

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 toasted sourdough bread with sauerkraut, dijonaise, pickle and gruyere cheese

-side of sweet potato wedges or chips | \$4.0

Pork belly burger | \$19.9 (bagel optional 1.5 extra)

sticky pork belly with bbq sauce, pickled vegetables & crispy shallots

-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 | \$21.9 (V) (GF)

with pumpkin, red onion, cherry tomatoes, rocket, semi dried tomato, artichoke and haloumi 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

Beer battered fish & chips | \$24.0

with tartare dipping sauce and garden salad

Roast vegetable stack | \$24.9 (V) (GF)

polenta chips, rosemary roasted sweet potato, grilled eggplant, zucchini, roasted capsicum, mushroom, haloumi, balsamic glazed & pesto

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

Risotto | \$24.9 (V)

wild fresh and dried mushrooms, truffle paste and pecorino cheese

Chilli prawn & chorizo fettuccini | \$26.9

garlic and chilli, olive oil base and parmesan cheese

Thai style red chicken curry | \$26.9 (GF)

boneless chicken thigh, lychee & cherry tomato served with jasmine rice

Potato gnocchi | \$26.9

oyster blade beef ragu, parmigiano cheese and parsley

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 | \$4.4

Kali hot chocolate | Cinnamon chai latte | Mocha | \$5.0

marshmallows, bonsoy, almond, lactose free, oat, extra shot, extra hot milk or syrups (vanilla, caramel, hazelnut) | \$0.6 extra

Specialty teas | \$4.9

English breakfast, Earl grey, Lemongrass & ginger, Rooibos, Chamomile, Japanese sencha, Peppermint, Spiced chai

Maharajah spiced chai | \$4.9

-made on milk \$0.60 extra

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 | \$8.5

Iced coffee float - coffee, ice, milk, ice cream | \$8.5

Soft drinks & Fruit drinks | \$4.95

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

Organic or sugar free drinks \$4.95

Karma cola, Naked life lemon citrus squash or

ginger & pomegranate

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 | \$6.5

Ginger & lemon, Plum cherry, Apple crisp, Lemon, lime & mint, Wild berry

Naked life iced tea's - Peach or Apple and spiced chai | \$5.5

Milkshakes | \$6.9

Vanilla | Caramel | Chocolate | Strawberry

Thickshakes | \$8.9

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

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



cafe • bar • bistro