

ALL-DAY BREAKFAST 7:00AM-3:00PM

WHIPPED AVO TOAST 23

WHIPPED AVOCADO, MAPLE-ROASTED PUMPKIN, TOASTED TURKISH BREAD, MARINATED FETA, MICRO HERBS, LEMON, BEETROOT JEWELS. (GFO, DFO, V)
+ poached egg 3

BUTTERMILK NUTELLA PANCAKES 25

SERVED WITH MERINGUES, NUTELLA CREAM, RASPBERRIES, HAZELNUTS, AND RASPBERRY SYRUP.

POPPIES SUMMER PANACOTTA 22

PASSIONFRUIT LIME COMPOTE, MANGO, TOASTED COCONUT CHIPS, STONE FRUIT MINT SALSA. (V)

THE DAILY GOODS 20

TROPICAL BIRCHER MUESLI WITH COCONUT CHIA SEEDS, MANGO, BLUEBERRY COMPOTE, AND STONE FRUIT (V, GF, DFO)

TURKISH EGGS 22

FRIED EGGS, DILL YOGURT, FLAT BREAD, SUNDRIED TOMATO PESTO, WILTED SPINACH, CHILLI CHIVE OIL.

OUR CLASSIC BENNY 19

TOASTED TURKISH BREAD, POACHED EGGS, SPINACH WITH HOLLANDAISE. (GFO)
+ bacon 8 +mushrooms 5
+ salmon 7 +haloumi 7

BACON & EGGS 20

BACON & EGGS YOUR WAY SERVED WITH TOMATO RELISH ON TOASTED TURKISH BREAD. (GFO, DFO)

BIG BREAKFAST 36

HALLOUMI, BACON, HASH BROWN, CONFIT TOMATOES, FIELD MUSHROOMS, EGGS, TURKISH BREAD & RELISH. (DFO, GFO)
+ bigger breakfast - chorizo, fritter 5
+ vego option - swapped bacon for avo

MORNING FRITTERS 24

ZUCCHINI, CAULIFLOWER & CORN FRITTERS, BEETROOT CHIPS, SESAME DIPPED AVOCADO FAN, CHILLI MANGO CHUTNEY, LEMON (GF, V, DFO)
+ poached egg 3.00

THE KETO BENNY 26

CRISPY PORK BELLY, WILTED BABY SPINACH, CHILLI SAMBAL, GRILLED LIME, POACHED EGGS SERVED WITH SMOKEY HOLLANDAISE. (GF)

BREAKFAST BRUSCHETTA 25

FRESH BRUSCHETTA TOMATO SALSA ON TOASTED TURKISH WITH POACHED EGG, AVOCADO FAN, AND GREEN GODDESS TAHINI DRESSING. (DFO, V, GFO)
+BACON 8

VEGGIE BREAKFAST BOWL 23

CRISPY KALE, ROASTED PUMPKIN, AVOCADO MOUSSE, BEETROOT HUMMUS, TOASTED TURKISH, CHICKPEA, FARROW, BARLEY SERVED WITH TOASTED TURKISH BREAD (V, DF)

SMOKED SALMON MASCARPONE SCRAMBLED 27

SERVED WITH SESAME-DIPPED AVOCADO FAN, DILL AND CHIVE CHERRY TOMATO SALSA, AND PRESERVED LEMON. (GFO)

LUNCH 11:00AM 3:00PM

POPPIES PRAWN COCKTAIL 17

MARIE ROSE SAUCE, GRILLED PRAWNS, BUTTER LETTUCE, PRESERVED LEMON, CHIVE ONION PARSLEY CORN SALSA. (GF, DF)

TOASTED GRAINS & BEET HUMMUS 22

TOASTED GRAIN SALAD, BEETROOT HUMMUS, BABY SPINACH, SUN-DRIED TOMATOES, SALSA VERDE, SWEET POTATO, MICROS, LEMON WEDGE. (VGO, DFO, V)

BRISKET REUBEN SANDWICH 25

HOUSE-MADE PULLED CORNED BEEF, PICKLED RED CABBAGE, SWISS CHEESE, PICKLES AND RUSSIAN DRESSING ON RYE BREAD SERVED WITH FRIES

HERB CRUSTED CHICKEN CAESAR 26

CAESAR SALAD WITH BABY GEM LETTUCE, CRISPY PROSCIUTTO, PARMESAN, POACHED EGG, AND TURKISH CROUTONS. (GFO)

BAHN MI` BURGER 25

SRIRACHA LIME AIOLI, CRISPY PORK BELLY, BUTTER LETTUCE, ASIAN SLAW, PICKLED CUCUMBER & CHILLI SAMBAL RELISH.

VERMICELLI SALAD 21

VERMICELLI NOODLES, SESAME, ASIAN SLAW, CUCUMBER, CHERRY TOMATOES, HERBS, CHILLI CARAMEL DRESSING, LOTUS CHIPS, AND BEAN SPROUTS. (V)

CHOICE OF PROTEIN:

+ SZECHUAN PEPPER STEAK 6 + CHICKEN KARAAGE,6
+ CRISPY PORK BELLY 8 + GRILLED PRAWN 7

SAFFRON CAULIFLOWER STEAK 22

SERVED WITH CURRANTS, PARSLEY, PRESERVED LEMON, AND PINE NUTS ON A LEMON TAHINI DRESSING (VG)

PRAWN WONTON SALAD 27

PRAWNS, AVOCADO, MANGO, RED ONION, BABY GEM LETTUCE, CRISPY WONTON PIECES WITH A CHILLI CARAMEL DRESSING. (DF)

GRILLED PRAWN BURGER 26

BABY COS LETTUCE, AVOCADO, RED ONION, MARIE ROSE SAUCE, CHARCOAL BLACK BRIOCHE BUN SERVED WITH FRIES AND AIOLI. (DF)

BUTTERMILK CHICKEN BURGER 25

BUTTER LETTUCE, TOMATO, SWISS CHEESE, RANCH DRESSING, CHICKEN, AND CRISPY BACON ON A SOFT BRIOCHE SERVED WITH FRIES AND AIOLI.
+ DOUBLE BACON 4.5

LUNCH SHARES 11:00AM 3:00PM

TOASTED TURKISH BREAD 11

TOASTED TURKISH BREAD SERVED WITH OIL, WHIPPED BUTTER, AND BALSAMIC REDUCTION (V)

PRAWN TOAST TACOS 24

PRAWN TOAST TACOS WITH SRIRACHA, PICKLED RED CABBAGE, SHALLOTS, CORN SLAW, TOASTED SESAME SEEDS & OIL. SERVED WITH LIME. (DF)

SUMMER BURRATA 29

BURRATA SERVED WITH HEIRLOOM TOMATOES, CHILLI, CHIVE OIL, AND TURKISH WAFERS (V)

POPCORN CAULIFLOWER 17

POPCORN CAULIFLOWER SERVED WITH SALSA VERDE, VEGAN CHIPOTLE AIOLI, LEMON, AND MICRO HERBS. (VG, GF)

POPCORN CHICKEN KARAAGE 22

SERVED WITH HOUSE PICKLES & CHIPOTLE AIOLI (GF, CF)

ADD ONS

BACON, TWO RASHERS 8
SALMON 7
HASH BROWNS 4.5
AVOCADO 6
MUSHROOMS 5
TURKISH TOAST 5
ZUCCHINI FRITTER 5
CHORIZO 7
CONFIT TOMATOES 4.5

EXTRA EGG 3
SMOKEY HOLLANDAISE 4
AIOLI 3.00
TOMATO RELISH 3
ICE CREAM 3
TOMATO & BBQ SAUCE 1
PANCAKE 3
GF TOAST (2) 4
HALLOUMI 7
FETA 4

KIDS

FISH AND CHIPS 15

KARAAGE CHICKEN AND CHIPS 15

KIDS BACON AND EGGS 15



WE DO OUR BEST TO AVOID CROSS CONTAMINATION, HOWEVER ITS NOT ALWAYS POSSIBLE. CHAT TO US ABOUT ALLERGIES.
15% SURCHARGE ON PUBLIC HOLIDAYS AND SUNDAYS. CREDIT CARD SURCHARGES APPLY - SEE AT COUNTER. NO SUBSTITUTIONS ON ITEMS SORRY!

DF - DAIRY FRIENDLY V - VEGETARIAN GF - GLUTEN FRIENDLY VGO - VEGAN OPTION DFO - DAIRY FREE OPTION VG - VEGAN GF- GLUTEN FREE

VO - VEGETARIAN OPTION

FOR THE TABLE

TOASTED TURKISH BREAD II

OLIVE OIL, BALSAMIC AND WHIPPED BUTTER (V)

PARMESAN TRUFFLE FRIES 14

SHOESTRING FRIES SERVED WITH AIOLI (V, DFO)

HOUSE MADE ARANCINI 18

HOUSE-MADE ARANCINI WITH AIOLI. PLEASE INQUIRE WITH OUR STAFF FOR DETAILS.

TOMATO AND CHILLI BURRATA 29

BURRATA SERVED WITH HEIRLOOM TOMATOES, CHILLI, CHIVE OIL, AND TURKISH WAFERS (GFO, V)

FROM THE GRILL

180G EYE FILLET, GRASS FED 46

SERVED WITH BALSAMIC GLAZED ONIONS AND LEMON, SEEDED DIJON MUSTARD, RED WINE JUS, MICRO HERBS (GF)

350G TOMAHAWK RIB EYE ON BONE 55

SERVED WITH BALSAMIC GLAZED ONIONS AND LEMON, SEEDED DIJON MUSTARD, RED WINE JUS, MICRO HERBS (GF)

STRIPLOIN 250G GRAIN FED BLACK ANGUS DARLING DOWNS 39

SERVED WITH BALSAMIC GLAZED ONIONS AND LEMON, SEEDED DIJON MUSTARD, RED WINE JUS, MICRO HERBS (GF)

STEAK SIDES

WARM POTATO CHORIZO SALAD 7

FONDANT POTATOES 8

SHOESTRING FRIES 7

POPCORN CAULIFLOWER

BEETROOT & LEMON SALAD MIX 7

BLACK RICE, GRILLED PEACH AND FETA SALAD 8

PICKLED RED CABBAGE CHAR-GRILLED CORN SLAW W' CHIPOTLE AND LIME 8

ZUCCHINI CARPACCIO W' FETA AND PINE NUTS 7

HEIRLOOM TOMATOES W' BALSAMIC AND BASIL 7

CHAR-GRILLED CORN FETA SLAW 8

MAPLE GLAZED PUMPKIN 7

ADDONS

ADD PAN SEARED SCALLOPS (3) \$14

ADD GRILLED SAFFRON CHILLI BUTTER PRAWNS \$16

ADD BEARNAISE SAUCE \$4

LARGE PLATES

PUTTANESCA LINGUINI 27

CHERRY TOMATOES, PRESERVED LEMON, CHILLI, CAPERS, ANCHOVIES, PARSLEY, OLIVE OIL (V, DF)

SMOKED CHICKEN GNOCCHI 28

BABY SPINACH, SUNDRIED TOMATO, MASCARPONE, CHIVE, PRESERVED LEMON, GNOCCHI.

SALMON W/ MAPLE ORANGE SESAME GLAZE 36

SERVED WITH MANGO SALSA, RED CABBAGE, ORANGE, MINT, AND CHARRED CORN SLAW (GF, DF)

SEAFOOD LINGUINI 35

PRAWNS, MUSSELS, SCALLOPS, BABY OCTOPUS, WHITE WINE CHERRY TOMATO, CHILLI GARLIC & PARSLEY SAUCE. (DFO)

GRILLED PRAWN SALAD 34

GRILLED PRAWN, MANGO, AVOCADO, BABY BUTTER LETTUCE, CHILLI CARAMEL DRESSING SERVED COLD. (GF, DF)

PAN SEARED BARRAMUNDI 36

WARM POTATO, CHORIZO, SUNDRIED TOMATO, ONION, SAFFRON AIOLI, SALSA VERDE, BABY SPINACH SALAD. (GF, DFO)

CAJUN CHICKEN 32

GRILLED PEACH, HERB SALSA, FETA, FRESH HERBS, CREAMY DILL & MINTED YOGHURT, BLACK RICE (DFO)

CRISPY SKINNED SALMON 35

WITH BEETROOT ORANGE RADICCHIO SALAD (PICKED, ROASTED, AND FRESH). (GF DF)

CRISPY PORK BELLY 35

WITH SCALLOPS (3), GREEN PAPAYA SALAD WITH CHILLI, DRIED MANGO, MINT, AND CORIANDER. (GF, DF)

KIDS MEALS

FISH AND CHIPS 15

KARAAGE CHICKEN AND CHIPS 15



DINNER SHARES

ZUCCHINI FLOWERS 24

ZUCCHINI FLOWERS SERVED WITH GOAT'S CHEESE, CHIVE MOUSSE, SALSA VERDE, AND CRISPY. GF

CRISPY PORK BELLY BITES 24

PORK BELLY BITES WITH CHILLI CARAMEL, GRILLED LIME, LOTUS CHIPS & MICRO HERBS. GF

HEIRLOOM BEETROOT 21

HEIRLOOM BEETROOT SERVED W' DILL, PRESERVED LEMON LABNEH, E=MICRO HERBS (GF, DFO, V)

WONTON WRAPPED PRAWNS 27

CRISPY FRIED WONTON-WRAPPED PRAWNS WITH CHILLI CARAMEL DRESSING AND LIME

GRILLED CHILLI BUTTER TIGER PRAWNS 28

GRILLED SAFFRON CHILLI BUTTER TIGER PRAWNS WITH SALSA VERDE AND CRISPY TURKISH WAFERS, MICRO HERBS. (GFO)

TEMPURA SOFT SHELL CHILLI CRAB 24

TEMPURA SOFT SHELL CHILLI CRAB SERVED WITH CHILLI SAMBAL AND LIME WEDGE. (GF, DF)

PRAWN TOAST TACOS 23

PRAWN TOAST TACOS WITH PICKLED RED CABBAGE, CORN SLAW, AND CHILLI LIME DRESSING. (DF)

STICKY SESAME CHICKEN SKEWERS 23

STICKY SESAME CHICKEN SKEWERS SERVED WITH PEACH SALSA.

POPCORN CAULIFLOWER 17

POPCORN CAULIFLOWER SERVED WITH SALSA VERDE, VEGAN CHIPOTLE AIOLI, LEMON, AND MICRO HERBS.

FLANK STEAK THAI BEEF SKEWERS 24

FLANK STEAK THAI BEEF SKEWERS SERVED WITH CRISPY SHALLOTS, GARLIC, AND NAM JHIM DRESSING.

ZUCCHINI CARPACCIO SALAD 19

WITH FETA, FINE NUTS AND BALSAMIC DRESSING (V, GF)

BAKED BRIE FONDUE 28

BAKED BRIE WITH ROASTED GRAPES AND LAVOSH CRACKERS. (GFO)

KARRAGE CHICKEN BITES 22

KARRAGE CHICKEN WITH CHIPOTLE AIOLI, LEMON, AND LOTUS CHIPS (GF DF)

SCOLLOPS (3) 20

SCOLLOPS WITH A CORN PURÉE (GF)

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DF - DAIRY FRIENDLY V - VEGETARIAN GF - GLUTEN FRIENDLY VGO - VEGAN OPTION DFO - DAIRY FREE OPTION VG - VEGAN MG - MINIMAL GLUTEN VO - VEGETARIAN OPTION

HOT

LATTE, FLAT WHITE, CAP | 5.50

LONG BLACK | 4.50

ESPRESSO | 3.5

MOCHA | 5.5

DIRTY CHAI | 6.0

CHAI LATTE | 5.50

HOT CHOCOLATE | 5.00

BABYCCINO | 4.00

ENGLISH BREAKFAST | 5.00

GREEN TEA | 5.00

PEPPERMINT TEA | 5.00

EARLY GREY | 5.00

COLD

ICED LONG BLACK | 6

ICED LATTE | 7.50

ICED DIRTY CHAI | 7.50

ICED CHAI LATTE | 7.00

ICED MOCHA W/ ICE CREAM | 8.50

ICED COFFEE W/ ICE CREAM | 8.50

ICED CHOCOLATE W/ ICE CREAM | 8.00

MUG 1.10

EXTRA SHOT, SYRUPS 0.90

ALT MILK 1.00

COLD PRESS JUICES 9.5

DAILY GREENS

SUBLIME PINE

VALENICA ORANGE

WATERMELON +

LOVE BEETS

BRUNCH DRINKS

ICED TEA 8.50

SNEAKY PEACH

LEMON ZEST

TROPICAL KISS

SOFT DRINKS \$5.5

COKE/LEMONADE/COKE ZERO/GINGER BEER/

GINGER ALE/ LEMON LIME BITTERS/SODA WATER

MILKSHAKES \$9.00

+ MAKE IT A THICK SHAKE 1.00

STRAWBERRY

CHOCOLATE

CARAMEL

VANILLA

SPRITZ & MIMOSA

MIMOSA \$16

HOUSE PROSECCO TOPPED WITH ORANGE JUICE

APEROL SPRITZ \$19

APEROL, RANGE LIFE PROSECCO, SODA, ORANGE SLICES

ST GERMAIN SPIRTZ \$25

GORDANS GIN, ST GERMAIN ELDER FLOWER LIQUEUR, LIME JUICE
AND RANGE LIFE PROSECCO

LAVENDER LEMON GIN SPRITZ \$23

GIN, LAVENDER SYRUP, LEMON JUICE, BUTTERFLY PEA
SYRUP TOPPED UP WITH SPARKLING WATER

FULL SELECTION OF SPIRITS & MORE
SIGNATURE COCKTAILS AVAILABLE IN
DRINKS MENU

BUBBLES

DAL ZOTTO PUCINO PROSECCO \$12 | \$55

VEUVE AMBAL CREMANT DE BOURGOGNE \$105*

CHAMPAGNE TAITTINGER CUVÉE PRESTIGE BRUT
\$240*

WHITE

WINES BY KT 5452 RIESLING | \$14 | \$20 | \$62

HESKETH REGIONAL SAV BLANC | \$13 | \$18 | \$55

DOG POINT SAUVIGNON BLANC | \$83*

ALOIS LAGEDER CANTINA RIFF PINOT GRIGIO \$16 | \$19 | \$59

SNAKE & HERRING TOUGH LOVE CHARDONNAY | \$14 | \$20 | \$60

GIANT STEPS YARRA VALLEY CHARDONNAY \$98*

ROSE

GILBERT ROSE FIELD BLEND \$13 | \$17 | \$54

RAMEAU D'OR GOLDEN BOUGH PROVENCE ROSE

\$16 | \$21 | \$75

RED

STORMY BAY PINOT NOIR \$14 | \$20 | \$62*

TWO HANDS GNARLY DUDES SHIRAZ \$15 | \$21 | \$73*

HEAD HEART & HOME DRY RED \$13 | \$16 | \$53*

POGGIO ANIMA CHIANTI DOCG \$14 | \$17 | \$57*

LEEWIN ESTATE PRELUDE CABERNET SAUVIGNON \$89*

SERVING SIZES ARE SMALL, LARGE &

BOTTLE*

BEER & CIDER

CORONA MEXIAN LAGER \$10

STONE AND WOOD PAC ALE \$13

GREAT NORTHERN ORIGINAL \$9

ASAHI SUPER DRY JAPANESE LAGER \$11

5 SEEDS CRISP APPLE CIDER \$10

BROOKEVALE GINGER BEER \$15.5

GREAT NORTHERN CRISP (LIGHT OPTION) \$8

HEAPS NORMAL 0% ALCOHOL QUIET XPA \$9

ROTATING SOURS (ASK OUR STAFF)