Menu
Breakfast MENU

Open Omelette: 3 Free range egg omelette, open baked and available with the following toppings: Semi dried tomatoes, caramelised onions, feta cheese, lamb rashers, grilled mushrooms, cheddar cheese, Smoked Salmon 75

Eggs Benedict: Crispy fried potato rosti, two poached eggs, grilled halloumi, lamb rashers and sriracha hollandaise 75
-Add Smoked Salmon 25

Vegan Benedict: Wild brown mushrooms, crispy potato rosti, roasted aubergine with thyme and crispy leeks, topped with pumpkin aioli and Maldon salt 65
-Add Smoked Salmon 25

Shakshuka: North African baked eggs in spicy tomato sauce served with lavash bread 70

Beef Hash: Jus glazed Pulled beef shortrib on top toasted English muffin with crumbed soft poached Roast tomato hollandaise 80
House breakfast: 2 eggs, Lamb macon, chicken sausage, 120g beef fillet, roast vine tomato, exotic mushroom and toasted baguette

150

Avo On Toast: Smashed Butter avos, toasted bread of choice and feta cheese, all tossed with lemon oil and coriander shoots

55

Crumpet Stack: Fluffy buttermilk crumpets with Nutella, whipped cream and caramelized banana

70

French toast: kitka French toast, fruit preserves, toasted almond flakes, maple rashers and whipped honey

70

Pastry board: An assortment of breakfast pastries served with whipped cream, cheddar cheese and fruit preserves

80

Fruit Platter: Fresh seasonal fruit with mint and lime sugar or citrus xylitol sugar

60

Granola Fruit Glass: Layers of homemade granola, Greek yogurt and fruit with berry compote

65
Salmon carpaccio - Smoked salmon carpaccio with orange segments, candied beetroots, caper vinaigrette, confit lemon and horseradish cream  90

Warm roast vegetable salad- roast root vegetables with couscous and mint yogurt dressing  70

Chicken Caesar salad- romaine lettuce, anchovy, dressing, soft boiled eggs and parmesan crouton  85

Grilled seafood salad- mixed seafood salad of calamari, prawns and mussels with lemongrass vinaigrette  85

Seared tuna nicoise - Seared tuna loin with green beans, pickle quail eggs confit tomatoes, grilled potatoes and house dressing.  90

Soup de Jour - soup of the day with garlic and parmesan croutons  55

Linguine pesto - Sundried tomato and basil pesto linguine noir, fresh herb mascarpone and parmesan  78

Add chicken  30
Add Prawn  40
Ravioli Noir-Roast butternut, caramelized onion and feta ravioli noir with parmesan veloute 85

Lamb Burger- garlic and rosemary lamb burger on a sweet brioche bun, hummus, roasted garlic aioli, sweet potato fries 95

Crumbed chicken burger with truffle mayonnaise on toasted brioche bun served with sweet potato fries 90

Chicken and pumpkin-grilled cumin chicken breast with roasted pumpkin and warm chickpea salsa 90

fish of the day- Line caught fish of the day with grilled nicoise vegetables and beurre blanc 115

Fish cakes- salmon and wild rice fish cakes with ruby slaw and lime aioli 88

200g beef fillet - Grilled heirloom tomatoes and bone marrow jus, served with choice of potato fries | potato croquet | potato mash 165

Braised beef short - Braised beef with pomme puree, roast baby vegetables and beef jus 105
Sandwiches
All served on artisanal white, brown or rye bread.

- pulled braised beef and onion  66
- chilli chicken and mayo  60
- grilled 3 cheese  60
- falafal toasted with mint yogurt dip  50

served with sweet potato fries

Sweets
Chocolate and cashew nut brownies with vanilla bean ice cream.  50

Small batch ice cream and sorbet  50

Baked Blueberry cheese cake, blueberry compote  55

Please see our display fridge for our freshly baked cake selection
Beverage MENU

Milkshakes
Vanilla/ Chocolate/ Strawberry  30

Hot
Americano  18
Espresso  14
Double Espresso  18
Café Macchiato  18
Moccachino  24
Cappuccino  20
Double Cappuccino  24
Café Latte  23
Hot Chocolate  30
Red Cappuccino  30
Chai Latte  30
Cortado  19
Flat White  25
Iced Coffee  35
Iced Chocolate  35

Tea
English Breakfast (Five Roses)  23
Refreshing Mint  25
Rooibos Classic  28
Earl Grey  23
**Beverage MENU**

### Juice
- Orange, Mango and Apple  
  $25
- Green Machine  
  $30
- Super Beet  
  $30
- Carrot and Ginger  
  $30
- Homemade Lemonade  
  $28

### Smoothie
- Strawberry  
  $35
- Fresh Banana  
  $35
- Mixed Berries  
  $35
- Mango (Seasonal)  
  $35
- Litchi (Seasonal)  
  $35
- Health Smoothie  
  $38

*Dairy free or Yoghurt*

### Cold
- Coca Cola  
  $20

(Coke, Coke Zero, Crème Soda, Fanta Orange, Fanta Grape, Sprite, Sprite Zero)

- Lipton (Peach, Lemon)  
  $23
- Appletizer, Grapetizer  
  $25
- Ginger Ale, Soda water, Lemonade, Dry Lemon  
  $14
- Water 330ml (Still, Sparkling)  
  $18