

Breakfast Menu

French Toast with Caramelized Banana \$15.95 V (Available till 11am)

Cinnamon Milk Batter brioche toast topped with mascarpone, fresh mixed berries, caramelized banana, almond tuile, berry cullies, maple syrup and vanilla patisserie.

Berry Insanity Waffles \$17.50 V (Available till 11am)

Two Belgian waffles, fresh mixed berries, vanilla beans ice cream, pastry cream, Coconut macaron, berry cullies and maple syrup.

Savoury Mince \$17.50 Gluten Free Option +\$2

Savory mince with green peas with butter chicken Sauce, Soft fried egg, roasted tomato on Turkish bread.

Smash Avocado \$10.50 V

with Persian crumble feta & seven flavour pepper on Turkish bread

*Add Poached egg +\$2

*Chopped fresh salad or Bacon1 Rasher or Halloumi +\$3.00

*Smoked Salmon +\$5

Eggs on Toast \$10 Gluten Free Option +\$2 V

Poached/Fried/Scrambled sautéed mushroom and spinach with sourdough *Add Bacon (2rashers) +\$5

Big Breakfast \$20 Gluten Free Option +\$2

Grilled Bacon, Poached/Fried/Scrambled eggs, sautéed mushroom and spinach, grilled tomato, chorizo, hash brown, with sourdough

Omelet \$15.50 Gluten Free Option+\$2

Bacon, mushroom, Spanish onion, tomato, baby spinach, Kenilworth mature cheddar served with toasted Turkish bread

Eggs Benedict \$15.50 Gluten Free Option +\$2

2 Poached Egg, 2 Rashers of Bacon, sautéed mushroom and baby spinach on Turkish bread topped with Hollandaise sauce.

*Swap Bacon to Halloumi to make it vegetarian

*Swap Bacon to Smoked Salmon or Pork Belly +\$5

Pulled Beef Beni \$20 Gluten Free Option +\$2

Slow cooked pulled beef brisket, 2 Poached Egg on Turkish bread topped with Hollandaise sauce

Bruschetta Bacon and Egg \$16.95 Gluten Free Option +\$2

Smashed avo topped with grated salad and crumbled feta, 1 rasher bacon, 2 poached eggs on Turkish bread with Hollandaise sauce on side. (*Swap Bacon to Halloumi to make it vegetarian*)

Sweet Potato Fritter \$16.5

2 poached eggs, 2 rashers of bacon, grilled capsicum, sumac yoghurt topped on base of tomato chutney and baby spinach

Bombae \$14.95 V

Potato fritter, grilled kale, grilled halloumi, topped with devil egg and fetta drizzle of balsamic glaze & hollandaise on side.

Plant Based (Vegan)

Vegan Brekky \$18.95 Gluten Free Option +\$2

Plant based pulled meat with mushroom and spinach, roasted tomato, vegan chorizo and hash brown with almond butter sourdough. (*Add Sesame seed avocado +\$3*)

Absolute Power Vegan Sandwich or Wrap \$13 Gluten Free Option +\$2

Plant base vegan meat, sautéed mushroom, baby spinach, Kalamata olives, cherry tomatoes, BBQ sauce and homemade relish on Turkish sandwich or wrap (*Add Chips +\$4*)

Breakfast Sandwiches on Turkish Bread(Add Chips \$4.00)

Sunrise \$8.5

Bacon & Sunny Side up egg sandwich with Homemade Tomato Relish on toasted Turkish bread

BLAT Sandwich \$11

Bacon with avo, lettuce, tomato & mayo

Perfect World \$15

Smoked Salmon with dill, goat's cheese, avocado, Spanish onion, mixed greens, lemon wedge

Club Sandwich with Chips \$16

Grilled Chicken breast, bacon, fried egg, avo, mix salad, BBQ sauce on Turkish Bread

Add on:

Poach egg, Grilled tomato, Mushroom & Spinach, \$2

Halloumi, 1 Rasher Bacon, Grated salad, Sesame avocado, Hash brown \$3

2Rashers bacon, Grilled chicken, Pork belly, Smoke salmon, Pulled beef, Savoury mince, 2 Scrambled eggs, Beef patty \$5

Lunch menu (Starts from 10am)

Chicken Walnut salad with pea puree \$15 GF

Marinated chicken breast with cherry tomato, onions, cucumber, olives, dice avocado, cabbage, basil, walnuts dressed with Thai Nam Jim dressing with pea puree.

Tandoori Chicken with beetroot Salad \$16 GF

Slow cooked tandoori chicken, Bacon, poach egg with garden salad dressed with beetroot raita.

Crispy Skin Salmon \$21 GF

Medium cooked skin salmon, rocket, basil, cherry tomatoes, olives, quinoa, cucumber, sautéed broccolini, dressed with Thai Nam Jim dressing and homemade tartare with lemon wedge.

Grilled Barra with Bell pepper puree \$16

Grilled Barra fillet with chat potato, grated salad, cabbage salad on bell pepper puree

4 Hours Pork Belly \$16.95 GF

with beetroot, slaw, date and pomegranate jam, ginger and soy sauce dressing.

Pulled Beef with Pea Puree \$16.95 GF

Slow cooked Pulled beef Brisket, Semolina Crisp, topped with grated and quinoa salad on homemade pea puree.

Burgers with beer battered chips

Served on Homemade Brioche Bun (Gluten free optional +\$2)

Vegetarian Burgers

Rookkie \$15.5 V

Spiced potato fritter, slaw tossed in beetroot labneh & Japanese mayo, smashed avo and tomato relish

Caspers \$15.5 V

Sweet potato and fenugreek fritter, avocado, Zucchini Ribbons, sliced beetroot, carrot, relish and Wasabi turmeric Mayo

Chicken Burgers

City Heats \$16

Dukkah crusted chicken breast, bacon, pickled gherkins, Spanish onions, sundried tomato, Kenilworth Cheddar, rocket, burger relish and Japanese mayo

Beef Burgers

Sudden Impact \$16.50

Pulled beef cooked with double creamed Brie cheese, pickled gherkins, Spanish onions, grilled capsicums, rocket and mustard mayo.

Escapes \$17.5

Beef patty, bacon, mushroom, grilled capsicum, Swiss cheese, spinach, tomato relish and BBQ Sauce

Homemade Quiche \$8 Bacon and Spinach / Veg Mushroom and onion

With Chips and salad \$15

Homemade Butter Chicken Pie \$8

With Chips and salad \$15

Kids Menu

Bacon and egg \$9

1 bacon, 1 egg, on 1 slice of white bread

Sausage & chips \$9

Serve of sausages and chips with tomato sauce

Kids Ham Burger & Chips \$10.95

Beef patty, tasty cheese, mix leaves and tomato sauce on Turkish Bun

Kids Waffles \$11

One Belgian waffle, vanilla ice cream, Mix fresh berries and chocolate fudge