

## BEVERAGES

### **HOUSE BLEND** - SOUTHERN - COLOMBIA / COSTA RICA / EL SALVADOR

*BRIGHT, SWEET WELL ROUNDED WITH NOTES OF PEACH, NECTARINE, BERRY & A HONEYCOMB FINISH*

### **DARK ROAST** - NORTHERN - COLOMBIA / ETHIOPIA / EL SALVADOR

*BOLD & BALANCED WITH NOTES OF CHOCOLATE, DARK CHERRY, LEMON ACIDITY & A CARAMEL FINISH*

### **DECAF** +0.2 - ETHIOPIAN SIDAMO MOUNTAIN WATER DECAF

## **HOUSE ROASTER : 36TH PARALLEL COFFEE ROASTERS**

### **SINGLE ORIGIN** - SEE SPECIALS PAGE FOR SEASONAL SINGLE ORIGIN OPTIONS

### **MILK COFFEE**

LATTE / CAPPUCCINO / FLAT WHITE	4.8 / 5.3
PICOLLO	4.5
MAGIC	4.8

### **BLACK COFFEE**

ESPRESSO	4.5
DOUBLE ESPRESSO	4.5
LONG BLACK	4.8 / 5.3
SHORT MACCHIATO	4.5
LONG MACCHIATO	4.8

### **EXTRAS**

EXTRA SHOT	+0.5
BONSOY / ALTERNATIVE DAIRY CO. OAT MILK / MILKLAB ALMOND / MILKLAB LACTOSE FREE	+0.7
VANILLA SYRUP / CARAMEL SYRUP	+0.7

### **FILTER**

SP9 POUR OVER (SEE LAST PAGE FOR EXOTIC FILTER OPTIONS)	P.O.A
18 HOUR COLD BREW	6
BOTTOMLESS BATCH BREW	6

### **HOT DRINKS**

D&S HOT CHOCOLATE BLEND <i>GF</i>	4.8 / 5.3
PRANA STICKY CHAI - ORIGINAL BLEND	5.5 / 6.2
DIRTY CHAI - CHAI LATTE WITH A SHOT OF ESPRESSO	6 / 6.7
TURMERIC LATTE BY GOLDEN GRIND	5.1 / 5.8
MATCHA LATTE BY MATCHA MAIDEN	5.5 / 6.2

### **SPECIALTY LOOSE LEAF TEA BY LARSEN & THOMPSON**

4.8

CHAMOMILE / ENGLISH BREAKFAST / EARL GREY / FOREST BERRY / YUNNAN GREEN  
LEMONGRASS GINGER / PEPPERMINT

## **ICED DRINKS**

ICED LATTE	5.5
ICED LONG BLACK	5.5
ICED COFFEE	6.8
ICED CHOCOLATE	6.8
ICED CHAI	6.8
ICED MATCHA	6.8

## **JUICES**

8

FRESHLY JUICED APPLE  
SUNZEST ORANGE

ADD ONS 1.0 EACH  
SPINACH / KALE / CUCUMBER / CELERY / BEETROOT

## **JUICE BLENDS**

10

GREEN BOMB - KALE, SPINACH, CUCUMBER, APPLE, ORANGE

GINGER NINJA - GINGER, BEETROOT, CELERY, ORANGE

## **SMOOTHIES**

11

HONEY TRAP - BANANA, ALMOND MILK, TURMERIC, HONEY

SUNRISE - MANGO, PINEAPPLE, COCONUT, RASPBERRY

BERRY DELICIOUS - BLUEBERRY, BOYSENBERRY, STRAWBERRY, BANANA, HONEY, OATMILK

## **MILKSHAKES**

5.5 / 7

VANILLA / CHOCOLATE / CARAMEL / STRAWBERRY / BLUE HEAVEN / COFFEE

## **SOFT DRINKS**

COKE	4.5
COKE NO SUGAR	4.5
SPRITE	4.5
SAN PELLEGRINO 250ML	4.5
SAN PELLEGRINO 750ML	7
LEMON LIME BITTERS	6

**10% SURCHARGE ON WEEKENDS**

**20% SURCHARGE ON PUBLIC HOLIDAYS**

## **WINE**

### **SPARKLING**

CHAMPAGNE - ÉLABORÉ PAR FORGET BRIMONT - LUDES, FRANCE	18/110
SANTA & D'SAS PROSECCO - KING VALLEY, VIC	13 /50

### **WHITE**

GILBERTS CHARDONNAY - MOUNT BARKER ESTATE, WA	14 /60
PARACOMBE PINOT GRIS - ADELAIDE HILLS, SA	13 /45
MOUNT AVOCA ORGANIC SAUVIGNON BLANC - PYRENEES, VIC	13 /50

### **ROSÈ**

ENTRADA ROSE OF GRENACHE - McLAREN VALE, SA	14 /50
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### **RED**

MOORILLA ESTATE PRAXIS PINOT NOIR - BERRIEDALE, TASMANIA	14 / 65
EDEN HALL SPRINTON SHIRAZ - BAROSSA, SA	13 / 60
POGGIOTONDO SANGIOVESE - TOSCANA, ITALY	12 / 45

### **BEER**

JETTY ROAD BREWERY PALE ALE 375ML 4.8%	13
BIRRA MORETTI ITALIAN LAGER 330ML 4.6%	12

### **COCKTAILS**

MIMOSA - <i>ORANGE JUICE, PROSECCO</i>	14
APEROL SPRITZ - <i>APEROL, PROSECCO, SODA</i>	14
BLOODY MARY - <i>VODKA, LEMON, TOMATO JUICE, TABASCO, WORCESTERSHIRE</i>	18
COFFEE NEGRONI - <i>GIN, CAMPARI, MR BLACK COFFEE LIQUEUR, SWEET VERMOUTH</i>	16

**10% SURCHARGE ON WEEKENDS**

**20% SURCHARGE ON PUBLIC HOLIDAYS**

## ALL DAY MENU

<b>BREAKFAST MEZZA</b>	24
A SELECTION OF SAVOURY & SWEET. GRANOLA WITH GINGER LYCHEE & COCONUT LEMON FOAM WITH PINEAPPLE, BLACK SESAME, BANANA COMPOTE CHIA PUDDING. GARLIC SOURDOUGH, AVO SMASH, POACHED EGG	
<b>ADD BACON +6 / ADD TOFU +5</b>	
<b>ADD MIMOSA +14</b>	
<b>DISH &amp; SPOON BOMBA No. 4</b>	27
POTATO BOMBA, THICK CUT MAPLE GLAZED BACON STEAK, CORIANDER, SPICED ROMESCO, POACHED EGGS, SAFFRON TOMATO HOLLANDAISE, OLIVE TOAST	
<b>MIDDLE EASTERN SCRAMBLE</b> <i>GFO / V</i>	24
GREEN CHERMOULA SCRAMBLED EGGS, GARLIC RUBBED TURKISH BREAD, POMEGRANATE, MARINATED FETA, CASHEW & WALNUT BUTTER, SMOKED TAHINI & MINT YOGHURT, CURRY INFUSED OIL	
<b>ADD BACON +6 / ADD MUSHROOMS +6</b>	
<b>TOAST SERVED WITH PEPE SAYA ARTISAN CULTURED BUTTER</b>	10
<i>MULTIGRAIN / SOURDOUGH / SQUARE WHITE / GLUTEN FREE +2</i>	
<b>FRUIT TOAST</b>	11
CONDIMENTS : HOUSE MADE JAM / NUTELLA / PEANUT BUTTER / VEGEMITE	
<b>BUILD YOUR OWN BREAKFAST</b> <i>GFO</i>	
<b>FREE RANGE POACHED, FRIED OR SCRAMBLED ON SOURDOUGH</b>	14
<b>SIDES</b>	
EXTRA EGG	4
SAFFRON TOMATO HOLLANDAISE	4
BACON	6
PAMPLONA SPANISH CHORIZO	6
BUTTERED SPINACH	5
SLOW COOKED FIELD MUSHROOMS	6
CHIA SEED & BUCKWHEAT BREADED HALLOUMI	6
ROASTED TOMATO	6
POPCORN TOFU	5
AVO SMASH WITH GREEN PEA, DILL, MINT & HAZELNUT DUKKAH	6
GRILLED CHICKEN	7
THICK MAPLE GLAZED BACON	9
CHIPS WITH HOUSE SEASONING	7 / 12
SEASONAL SALAD	5 / 10
STRAWBERRY CURED KING SALMON	13

## ALL DAY MENU

- CURED & SMOKED & STRAWBERRY KISSED ORA KING SALMON GF** 30  
SALMON & CELERIAC POTATO HASH, CELERIAC PUREÈ, SPINACH, POACHED EGG,  
BURNT LEMON GEL, PEA & CAPER SALSA  
**ADD HOLLANDAISE +4**  
**ADD SANTE & D'SAS PROSECCO +13**
- VEGAN GREEN ESSENTIAL** 24  
KALE STAINED RICE, PICKLED APPLE & KOHLRABI, CORIANDER CHICKPEA HUMMUS, CRISPY  
AVOCADO, BEANS, PEAS & PODS, SPICED GREEN TOMATO, HEMP & BLACK SESAME SEEDS,  
GREEN TOMATILLO & CHILLI CHUTNEY, BROCCOLINI, POTATO WITH VEGAN AIOLI & CHERMOULA  
**ADD CRISPY TOFU +6 / ADD GRILLED CHICKEN +7 / ADD EGG +4**  
**ADD GILBERTS CHARDONNAY CHARDONNAY +14**
- LOBSTER ROLL GFO** 24  
SOFT BRIOCHE WITH CHEESE, CRAYFISH TAIL, LOCAL BUG MEAT AND PRAWN,  
LOBSTER INFUSED COCKTAIL SAUCE, POTATO, GREEN OAK LETTUCE  
**ADD CHIPS +5**  
**ADD GLS POPPY PINOT GRIGIO +13**
- BUCATINI PASTA** 30  
WITH PAMPLONA SPANISH CHORIZO, PRAWN, CHILLI & GARLIC LOBSTER SAUCE  
SHAVED FENNEL
- THE CLASSIC BURGERS GFO** 26  
**CHOICE OF PREMIUM BEEF PATTY / FRIED CHICKEN / CRUMBED HALLOUMI**  
LETTUCE, VINE RIPENED TOMATO, AIOLI, BEETROOT RELISH,  
MELTED SWISS CHEESE, CORNICHON, MILK BUN, SIDE OF CHIPS OR SEASONAL SALAD
- ADD ONS :**  
JALAPEÑO 1.5 / AVO 5 / FRIED EGG 4 / BACON 6 / EXTRA PATTY 10 /  
EXTRA CHEESE 1.5 / TOMATO RELISH 2
- SLOW COOKED LAMB GFO** 26  
12 HOUR SLOW COOKED LAMB SHOULDER IN SOFT GARLIC & PARMESAN TURKISH BREAD  
WITH EGGPLANT, SAFFRON & ALEPPO RELISH & SMOKED YOGHURT  
**ADD CHIPS +5**  
**ADD BIRRA MORETTI ITALIAN LAGER +12**
- STEAK SANDWICH GFO** 28  
PREMIUM PORTERHOUSE STEAK, LETTUCE, VINE RIPENED TOMATO, AIOLI, MUSHROOMS,  
BEETROOT RELISH, MELTED SWISS CHEESE, CORNICHON, TOASTED SOURDOUGH,  
SIDE OF CHIPS OR SEASONAL SALAD  
**ADD FRIED EGG +3**  
**ADD BIRRA MORETTI LAGER +12**

GF : GLUTEN FREE / GFO : GLUTEN FREE OPTION / VG : VEGAN / VGO : VEGAN OPTION  
V : VEGETARIAN / DF : DAIRY FREE

PLEASE ADVISE OUR FRIENDLY STAFF IF YOU HAVE ANY ALLERGIES AND WE WILL DO OUR BEST  
TO ACCOMMODATE. PLEASE NOTE WE CANNOT GUARANTEE THE NON PRESENCE OF ALL  
ALLERGENS