

# 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
Alternates (Oat, Almond, Soy, Lactose Free, Coconut).....	\$1
Mug.....	\$1

## TEA

English B/Fast, Earl Grey, Green, Peppermint, Lemongrass and Ginger, Camomile.....	\$5
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## MILKSHAKES

Chocolate, Vanilla, Strawberry.....	\$8
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## SOFT DRINKS

Coke.....	\$5
Coke Zero.....	\$5
Sprite.....	\$5
Fanta.....	\$5
Lift.....	\$5

## ICED

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

## SMOOTHIES

Banana Blueberry .....	\$10
Banana, Blueberry, Honey, Almond milk Add Chocolate protein + \$3	

Passionapple .....	\$10
Fresh Pineapple, Passionfruit, Coconut Milk, Vanilla Syrup	

## JUICE

Orange .....	\$8
Recharge (Pineapple, Watermelon, Mint) .....	\$9
Start-up (orange, carrot, lemon, ginger) .....	\$8
Cleanse (Cucumber, apple, lime, mint) .....	\$8

## SPIKE ME

Add: Vodka, Gin or Spiced Rum to any Juice or Smoothie ...	\$8
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## BREAKFAST BOOZE

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

<b>House made coconut &amp; banana bread</b> .....	<b>\$8</b>
With Maple & Cinnamon Butter. (V)	
<b>White Chocolate &amp; Summer Berry Pancakes</b> .....	<b>\$21</b>
Served With Vanilla Ice-cream, Berry Jam and Mint (V)	
<b>French Toast</b> .....	<b>\$18</b>
Apple and Rhubarb Crumble French toast, Mascarpone, Candied Pistachio (v)	
<b>Acai Bowl</b> .....	<b>\$18</b>
Acai Berry Sorbet, Summer Fruits Home-made Granola (GFO, VG)	
<b>Eggs on toast</b> .....	<b>\$11</b>
Poached, Scrambled, Fried. (GFO, V)	
<b>MAKE YOUR OWN</b>	
Bacon / House Cured Salmon / Crispy Tofu / Grilled Chicken .....	\$6
Halloumi / Chorizo .....	\$5
Hollandaise Sauce / Potato Hash .....	\$4
Avocado / Mushroom / Blistered Cherry Tomato's .....	\$4
Extra Egg .....	\$4
<b>Breakfast Roll</b> .....	<b>\$18</b>
Bacon, Fried Egg, Swiss Cheese, Potato Hash, Avocado, Tomato Chutney, Focaccia Bun	
<b>Charcoal Burger</b> .....	<b>\$20</b>
Corn Fritter, Portobello Mushroom, Grilled Haloumi, Smashed Avo, Spinach, Beetroot Humus (VG)	
<b>Smashed Avocado</b> .....	<b>\$21</b>
Smashed Avocado, Vine Ripened Cherry Tomato, Goats Cheese, Toasted Seeds, Toast. (V, VGO) Add poached egg. (+\$4)	
<b>Eggs benedict</b> .....	<b>\$20</b>
Two Poached Eggs on Crushed Potato Hash, Choice of Smoked Ham Hock with Chipotle Hollandaise (+\$4) or Citrus Cured Salmon with Lemon Myrtle Hollandaise (+\$6).(GF)	
<b>Seafood Scrambled Eggs</b> .....	<b>\$24</b>
Chilli Crab, Prawns, Dill, Spinach, Spring Onion and Cheese Scrambled Eggs on Sourdough Toast.	

<b>Corn and Zucchini Fritters</b> .....	<b>\$20</b>
Served with two Poached Eggs, Blistered Cherry Tomatoes, Crème Fraiche, Dill and Romesco sauce. (VGO, GF)	
<b>Green Eggs</b> .....	<b>\$24</b>
Pesto Scrambled Eggs, Broccoli, Asparagus, Kale, Spinach on Thick Cut Sourdough Rye. Add Smoked Ham (+\$5)	
<b>Summer Harvest</b> .....	<b>\$20</b>
Caramelised Japanese Pumpkin served with Greens, Flash Fried Portobello Mushroom, Avocado, Falafel and Tomato served on Beetroot Hummus (VG, GF) Add poached Egg (+\$4).	

## **LUNCH- 12PM – 3PM**

<b>Chicken Katsu sandwich</b> .....	<b>\$20</b>
Panko Crumbed Chicken, Slaw, Kewpie Mayo, Tonkatsu Sauce, thick cut Katsu Toast	
<b>Quinoa Salad</b> .....	<b>\$22</b>
Quinoa, Sweet Potato, Pickled Beetroot, Feta, Hazelnut and honey mustard dressing (VGO) Add Chicken (\$6)	
<b>Bali Bowl</b> .....	<b>\$22</b>
Indonesian Gado Gado Salad, Blanched and fresh vegetables, Crispy Tofu, Hard Boiled Egg, Peanut Satay dressing, Fried shallots.	
<b>Prawn Asparagus Gnocchi</b> .....	<b>\$30</b>
Pan fried crispy gnocchi, with prawns and asparagus in creamy kale and almond pesto sauce	
<b>Vegetarian Gnocchi</b> .....	<b>\$26</b>
Pan Fried Gnocchi, Butternut pumpkin, kalamata olive, sundried tomato, spinach, Grana Padano and Roasted Pine nuts (V) + Grilled Chicken (\$6)	
<b>Crispy Squid Salad</b> .....	<b>\$24</b>
Fried Squid tossed in a Cucumber, Spanish Onion, Cilantro, grilled Pineapple and Red Chilli Salad with Sesame Seeds (GF)	
<b>Barramundi Fillet</b> .....	<b>\$35</b>
Pan fried Barramundi fillet, Orange and Pumpkin puree, Candied orange glaze, Charred Asparagus	

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