

# fourth.

## COFFEE

Latte.....	\$4.5
Flat White.....	\$4.5
Cappuccino .....	\$4.5
Long Black .....	\$4.5
Belgium Hot Chocolate.....	\$5
Chai Latte.....	\$5
Mocha.....	\$6
Short Macchiato.....	\$4
Long Macchiato.....	\$4
Espresso.....	\$3.5
Batch Brew.....	\$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
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## MILKSHAKES

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

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

## ICED

Batch Brew .....	\$5
Chocolate.....	\$10
Coffee/Mocha.....	\$10
Latte.....	\$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

Spike Me: 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*

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## **BREAKFAST 8:30AM – 3PM**

**House made coconut & banana bread** .....\$8  
With Maple & Cinnamon Butter (V)

**Orange and Ricotta Hotcakes** .....\$20  
Served With Vanilla Anglaise, Orange Marmalade and Crispy Meringue (V)

**French Toast** .....\$20  
Apple and Rhubarb Crumble French toast, Marscapone, Pistachio Crumble (V)

**Granola Bowl** .....\$18  
Vanilla Bean and Pandan Yoghurt, Poached Pear and Home-made Granola (GFO, VG)

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

### **MAKE YOUR OWN**

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

**Breakfast Roll** .....\$20  
Bacon, Fried Egg, Swiss Cheese, Potato Hash, Avocado, Tomato Chutney, Focaccia Bun

**Fungi Breakfast Stack** .....\$21  
Portobello Mushroom Stack, Served on Crispy Polenta with Pesto (VG)  
Add Halloumi (+\$5) Add Poached Egg (+4)

**Smashed Avocado** .....\$21  
Smashed Avocado, Vine Ripened Cherry Tomato, Meredith's Goats Cherve, Toasted Seeds, Toast. (V, VGO) Add poached egg (+\$4)

**Eggs Benedict** .....\$20  
Two Poached Eggs on Potato and Leek Rosti, Choice of Pulled Pork with Chipotle Hollandaise (+\$4) or Citrus Cured Salmon with Hollandaise (+\$6).(GF)

**Seafood Scrambled Eggs** .....\$26  
Chilli, Crab, Prawns, Dill, Spinach, Spring Onion and Cheese Scrambled Eggs on Sourdough Toast

**Breakfast Burrito** .....\$21  
Scrambled Egg, Bacon, Rice, Avocado, Beans, Corn Salsa and Chipotle Aioli

**Corn and Zucchini Fritters** .....\$20  
Served with a Poached Egg, Blistered Cherry Tomatoes, Whipped Fetta, Dill and Romesco sauce (VGO, GF)

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

**Winter Harvest** .....\$23  
Caramelised Japanese Pumpkin served on Quinoa, House Made Beetroot Hummus, Charred Brussels, Pomegranate, Lemon Tahini Sauce and Kale Chips. (VG)  
Add Poached Egg (+\$4)

## **LUNCH- 12PM – 3PM**

**Chicken Katsu Sandwich** .....\$20  
Panko Crumbed Chicken, Slaw, Kewpie Mayo, Tonkatsu Sauce, thick cut Katsu Toast

**Beef Cheek Reuben** .....\$22  
Beef Cheek, Sauerkraut, Swiss Cheese, Dijon Mustard, Rye Toast, Crinkle Cut Chips and Pickle

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

**Bibimbap** .....\$24  
Rice, Beef, Shitake, Carrot, Zucchini, Sautéed Spinach, Kimchi, Fried Egg (GF)

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

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

**Barramundi Fillet** .....\$35  
Pan fried Barramundi fillet, Charred Broccolini, House made Romesco (GF)

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