crispy Fried Chicken Burger \$26
Buttermilk Fried Chicken Served on a Toasted Brioche Bun, Chipotle Aioli, Mixed Lettuce, Swiss Cheese & Bacon with a Side of Fries

Warm Quinoa Bowl \$22
Quinoa, Sauteed Seasonal Greens, Chilli, Roasted Nuts and Poached Egg (VGO) Add Chicken (\$6)

Thai Beef Salad \$26
Mixed Lettuce, Bean Sprout, Red Onion, Chilli, Peppers, Crispy Beef, Sesame & Thai Dressing (GF)

Risotto Fungi \$26
Wild Mushroom Risotto, Porcini Salt, Reggiano Parmigianino (V, VGO, GF) + Grilled Chicken (\$6)

Crispy Squid Salad \$26
Fried Squid tossed in a Cucumber, Spanish Onion, Cilantro, Grilled Pineapple and Red Chilli Salad with Sesame Seeds (GF)

Crispy Salmon Fillet \$36
Pan Fried Salmon Fillet on a Garden Salad served with Cherry Tomatoes, Fennel, Orange Segments Pine Nuts, Parsley & Dill (GF)

Shoe String fries: Shaved Grana Padano Cheese, Cajun Aioli.....\$12

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