

## LUNCH

Monday - Sunday from 11.30 a.m. - 3.00 p.m.  
Thursday - Saturday from 11.30 a.m. - 5.00 p.m.

- Reuben sandwich** | \$18.9  
corned beef on sourdough bread with sauerkraut, dijonaise, pickle and gruyere cheese  
*-side of sweet potato wedges or chips* | \$4.0
- Pulled pork bagel** | \$19.9  
melted gruyere cheese, cabbage slaw  
*-side of sweet potato wedges or chips* | \$4.0
- Open smoked salmon bagel** | \$19.9  
smoked salmon, rocket, cucumber, red onions, baby capers and herbed cream cheese
- Quinoa salad** | \$19.9 (V) (GF)  
with pumpkin, red onion, cherry tomatoes, rocket, semi dried tomato, artichoke and fetta with minted yoghurt dressing  
*-optional add grilled chicken* | \$5.0
- Salt & pepper squid** | \$22.9 (GF)  
shredded chinese cabbage, bean sprouts, carrot, red onion, roasted cashews, pickled ginger, lime palm vinaigrette
- Roast vegetable stack** | \$24.0 (V) (GF)  
polenta chips, rosemary roasted sweet potato, grilled eggplant, zucchini, roasted capsicum, mushroom, haloumi, balsamic glazed & pesto
- Beer battered fish & chips** | \$22.9  
with tartare dipping sauce and garden salad
- Thai beef salad** | \$24.9  
marinated beef fillet slices, warm vermicelli noodles, coriander, carrots, bean sprouts, cherry tomato, nam jim sauce, crushed peanuts & crispy fried shallots
- Chilli prawn & chorizo fettuccini** | \$26.9  
garlic and chilli, olive oil base and parmesan cheese
- Risotto** | \$24.9 (V)  
wild fresh and dried mushrooms, truffle paste and pecorino cheese
- Potato gnocchi** | \$26.9  
oyster blade beef ragu, parmigiano cheese and parsley
- Thai style red chicken curry** | \$24.0 (GF)  
boneless chicken thigh, lychee & cherry tomato served with jasmine rice
- Market fish of the day** |  
please ask our staff for the special
- Vegetarian quiche of the day** | \$16.9 (V)  
made in house, served with side salad  
*-side of sweet potato wedges or chips* | \$4.0

## TO SHARE

- House dips** | \$14.9 (V)
- Beer battered chips** with aioli | \$12.9
- Sweet potato wedges** with sweet chilli & sour cream | \$14.9
- Arancini** mushroom and cheese served with aioli | \$16.9

## HOT DRINKS

- Macchiato | Long Black** | \$4.0
- Cappuccino | Latte | Flat white** | \$4.3
- Kali hot chocolate | Cinnamon chai latte | Mocha** | \$4.9  
*marshmallows, bonsoy, almond, lactose free, oat, extra shot, syrups (vanilla, caramel, hazelnut)* | \$0.7 extra
- Tumeric latte** | \$5.5
- Specialty teas** | \$4.9  
English breakfast, Earl grey, Lemongrass & ginger, Rooibos, Chamomile, Japanese sencha, Peppermint, Hojicha with rice

## COLD DRINKS

- Iced long black** | \$5.0  
(choice of single origin or house blend)
- Iced Latte** | \$5.5
- Iced chocolate float** - kali choc, ice, milk, ice cream | \$8.0
- Iced coffee float** - coffee, ice, milk, ice cream | \$8.0
- Soft drinks & Fruit drinks** | \$4.9  
Diet Coke | Coke | Sprite | Coke (no sugar) | Apple Juice  
Tomato juice | Grapefruit tiro | Red orange tiro | Chinotto  
Soda | Ginger ale | Ginger beer | Tonic | Lemon lime bitters
- Fresh made juices - made to order** | \$8  
Orange | Pineapple | Pine & Orange  
*with mint, ginger or no ice* \$0.5
- San pellegrino mineral water**  
250 ml \$4.5 | 500 ml \$7.5 | 1 ltr \$9.5
- Fiji still water**  
500 ml \$4.2 | 1 ltr \$5.5
- Remedy sparkling kombucha** | \$7.0  
Ginger & lemon, Plum cherry, Apple crisp, Lemon, lime & mint
- Housemade iced tea - selection of the week** | \$5.9
- Milkshakes** | \$6.8  
Vanilla | Caramel | Chocolate | Strawberry
- Thickshakes** | \$8.0
- Fruit smoothies** | \$9.0  
Banana & honey, Mixed forest berries, Mango & Coconut
- Green smoothie** | \$9.9  
coconut water, ginger, spinach, banana, mango, cucumber
- Fruit frappes** | \$9.0  
Summer - *strawberry, mango, banana*  
Energiser - *mango, banana, pineapple*  
Very berry- *mixed berries, strawberries & vanilla*
- Mocktails** | \$9.9  
Virgin Mary - *tomato juice, tabasco, spices*

Please be advised that due to speed of service we will be unable to make alterations to our menu, add on or sides are available. Our staff can assist with alternatives or recommendations with any food allergies.

G.S.T. Inclusive – One bill per table & 15% surcharge on Public Holidays

