

fourth.

COFFEE

Latte.....	\$4
Flat White.....	\$4
Cappuccino	\$4
Long Black	\$4
Belgium Hot Chocolate.....	\$4
Chai Latte.....	\$5
Mocha.....	\$5
Short Macchiato.....	\$3.50
Long Macchiato.....	\$3.50
Espresso.....	\$3
Batch Brew.....	\$5

TEA

English B/Fast, Earl Grey, Green, Peppermint, Lemongrass and Ginger, Camomile.....	\$5
Alternates (Oat, Almond, Soy, Lactose Free, Coconut).....	\$1
Mug.....	\$1

JUICE

Orange.....	\$8
Green (apple, spinach, celery, lemon, ginger).....	\$9
Start-up (orange, carrot, lemon, ginger).....	\$8
Cleanse (Cucumber, apple, lime, mint).....	\$8

Mimosa (Prosecco and Orange juice)	\$12
Bloody Mary.....	\$16

ICED

Batch Brew	\$5
Chocolate	\$8
Coffee	\$8

MILKSHAKES

Chocolate, Vanilla, Strawberry	\$8
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SMOOTHIES

Banana Blueberry	\$10
Banana, Blueberry, Honey, Almond milk Add Chocolate protein + \$3	
Passionapple	\$10
Fresh Pineapple, Passionfruit, Coconut Milk, Vanilla Syrup,	

SOFT DRINKS

Coke	\$4.9
Coke Zero	\$4.9
Sprite	\$4.9
Fanta	\$4.9
Lift	\$4.9

**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..... \$7
With Maple & Cinnamon Butter. (V)

Buttermilk Pancakes..... \$21
Caramelised Banana, fresh fruits and pistachio crumb (V)

French Toast..... \$18
Burnt Apple Jam, Vanilla Mascarpone, Poached Peaches, Caramel and topped with a sweet Crumble (V, GFO)

Acai Bowl..... \$16
Whipped Coconut Acai Bowls with mixed Seasonal Fruit (GF, VG)

Eggs on toast..... \$11
Poached, Scrambled, Fried. (GFO, V)

MAKE YOUR OWN

Bacon..... \$6
Smoked Salmon..... \$6
Potato Hash..... \$4
Hollandaise Sauce..... \$4
Avocado..... \$4
Mushroom..... \$4
Blistered Cherry Tomato..... \$4
Halloumi..... \$5
Extra Egg..... \$4
Crispy Tofu..... \$6
Kimchi..... \$4

Breakfast Roll..... \$18
Bacon, Fried Egg, Swiss Cheese, Potato Hash, Avocado, Tomato Chutney, Focaccia Bun.

Charcoal Burger..... \$20
Corn Fritter, Portobello Mushroom, Grilled Haloumi, Smashed Avo, Spinach, Beetroot Humus (VG)

Smashed Avocado..... \$21
Smashed Avocado, Vine Ripened Cherry Tomato, Salted Ricotta, Dukkha, Lime, Toast. (V, VGO) Add poached egg. (+\$4)

Eggs benedict..... \$18
With choice of Braised Leg Ham (+4) or Smoked Salmon (+\$6), free range Poached Egg, Blanched Kale and house made Hollandaise.

Seafood Scrambled Eggs..... \$21
Chilli Crab, Prawns, Dill, Spinach, Spring Onion and Cheese Scrambled Eggs on Sourdough Toast

Corn and Zucchini Fritters..... \$18
Served with two Poached Eggs, Blistered Cherry Tomatoes, Crème Fraiche, Dill and Romesco sauce. (VGO, GF)

Clean Breakfast..... \$23
Rye Bread with Sautéed Greens, Pumpkin, Capsicum and Corn Kernels topped with Two Poached Eggs (VGO, GFO)

Mushrooms on Toast..... \$20
Mushroom Ragu with Dill and Sesame Seed on Rye Bread with two Poached Eggs, Spring Onion, Dill and Crème Fraiche

Salmon Toast..... \$21
Smoked Salmon on Rye Toast with Whipped Dill Cream Cheese, Avocado, Spanish Onion and Fried Capers Add Poached Egg (+\$4)

LUNCH- 12PM – 3PM

Chicken Katsu sandwich..... \$19
Panko Crumbed Chicken, Apple Slaw, Smashed Avo, smoked Harissa Aioli, Toast

Roast Vegetable Quinoa Salad..... \$22
Quinoa Soaked in Carrot Juice, Roasted Sweet Potato, Pumpkin, Spanish Onion, Eggplant and Capsicum with Beetroot humus and Crushed Pistachio nuts (GF, VG) + Grilled Chicken (\$4)

Seafood Marinara Gnocchi..... \$30
Gnocchi with freshly Charred Prawns, White Wine Steamed Mussels, Squid with sliced Radish and Poor mans Parmesan

Vegetarian option..... \$26
Garlic, Napolitana Sauce, Pumpkin, Baby Spinach, Spanish onion and Roasted Pine nuts (V)

Crispy Squid Salad..... \$24
Coconut Fried Squid tossed in a Cucumber, Spanish Onion, Cilantro, Charred Pineapple and Red Chilli Salad with Sesame Seeds (GF)

Poke' Bowl..... \$24
Salmon or Tofu served on Brown Rice, Shredded Kimchee, Carrot, Cucumber, Radish, Smashed Avocado Pickled Ginger and Edamame Beans, Sprinkled with Crispy Shallots (GF, VGO)

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