

fourth.

COFFEE

Latte.....	\$4.9
Flat White.....	\$4.9
Cappuccino.....	\$4.9
Long Black.....	\$4.9
Belgium Hot Chocolate.....	\$5.5
Chai Latte.....	\$5
Mocha.....	\$6
Macchiato Short / Long.....	\$4.7
Espresso.....	\$4
Batch Brew.....	\$6
Alternates (Oat, Almond, Soy, Lactose Free,)	\$1.2
Mug.....	\$1.1
Decaf	\$1

TEA

English B/Fast, Earl Grey, Green, Peppermint, Lemongrass
and Ginger, Chamomile..... \$6

MILKSHAKES

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

SOFT DRINKS

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

ICED

Batch Brew	\$6
Chocolate.....	\$10
Coffee/Mocha.....	\$10
Latte/ Long Black	\$6

SMOOTHIES

Banana Blueberry.....\$12
Banana, Blueberry, Honey, Almond Milk
Add Chocolate protein + \$4

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: Add Vodka, Gin, Spiced Rum to any juice.....\$9

Breakfast Booze

Mimosa (Prosecco & Orange Juice)..... \$12

Bloody Mary\$20

Hanky Panky: Vodka, Aperol, Mandacello, Passionfruit,
Pineapple, Lime\$20

Espresso Martini: Spiced Rum, Unico Zelo Coffee Liqueur,
Espresso\$20

Garibaldi: Freshly Squeezed Orange Juice, Campari.....\$20

*Surcharge on all credit and debit cards *10% Sun surcharge

fourth.

BREAKFAST / LUNCH 8:30AM - 3PM

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

Blueberry Hotcakes\$22
Ricotta Hotcakes with Blueberry Compote, Served with Vanilla Mascarpone, Seasonal Berries, Lemon Balm and Crispy Meringue(V)
+ Vanilla Ice Cream (\$4)

French Toast\$23
Apple and Rhubarb Crumble Mascarpone, Crumbled Pistachio (V) (GFO)

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

Eggs on Toast\$14
Poached, Scrambled, Fried. (GFO, V)

MAKE YOUR OWN

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

Breakfast Roll\$22
Bacon, Fried Egg, Swiss Cheese, Potato Hash, Avocado, Tomato Chutney, Focaccia Bun (GFO)

Feeling Fungi\$24
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\$24
Beetroot Hummus, Chunky Avo, Vine Ripened Cherry Tomatoes, Edamame, Feta with Lemon, House Dukkha. (V, VGO)
Add poached egg (+\$5) (GFO)

Eggs Benedict\$28
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\$30
Chilli, Crab, Prawns, Dill, Spinach, Spring Onion & Cheese Scrambled Eggs on Sourdough Toast (GFO)

Corn and Zucchini Fritters\$22
Served with Poached Eggs, Blistered Cherry Tomatoes, Whipped Feta, Dill & Romesco Sauce (swap eggs for avocado (VGO)) (GF)

Wellness Bowl \$26
Glazed Pumpkin, Sliced Avo, Pearl Cuscus, Sauteed Kale, Miso Brussels, Cucumber, Honey Mustard Dressing
Add Egg (\$5), Add Chicken (\$6) (V) (GF)

Pork 'n' Veal Baguette \$24
House Made Meatball, Napoli Sauce, Reggiano Parmigiano, & Sweet Basil

FROM 12PM - 3PM

Chicken Katsu Sandwich \$23
Panko Crumbed Chicken, Slaw, Kewpie Mayo, Tonkatsu Sauce, Thick Cut Katsu Toast

Fried Chicken Burger \$28
Buttermilk Fried Chicken Served on a Toasted Brioche Bun, Chipotle Aioli, Mixed Lettuce, Swiss Cheese & Bacon with a Side of Fries

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

Risotto Fungi \$27
Wild Mushroom Risotto, Porcini Salt, Reggiano Parmigianino (V, VGO, GF) + Grilled Chicken (\$6)

Seafood Fettucine.....\$35
SA King Prawns, Blue Swimmer Crab, Cherry Tomato & Fresh Chilli in a White Wine Sauce

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

Crispy Salmon Fillet \$37
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

*Please notify staff of any allergies or special dietary requirements (V)Vegetarian (VG)Vegan (VGO)Vegan Option (GF)Gluten Free (GFO)Gluten Free Option