

BREAKFAST

TRUFFLE TOASTY 21.9

Truffle mushroom paste, swiss cheese, prosciutto (pork), free range fried egg, shaved parmesan cheese, truffle oil
add grilled mushrooms \$5 add hash brown \$4

Try it with a Mimosa \$14.9

MOUNTAINS BREAKFAST 27.9

Grilled smoked bacon, fried free range eggs, moroccan sausage, roasted tomato, wilted spinach, mushrooms, grilled pita bread
add hash brown \$4 add avocado \$5 add haloumi \$6 add scrambled eggs \$2.5

Why not add a Bloody Mary \$18.9

BACON BAGEL BENEDICT 26.9

Grilled smoked bacon, poached free range eggs, wilted spinach, bagel, chef made hollandaise sauce

Add an Aperol Spritz \$18.9

AVOCADO TOAST 19.9

Feta, tomatoes, mint, parsley, avocado with dukkah (nuts), grilled lemon, on toasted sourdough bread
add poached eggs \$7 add haloumi \$6 add hash brown \$4 add bacon \$6 add mushrooms \$5 add spinach \$5 add lamb sausage \$6

Add an Espresso Martini \$19.9

OVEN ROASTED PUMPKIN GF VEG 23.9

Beetroot hummus, feta, pomegranate molasses, seeds, dukkah(nuts), pepita seeds, slices of orange
add hash brown \$4 add avocado \$5 add haloumi \$6

Try it with a glass of Mimosa \$14.9 or freshly squeezed orange juice \$8.5

TURKISH CHILLI SCRAMBLED EGGS 21.9

Chilli, tomatoes, parsley, mint, feta, served with grilled turkish Bread.
add bacon \$6 add hash brown \$4 add mushrooms \$5 add halloumi \$6 add avocado \$6
(can be served without chilli)

Try it with a Mimosa \$14.9 or a Negroni \$18.5

BREAKFAST ROLL 17.9

Two Free range fried eggs, grilled smoked bacon, tomato relish on a milk bun
add hash brown \$4 add halloumi \$6 add avocado \$6 add bacon \$6 add mushrooms \$5 add spinach \$5 add lamb sausage \$6

RICOTTA & LEMON PANCAKE 23.9

Mixed berries, mascapone, pistachios(nuts), persian fairy floss, maple syrup.
add bacon \$6 add ice cream \$4 add hash brown \$4

Add a glass of Prosecco \$13.9 or an Espresso Martini \$19.9

GRANOLA 18.9

Our in house made baked granola served with mango and berry compote, coconut yoghurt & Persian fairy floss

ESSENTIAL BREAKFAST SIDES Freshly squeezed orange juice 8.5 | smoked grilled bacon 6 | hash brown 4 | grilled halloumi 6 | avocado 5 |
two free range eggs 7 | moroccan sausage(lamb) 6 | wilted spinach 5 | mushroom 5 | gluten free bread 3 | ice cream 4

This menu is designed for your enjoyment. No custom orders. Respectfully we decline to make any changes or substitutes.

Please only order from the menu. This streamlines the kitchen operations to avoid orders being delayed.

When ordering alcohol please understand that a meal must be consumed as required by our liquor license.

Our menu contains allergens, all care is taken but we cannot guarantee our food will be allergen free. All credit cards 1.65% Debit 30c.

Surcharge applies 10% on Saturday & Sunday & 20% on Public holidays. No split bills.



All day breakfast & Lunch 11.30am - 3pm

HEALTHY POACHED CHICKEN SALAD GF 24.9

iceberg lettuce, avocado, cucumber, pickled ginger, kewpie mayo, sesame dressing. add gluten free bread \$3

Enjoyed with a glass of Rose \$12.9 or fresh orange juice \$8.5

VEGGIE BURGER 27.9 VEG

House made nutritious Mediterranean style falafel, grilled halloumi, baby spinach, avocado, beetroot hummus served with a side of chips.

Enjoyed with a glass of Sauvignon blanc \$12.9

or an Aperol Spritz \$18.9

GYROS 29.9

12 hour baked delicious lamb with tomato, lettuce, chips, onion, tzatziki, on Greek pita bread served with a side of chips or add a side of Greek salad \$2

Australian Lager-Lumen \$12.9 or a glass of Pinot Grigio \$12.9

BREAKFAST ROLL 17.9

Try it with a Mimosa \$14.9 or Young Henrys beer \$13.9

Two Free range fried eggs, grilled bacon, tomato relish.

add hash brown \$4 add halloumi \$6 add avocado \$6

add bacon \$6 add mushrooms \$5 add spinach \$5

add gluten free bread \$3

SPARTAN BOWL GF 19.9 (a Greek Style Salad)

Try it with a glass of Sauvignon blanc \$12.9

A MUST FOR ESSENTIAL SPARTAN ADD ONS

add 12 hour baked lamb \$10 add poached chicken breast \$8

add hash brown \$4 add grilled Greek pita bread \$4

add tzatziki \$5 add halloumi \$6 add poached eggs \$7

add gluten free bread \$3

TRUFFLE TOASTY 21.9

Try it with a glass of Pinot Grigio \$12.9

Truffle mushroom paste, swiss cheese, prosciutto (pork), free

range fried egg, shaved parmesan cheese, truffle oil

add grilled mushrooms \$5 add hash brown \$4

NOURISH FALAFEL BOWL GF VEGAN VEG 24.9

Mediterranean style falafel, cherry tomatoes, quinoa, pickled ginger, avocado, cucumber, roasted pepitas, sesame seeds, beetroot hummus

SPECIAL NOURISHING ADD ONS

add Poached Chicken breast \$8 add 12 hour baked Lamb \$10

add hash Brown \$4 add poached eggs \$7 add halloumi \$6

add gluten free bread \$3

Australian Lager-Lumen \$12.9 or a glass of Pinot Grigio \$12.9

TURKISH CHILLI SCRAMBLED EGGS 21.9

Chilli, tomatoes, parsley, mint, feta.

Served with grilled turkish Bread.

add bacon \$6 add hash brown \$4 add mushrooms \$5

add halloumi \$6 add avocado \$6 add gluten free bread \$3

(can be served without chilli)

Try it with a Mimosa \$14.9 or a Negroni \$18.5

MOUSAKA GF 30.9

Our favourite dish. Juicy beef mince cooked in a tasty tomato nap sauce, with grilled eggplants and hash browns. Topped with a creamy, gluten-free béchamel sauce and baked to perfection and served with a fresh zesty Greek salad.

Enjoyed with a glass of Shiraz \$13.9 or Sydney beer \$12.9

XXXX BEER BATTERED - FISH & CHIPS 25.9

Wild caught ocean Hake, chef made tartare sauce, wedge of lemon served with chips

Enjoyed with a glass of Eden valley Pinot Grigio \$12.9

or Young Henrys Pale Ale \$13.9

DOUBLE CHEESEBURGER 27.9

Double 80 gram Angus beef pattie, double cheese, lettuce, tomato, pickles, chef's special sauce served with chips.

Go on make it better

add bacon \$3.5 add pineapple \$3 add beetroot \$3

add fried egg \$3.5 add hash Brown \$4 add gluten free bread \$3

Enjoyed with a Stone & Wood \$12.9 or glass of Cab Sav \$13.9

AVOCADO TOAST 19.9

Try it with a glass of Rose \$12.9 or an Espresso Martini \$19.9

Feta, tomatoes, mint, parsley, half an avocado with dukkah

(nuts), grilled lemon, on toasted sourdough bread

add poached eggs \$7 add haloumi \$6 add hash brown \$4

add bacon \$6 add mushrooms \$5 add spinach \$5 add lamb

sausage \$6 add gluten free bread \$3

OVEN ROASTED PUMPKIN GF VEG 23.9

Beetroot hummus, feta, pomegranate molasses, seeds, dukkah(nuts), pepita seeds, slices of orange.

add gluten free bread \$3

Try it with a glass of Rose \$12.9 or a glass of Mimosa \$14.9

or freshly squeezed orange juice \$8.5

KATSU SANDO 26.9

Chicken breast crunchy panko crumbed, tonkatsu sauce, sesame seeds, Japanese mayo served on white bread with a side of slaw. add hash brown \$4

Enjoyed with a glass of Sauvignon blanc \$12.9

RICOTTA & LEMON PANCAKE 23.9

Mixed berries, mascapone cheese, pistachios(nuts), persian fairy floss, maple syrup.

add grilled bacon \$6 add ice cream \$4 add hash brown \$4

Add a glass of Prosecco \$13.9 or an Espresso Martini \$19.9

K-BURGER 29.9

Free range roo meat with cheese, lettuce, beetroot, pineapple & onion and special burger sauce served with chips

add bacon \$3.5 add fried egg \$3.5 add hash Brown \$4

Sydney Beer \$12.9 or glass of Cab Sauvignon \$13.9

TASTY CHIPS | Truffle chips - served with truffle oil & shaved parmesan cheese 16

Greek chips served with Rigani(Greek herbs) & Feta cheese 15 | **Bowl of chips** served with salt & herbs 10

ESSENTIAL SIDES | smoked grilled bacon 6 | hash brown 4 | grilled halloumi 6 | avocado 5 |

two free range eggs 7 | moroccan sausage(lamb) 6 | wilted spinach 5 | mushroom 5 | gluten free bread 3 | ice cream 4

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Tasty Desserts

SMASHED PAVLOVA 17.9

Gluten free mascarpone + mango + passionfruit + mint

OVEN ROASTED STONE FRUIT CHEESECAKE 17.9

Cream + hazelnut crumble served in glass

PISTACHIO BISCUIT 8.9

An italian gluten free pistachio biscuit served with cream

CHOCOLATE BROWNIE 16.9

House made chocolate brownie served with ice cream + salted caramel sauce + Persian fairy floss

ALMOND HORSESHOE 8.9

A Greek almond biscuit gluten free served with cream

ORANGE & ALMOND CAKE 14.9

Gluten free mediterranean dessert served with cream

MUFFINS 10.9

Asked for todays freshly baked variety served with cream

AFFOGATO 7.9

Double shot espresso coffee served with ice cream and chocolate flakes

Cocktails

HOUSE GIN (45ml) & TONIC 18.9

NEGRONI 18.5

ESPRESSO MARTINI 19.9

MIMOSA 14.9

HENDRICKS (45ml) & TONIC 21.9

MOJITO 18.9

APEROL SPRITZ 18.9

BLOODY MARY 18.9

FRANGELICO AFFOGATO 18.9

Hot Drinks

Cappuccino | flat white | latte | hot chocolate | chai latte | long black
Small (Cup) 4.9 | Large (Mug) 5.9

Mocha | Dirty chai latte
Small (Cup) 5.9
Large (Mug) 6.9

Piccolo | Espresso | Ristretto | Macchiato 4.7

Vienna coffee 6.9

Affogato 7.9

Coffee extra shot 0.9 Decaffeinated coffee shot 0.9

Alternative milks

bonsoy 0.9
almond milklab 0.9
oat milklab 0.9
lactose free milklab 0.9

Loose Leaf Tea pot for one 5.9

English breakfast,
Earl grey,
Peppermint,
Wild berry, Green,
Cammomile,
7th heaven,
Chai

Australian Beer + Cider

YOUNG HENRYS PALE ALE 13.9

SYDNEY BEER CO LAGER 12.9

STONE & WOOD 13.5

AUSTRALIAN LAGER-LUMEN 12.9

HILLBILLY CIDER 10.9

BETTER BEER ZERO % 10.9

Cold Drinks

FRESHLY SQUEEZED ORANGE JUICE 8.5

MILKSHAKE 8.9

Chocolate | strawberry | vanilla
caramel | coffee |

COLD BREW 5.9

Black | Latte

COLD COFFEE

iced long black 8
Iced latte | iced chai latte | 8.5
cold mocha | iced dirty chai 8.9

CANS Coke | coke zero | 5.9

ICE CREAM DRINKS 9.9

(FLAVOUR + MILK + ICE CREAM + WHIPPED CREAM)
Chocolate | Strawberry | Vanilla | Caramel | Coffee |

BUNDBERG 6.9

Ginger beer | Lemon lime bitter
Traditional lemonade | Blood orange

KOMBUCHA 7.9

SPARKLING WATER small 4.9 | large 13.9

STILL BOTTLED WATER small 3.9 | large 13.9

Local Wines

Class | Bottle

ORGANIC ROSE 12.9 | 60

PROSCOCO 13.9 | 65

EDEN VALLEY PINOT GRIGIO 12.9 | 60

ORGANIC SAUVIGNON BLANC 12.9 | 60

CENTRAL RANGES CAB SAV 13.9 | 65

CENTRAL RANGES SHIRAZ 13.9 | 65

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supporting us.*

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