

BREAKFAST

AMAZONOLA



Acai, Crunchy peanut butter, toasted muesli, seasonal fresh fruit

\$ 18

CROQUE MADAME

\$ 19

Ham off the bone, bechamel sauce, mustard, gruyere cheese, fried egg on sourdough toastie

BREAKFAST BRUSCHETTA



\$ 23

DRUNKEN FUNGAI



\$ 23

Sourdough toast with 2 poached eggs, avocado, fetta, tomato and basil

2 poached eggs, sauteed leek, mushroom in white wine, gruyere cheese on sourdough toast

BROKEBACK BREKKY



\$ 22

GOLDEN ARCHES

\$ 18

Sauteed kale, spinach, broccolini, 2 poached eggs, pumpkin puree, hasselback potato, sesame dressing

2 English muffins with fried egg, melted cheese, big mac sause, house made sausage

BREAKFAST WRAP



\$ 18

THE CURE

\$ 20

2 poached eggs, avocado, fetta, chilli mayo, tomato relish and lettuce

2 fried eggs, bacon, lettuce, potato rosti, tomato, chilli mayo & bbq sauce on turkish

ALL I AVO WANTED



\$ 24

CAN I HAVE ...



\$ 15

Sourdough toast with smashed avocado, 2 poached eggs, pickled beetroot and carrot, grains-seeds, goats cheese & chilli flakes

Toast and free range eggs your way

ADD ONS Smoked salmon

\$6

Bacon/avo/mushroom/potato rosti/halloumi \$5

SANDWICHES

Turkish, Sourdough, Brown Miche or Gluten Free (+ \$1)

FLYING PIG

\$ 19

MISSED STEAK



\$ 18

Grilled Chicken, avocado, tomato, bacon, cheese, lettuce and herb mayo

Grilled Veef strips, caramelised onion with green peppers, melted cheese philly style, tomato relish

ROSEBERRY REUBEN

\$ 18

MISS MAROUBRA

\$ 18

Wagyu pastrami, swiss cheese, pickles, gruyere cheese, pickled cabbage, ranch mayo

Leg ham, tomato, cucumber, onion, avocado, coleslaw, beetroot relish, cheese and herb mayo

VEGGIE STACK



\$ 18

CRISPY BIRD

\$ 19

Sweet potato rosti, grilled zucchini and capsicum, avocado, halloumi, lettuce, pesto

Chicken schnitzel, tomato, cheddar cheese, lime garlic mayo and lettuce

PORKY CUBAN

\$ 19

LAMB-APOLLO

\$ 19

Slow Cooked pulled pork, pickles, ham off the bone, swiss cheese, dijon mustard & smokey BBQ sauce

Lamb burger pattie, tomato relish, fetta, beetroot relish, tomato, lettuce

SALADS



Vegetarian



Vegan



Gluten-Free

ADD Chicken, Falafel, Bacon, Veef \$5 Smoked Salmon \$6

GET GRILLED



\$ 18

HEY PESTO



\$ 18

Mixed leaves, cabbage, broccolini, cherry tomato, sweet corn, halloumi and coriander tahini mayo

Mixed leaves, carrot, sweet potato rosti, cucumber, avocado, fetta and pesto

NO LEAVES



\$ 18

BEETS ME



\$ 18

Quinoa & brown rice, fetta, avo, broccolini, baked sweet potato, cherry tomato, japanese dressing

Quinoa & brown rice, avo, beetroot hummus, kale, spinach, asparagus served warm with lemon garlic sesame dressing

PECKISH

CHIPS

\$ 8

SWEET POTATO CHIPS

\$ 9

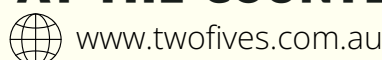
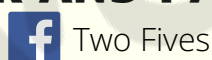
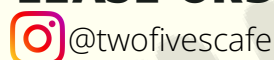
CHICKEN WINGS

\$ 18

CRUMBED MUSHROOMS

\$ 10

PLEASE ORDER AND PAY AT THE COUNTER



COFFEE

SMALL \$ 4.5

LARGE \$ 5.0

MACCHIATO, PICCOLO, ESPRESSO \$ 4.0

MINT MOCHA \$ 5.0

Mint chocolate with coffee

ICED LATTE \$ 5.5

Double shot served over ice with milk

ICED ORANGE LATTE \$ 5.0

Coffee and milk over ice with a citrus twist

BATCH BREW \$ 6.0

Ask us for today's Single Origin

COLD BREW \$ 5.5

Single Origin brewed cold for 12hr served over ice

TUMERIC LATTE \$ 6.5

Made on oat milk with honey & cinnamon

HONEY CHAI \$ 5.5

Sticky Masala blend tea with milk

MATCHA LATTE \$ 6.5

Made on oat milk with a touch of sugar

EXTRAS

Extra Shot + 50c

Soy Milk

Mocha

Decaf

Oat Milk + 80c

Almond Milk

Lactose Free Milk

BEERS

CURLEY LEWIS HAZY ALE \$ 9.0

375ml (5.5%) ALC/VOL

CURLEY LEWIS LAGER \$ 9.0

375ml (4.5%) ALC/VOL

YOUNG HENRY'S CLOUDY CIDER \$ 9.0

GF 375 ml (4.6%)) ALC/VOL

TEAS

ENGLISH BREAKFAST \$ 4.5

Black breakfast tea

EARL GREY \$ 4.5

Black tea with bergamot

CHINA SHENCHA GREEN \$ 4.5

A sweet, mellow flavor profile

PEPPERMINT \$ 4.5

Spearmint and peppermint blend

LEMON GRASS & GINGER \$ 4.5

Blend of lemon grass & ginger

CHAMOMILE \$ 4.5

Aromatic flowers of chamomile

JUICES One Size

SUPER GREEN \$ 8.5

Apple, celery, kale, spinach, broccoli, cucumber and pear

REFRESH \$ 8.5

Pineapple, orange, and mint

WOLA \$ 8.5

Watermelon, orange, lemon and apple

OJ \$ 8.5

Straight up

COCKTAILS

ENCOURAGEMENT \$ 15

Woodford reserve bourbon, agave, dried lime, crushed ice

TEARIFFIC GIN \$ 15

Rose gin, earl grey tea, lime juice, orange, agave

BINGO FLAMINGO \$ 15

Yuzu gin, WOLA Juice, splash rose

LYETINI MARTINI \$ 15

Lychee liquor, vodka, sweet vermouth lychee fruit, shaken not stirred

PINK GIN \$ 15

Rose gin, rose wine, tonic water

LEMONY \$ 15

Lemonade, dried lime, aromatic bitters