

BREAKFAST

AMAZONOLA



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

\$ 19 EGGSHUKA \$ 26

Shakshuka with poached eggs, spinach, capsicum, fetta, dukkah and two slices of sourdough

BREAKFAST BRUSCHETTA

\$ 25 X's-PERIENCE \$ 25

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

Crispy Crossiant with chorizo scrambled eggs, chilli, melted gruyere cheese, rocket, fried onion

EGGS BUNNY

\$ 23 GOLDEN ARCHES \$ 20

Sourdough toast with spinach & two poached eggs finished with hollandaise sauce

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

BREAKFAST WRAP

\$ 20 THE CURE \$ 22

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

\$ 26 CAN I HAVE ... \$ 16

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, Bacon, Chorizo \$6

Avo, Mushroom, Potato rosti, Halloumi \$5

SANDWICHES

Turkish, Sourdough, Brown Miche, Wrap or Gluten Free (+ \$2)

FLYING PIG

\$ 21 ROCKET SCOTCH \$ 25

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

Grass-fed scotch fillet, tasty cheese, chilli mayo, BBQ, caramelized onion, rocket, tomato & beetroot relish

ROSEBERRY REUBEN

\$ 21 MISS MAROUBRA \$ 21

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

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

VEGGIE STACK

\$ 20 CRISPY BIRD \$ 21

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

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

PORKY CUBAN

\$ 21 THE MAD COW \$ 21

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

Beef patty, crispy bacon, burger cheese, lettuce, tomato, caramelized onion, pickles, BBQ sauce, and garlic aioli, all served on a toasted milk bun

SALADS

Vegetarian



Vegan



Gluten-Free

ADD Chicken, Falafel, Bacon, Smoked Salmon, Chorizo \$6 Scotch Fillet \$8

GET GRILLED

\$ 19 HEY PESTO \$ 19

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

\$ 19 RED-Y OR NOT \$ 19

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

Mix leaves, red apple, cherry tomatoes, cucumber, dried cranberries, walnuts, goat cheese, and balsamic vinaigrette

PECKISH

CHIPS

\$ 8 SWEET POTATO CHIPS \$ 9

CHICKEN WINGS

\$ 18 CRUMBED MUSHROOMS \$ 10

CHECK OUT OUR SPECIAL MENU BOARD

PLEASE ORDER AND PAY AT THE COUNTER

COFFEE

SMALL

\$ 5.0

LARGE

\$ 5.5

MACCHIATO, PICCOLO, ESPRESSO

\$ 4.5

MINT MOCHA

Mint chocolate with coffee

\$ 5.5

ICED LATTE

Double shot served over ice with milk

\$ 5.5

ICED ORANGE LATTE

Coffee and milk over ice with a citrus twist

\$ 5.5

BATCH BREW

Ask us for today's Single Origin

\$ 6.5

COLD BREW

Single Origin brewed cold for 12hr served over ice

\$ 6.0

TUMERIC LATTE

Made on oat milk with honey & cinnamon

\$ 6.5

HONEY CHAI

Sticky Masala blend tea with milk

\$ 6.0

MATCHA LATTE

Made on oat milk with a touch of sugar

\$ 6.5

EXTRAS

Extra Shot

+ 70c

Mocha

Decaf

Oat Milk

+ \$1.0

Almond Milk

Soy Milk

Lactose Free Milk

BEERS

CURLEY LEWIS HAZY ALE

375ml (5.5%) ALC/VOL

\$ 9.0

CURLEY LEWIS LAGER

375ml (4.5%) ALC/VOL

\$ 9.0

YOUNG HENRY'S CLOUDY CIDER

GF 375 ml (4.6%)) ALC/VOL

\$ 9.0

TEAS

ENGLISH BREAKFAST

Black breakfast tea

\$ 5.0

EARL GREY

Black tea with bergamot

\$ 5.0

CHINA SHENCHA GREEN

A sweet, mellow flavor profile

\$ 5.0

PEPPERMINT

Spearmint and peppermint blend

\$ 5.0

LEMON GRASS & GINGER

Blend of lemon grass & ginger

\$ 5.0

CHAMOMILE

Aromatic flowers of chamomile

\$ 5.0

JUICES One Size

SUPER GREEN

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

\$ 9.0

REFRESH

Pineapple, orange, and mint

\$ 9.0

WOLA

Watermelon, orange, lemon and apple

\$ 9.0

OJ

Straight up

\$ 9.0

COCKTAILS

LA MARGARITA

Tequila, Lime juice, Contreau & lemon garnish

\$ 15

MARACUJA CAPIROSKA

Vodka, Passionfruit couli, Sugar syrup, served in a glass with crushed ice

\$ 15

ROSEMARIE

Splash Rose, Vodka, Agave, Strawberry pure

\$ 15

ESPRESSO MYSELF

Vodka, Mr Black, Espresso shot, served with aromatic coffee beans

\$ 15

HONEY B.

Woodford reserve Bourbon, Honey Syrup, Lemon Juice & lemon garnish

\$ 15