

BREAKFAST MENU

Ends when you want it to



Croissant plain		\$4.50
Croissant	Triple smoked ham, cheddar cheese	\$7.50
Sour dough toast (V)	(2 pieces) with choice of condiments & grain or plain sourdough	\$4.00
Vanilla maple granola (V)	Natural honey yoghurt, berry compote	\$9.50
Smashed avocado sourdough toast (V)	Cherry tomatoes, Greek feta, balsamic caramel	\$10.00
Acai bowl (V,GF)	Blended acai, coconut water, banana, mixed berries finished with toasted coconut, roast almonds, fresh berries	\$11.00
Bacon & free range eggs	(Eggs your way) sourdough toast	\$12.00
Eggs benedict on toasted sourdough	Hollandaise sauce & ham or mushroom and spinach or smoked salmon	\$15.00
Three free range egg omelette on toasted sourdough	mixed mushrooms, Persian feta, spring onion (V) or honey leg ham, chives, cheddar cheese or cherry tomatoes, Basil, Persian feta (V)	\$15.00
Deluxe bacon egg roll	Two rashes of bacon, fried free range egg, provolone cheese, aioli or BBQ sauce, on a milk bun	\$9.50
Grilled haloumi (V)	Poached free range eggs, wilted spinach, tomato compote, grilled tomato, sourdough toast	\$14.00
Vegetarian breakfast (V)	(Free range eggs your way) mixed mushrooms, avocado, Persian feta, sourdough toast	\$14.00
Big breakfast	(Free range eggs your way) two eggs, two rashes, mixed mushrooms, grilled tomato, chorizo, tomato compote, sourdough toast	\$19.00
Sent packing breakfast	(Free range eggs your way), country style sausages, bacon, smashed avocado, hash brown with grain sourdough	\$19.00
Butter milk pancakes	With Vanilla mascarpone or mixed berries (V) or American streaky bacon & maple syrup	\$10.00 \$10.00 \$14.00

(V) Vegetarian (GF) Gluten Free

CHECK OUT OUR FRESH FOOD CABINET



LUNCH MENU starts when you want it to

Kale Caesar salad	Crispy bacon, croutons, parmesan, anchovies, grated egg, Caesar dressing with chicken	\$14.50 \$17.50
Organic quinoa salad (V,GF)	Greek feta, cherry tomatoes, red cabbage, toasted almonds, roasted corn, rocket, mint, lemon vinaigrette with chicken	\$14.50 \$17.50
Roast pumpkin salad (V)	Baby spinach, toasted pepitas, goat cheese, Israeli couscous, roast capsicum, seeded mustard vinaigrette with chicken	\$14.50 \$17.50
Cheese burger	100% Angus beef patties, cheddar cheese, cornichons, tomato sauce on a milk bun, served with rustic chips	\$10.00
Container burger	100% Angus beef patties, bacon, egg, tomato, lettuce, cheddar cheese, caramelised onion, tomato sauce, on a milk bun, served with rustic chips	\$14.00
Grilled chicken burger	Grilled chicken breast, cheddar cheese, lettuce, chilli aioli, avocado, on a milk bun, served with rustic chips	\$14.00
Chicken schnitzel burger	Chicken breast schnitzel, cheddar cheese, lettuce, tomato, aioli, on a milk bun, served with rustic chips	\$14.00
Chicken schnitzel	Served with gravy and a choice of rustic chips, creamy mash potato, or a side salad	\$14.00
Salt & pepper squid	Paprika, lemon, chilli aioli (served with a side salad)	\$15.00
Soup of the day	With a slice of sourdough	\$10.00
BLAT	Bacon, lettuce, smashed avocado, tomato, toasted sourdough and rustic chips	\$14.00
From the first fleet	Bangers (country style sausages) & creamy mash, served with gravy and side salad	\$14.00
Reuben toasted sandwich	Sliced corned beef, Swiss cheese, Russian dressing, sauerkraut, sourdough, served with a side of rustic chips or salad	\$12.00
Huskie bakehouse pie	Served with a choice of rustic chips, mash & gravy	\$10.00
Sides	creamy mash rustic chips gravy side salad hash brown	\$2.00 \$6.00 \$2.00 \$6.00 \$2.00

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HOT DRINKS *Every day feels like Monday without coffee*

	small	large
Cappuccino	\$4.00	\$4.50
Latte	\$4.00	\$4.50
Flat White	\$4.00	\$4.50
Mocha	\$4.00	\$4.50
Hot Chocolate (Nutella)	\$4.00	\$4.50
Chai Latte	\$4.00	\$4.50
Long Black	\$3.00	\$3.50
Short Black	\$3.00	\$3.50
Piccolo Latte	\$3.50	
Macchiato	\$3.00	\$3.50
Babyccino	\$0.50	
Extras Double shot, soy milk, almond milk, decaf	\$0.50	
Syrups Vanilla, caramel, hazelnut, honey	\$0.50	
Pot of Tea English breakfast, earl grey		\$4.00
Herbal Teas Camomile, jasmine, peppermint, lemongrass & ginger, green, chai, organic		\$4.00



HOT DRINKS

COLD DRINKS	
Iced coffee frappe or iced chocolate With vanilla ice cream	\$6.50
Milkshakes Chocolate, banana, strawberry, vanilla, caramel, nutella	\$7.00
Smoothies Banana, strawberry, mango, ice cream milk & honey	\$7.00
Cargo smoothies:	
<u>This side up</u> Banana, peanut butter, honey, vanilla ice cream (or yoghurt) + milk <u>Handle with care</u> Berries, yoghurt, honey + milk <u>Morning take off</u> Banana, berries, yoghurt, cinnamon + milk	\$7.00
Bottled juices	from \$4.00
Soft drink can 375ml	\$3.50
Soft drink bottle 600ml	\$4.50
Iced teas	\$4.00
Waters still & sparkling	\$4.00
Energy drinks (250ml)	\$3.50
Ginger beer	\$4.00
	COLD DRINKS

Drinks

