all day eats
7:30am - 9pm

acai flow bowl \$15.90 gluten free | vegetarian

acai flow with gluten free granola and fresh seasonal fruit

breakfast burger \$13.90

double bacon, fried egg, american cheese, hash brown, bbq sauce on a brioche bun with another hashbrown on the side

smashed avo \$15.90 vegetarian

fresh smashed avo on toasted sourdough with marintaed fetta, lime and lemon oil

eggs benny

2 poached eggs on toasted sourdough with smoked leg ham and hollandaise sauce \$18.90

or

2 poached eggs on toasted sourdough with avocado, spinach and hollandaise sauce \$17.90

miso maple porridge \$16.90 vegetarian overnight miso oats with poached pear, Nakd Nola granola and maple glaze

canadian pancake stack \$16.90

stack of 3 fluffy pancakes with crispy bacon strips, whipped mascapone, maple and bruleed banana

buffalo chicken burger \$17.90

house-made buffalo sauce fried chicken, bacon, bluecheese sauce, american cheese and lettuce on brioche bun with house seasoned fried

beef burger \$17.90

double beef patty, american cheese, house-made pickles, dijonaise and lettuce on brioche bun with house seasoned fries

battered bass burger \$17.90

house battered bass fish, cos lettuce, house pickles, tartare sauce on brioche bun with house seasoned fries

nasi goreng \$17.90 gluten free | vegetarian

brown rice and quinoa base with kale, wombok, peas, onion garlic & chilli mix tossed with housemade ponzu with fried egg on top

rump steak \$16.90 gluten free

with house seasoned chips & salad with your choice of gravy, peppercorn sauce or truffle butter

asian beef salad \$17.90 gluten free

rump steak, snow pea tendrills, fresh chilli, cucumber, tomato, peanuts, asian pickles, dukkah with ponzu sauce

buddah bowl \$16.90 vegetarian

1 poached egg, char grilled sweet corn, alfalfa sprouts, spinach, cherry tomato, avocado, tri quinoa & chutney

braised beef cheek \$25.90

red wine braised beef cheek pappardelle pasta with lemon thyme ricotta

red duck curry \$26.90 mild

confit duck maryland, vermicelle noddle, red capsicum, baby corn, carrot, snow peas and shallots

mac & cheese croquettes \$20.90

croquettes with corn puree, crispy pancettea and shaved strips of parmesan

house seasoned fries \$9.90 tossed through the best seasoning you'll ever taste

house seasoned onion rings \$9.90

thick cut onion rings tossed through the best seasoning you'll ever taste

add ons: bacon, grilled chicken, avocado, mushrooms, 2 eggs (\$4) hashbrown, aioli, mushroom sauce (\$1)

deffeert

double stack nutella brownie \$14.90

with whipped nutella mouse and chocolate ice cream

Cold drinks
6am - 9pm

smoothies - 6am - 8pm

Green Machine smoothie

\$10.00

spinach, coconut water, mango, banana, ginger & passionfruit

honey nut Smoothie

\$10.00

cacao, peanut butter, oats, honey, almond mylk, banana

Fruit Cup smoothie

\$10.00

strawberry, mango, orange, apple juice & passion fruit

banana berry smoothie

\$10.00

banana, blueberries, raspberries & almond mylk

iced drinks - 6am - 8pm

Iced tea

\$6.00

lemon, raspberry or peach w/ sparkling water & fresh fruit

\$6.00

iced latte, iced mocha, iced chocolate, iced chai or iced long black

Iced drinks

\$6.00

Crushes passionfruit ice crush, Raspberry / lemon / peach iced

tea crush

milkshakes - 6am - 8pm

milo malt Shake

\$8.00

milo, icecream, crushed maltesers & milk topped with maltesers & milo

Salted Caramel Shake

\$8.00

salted caramel fudge, icecream & milk topped with caramel fudge

& popcorn

strawberry Shake

\$8.00

strawberry, icecream & milk topped with sprinkles

fresh juice - 6am - 8pm

Tropical fresh juice

\$8.00

watermelon, pineapple, orange & lemon

Greenie fresh juice

\$8.00

spinach, lemon, ginger, green apple & celery

Create Your Own

\$8.00

must chose a minimum of two fruits: pineapple, orange, watermelon, lemon, celery, spinach, green apple, ginger, carrot

cocktails

sour face \$18.00

pavan, cointreau, lemon, lime, solo & mixed fresh fruits

smoked ameretto sour \$18.00

disaronno, makers mark bourbon, egg white, bitters, lemon and lime served in a smoked dome

sangria \$20.00

mixed fruits, red wine, scotch, slowe gin served in a mini smoked jug

refresh this \$18.00

witney kneel grapefruit gin, grapefruit juice, rosemary & soda

espresso martini \$18.00

mozart dark chocolate, ligor 43, vanilla vodka and fresh espresso

whisky sour \$18.00

whisky, egg white, sour mix

vodka apple \$9.00

fresh green apple juice with kettle one vodka



Poor Tom Strawberry Gin (NSW) & Sicilian Lemonade	\$12.00	Four Pillars Negroni (Yarra Valley) & Indian Tonic	\$12.00
Four Pillars Shiraz Gin (Yarra Valley)	\$12.00	Four Pillars Navy Strength (Yarra Valley) \$12.00	
& Aromatic Tonic		& Sicilian Lemonade	
Sip Smith Sloe Gin (UK)	\$16.00	Four Pillars Rare Dry Gin (Yarra Valley) \$12.00	
& Sicilian Lemonade		& Indian Tonic	
Jinzu Japanese Gin (UK)	\$12.00	Ginversity Barrel Aged (Australia)	\$15.00
& Sicilian Lemonade		Slow sipper with ice	
Warner's Rhubarb (UK)	\$13.00	Old Curiosity Lavender & Echinacea	\$15.00
& Sicilian Lemonade		& Tonic	
Whitley Neill Grapefruit Gin (England)	\$11.00	Brookies Dry Gin (Byron)	\$12.00
& Indian Tonic		& Indian Tonic	
The Botanist (UK)	\$11.00	Botanic Australis Bushfire Smoked Gir	n \$13.00
& Elderflower Tonic		& Tonic	
Monkey 47 (Germany)	\$14.00	Bombay London Dry Gin (UK)	\$10.00
Slow Sipper with Ice		& Tonic	
Gin Mare (Spain)	\$11.00	Gordons Pink Gin (UK)	\$10.00
& Elderflower Tonic		& Tonic	
The London No.1 (UK)	\$12.00	Hendrick's (Scotland)	\$12.00
& Indian Tonic		& Indian Tonic	
		Tanqueray (England)	\$10.00
		& Indian Tonic	

beer and cider

Green Beacon 3 Bolt Pale Ale	\$10.00
Green Beacon Grappler Lager	\$10.00
Balter XPA	\$10.00
Balter Captain Sensible (mid)	\$10.00
Fruphy	\$7.00
James Squire Orchid Crush Cider	\$9.00
James Squire 150 Lashes	\$9.00
XXXX Gold	\$7.00
Pipsqueak Cider	\$9.00

Eumundi Ginger Beer

s. \$10.00 p. \$12.00

Eumundi Pale Ale

s. \$9.00 p. \$11.00

Green Beacon Mayfarer Tropical Ale

s\$10.00 p. \$12.00

wine

Sparkling

 $\textbf{Printhie Sparkling Cuvee} - \mathsf{Orange} - \mathsf{NSW}$

\$9 / \$45

Bandini Prosecco NV - Italy

\$10 / \$50

White Wines

Totara Sauvignon Blanc - Marlborough - New Zealand

\$10 / \$40

Motley Cru Pinot Grigio - King Valley - VIC

\$9 / \$40

Black Cottage Reserve Chardonnay - Marlboroug NZ

\$11 / \$43

Gilbert Blanc Field Blend - Orange - NSW

\$11 / \$45

Rose Wines

Murdoch Hill Rose - Adelaide Hills - SA

\$11 / \$45

Montevecchio Moscato - Heathcote - VIC

\$10 / \$40

Red Wines

Storm Bay Pinot Noir - Coal River Valley - TAS

\$11 / \$45

Whistler Shock Value GSM - Barossa Valley - SA

\$10 / \$40

Poggio Anima Toscana Sangiovese Belial - Tuscany

\$11 / \$45