

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 GF	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

LERIDA ESTATE CHARDONNAY - NSW	14 / 60
POPPY PINOT GRIGIO - McLAREN VALE, SA	13 / 45
MOUNT AVOCA ORGANIC SAUVIGNON BLANC - PYRENEES, VIC	13 / 50

ROSÈ

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

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

BREAKFAST MEZZA	24
A SELECTION OF SAVOURY & SWEET. GRANOLA WITH GINGER LYCHEE & COCONUT LEMON FOAM WITH PINEAPPLE, BLACK SESAME CHIA PUDDING. GARLIC SOURDOUGH, AVO SMASH, POACHED EGG	
ADD BACON +6 / ADD TOFU +5	
ADD MIMOSA +14	
DISH & SPOON BOMBA No. 4	27
POTATO BOMBA, THICK CUT MAPLE GLAZED BACON STEAK, CORIANDER, SPICED ROMESCO, POACHED EGGS, SAFFRON TOMATO HOLLANDAISE, OLIVE TOAST	
MIDDLE EASTERN SCRAMBLE <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	
ADD BACON +6 / ADD MUSHROOMS +6	
TOAST SERVED WITH PEPE SAYA ARTISAN CULTURED BUTTER	10
<i>MULTIGRAIN / SOURDOUGH / SQUARE WHITE / GLUTEN FREE +2</i>	
FRUIT TOAST	11
CONDIMENTS : HOUSE MADE JAM / NUTELLA / PEANUT BUTTER / VEGEMITE	
BUILD YOUR OWN BREAKFAST <i>GFO</i>	
FREE RANGE POACHED, FRIED OR SCRAMBLED ON SOURDOUGH	14
SIDES	
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
GOLDEN FIVE SPICE 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
- ESSENTIAL BOWL GF / VGO** 24
BEETROOT STAINED BROWN RICE & QUINOA, CARROT, GOATS CHEESE, BROCCOLINI,
SMOKED PICKLED BEETROOT, SWEET POTATO TURMERIC ROOT & POTATO SALAD,
HEIRLOOM TOMATOES, PEAS, SPROUTS & HEMP SEEDS
ADD GRILLED CHICKEN +7
ADD AVO SMASH WITH GREEN PEA, DILL & MINT +6
ADD LERIDA ESTATE 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 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

V60 POUR OVER RESERVE COFFEE

<p>COLOMBIA - HUILA <i>frozen 7/9/22</i> TASTING : BLACKCURRANT CANDY, GRAPE BUBBLEGUM, COLA VARIETAL : TABI PROCESS : NATURAL GROWER : JOSE URIBE LASSO ROASTER : MAKER COFFEE</p>	6.5
<p>FIRE CRACKER BLEND - EITHIOPIA & PNG, <i>frozen 25/8/22</i> TASTING : SPARKLING CITRUS & EXPLOSIVE PEACH ROASTER : SINGLE O</p>	6.5
<p>COLOMBIA - LA PALMA Y EL TUCAN SIDRA <i>frozen 20/4/21</i> TASTING : PASSIONFRUIT, WHITE PEACH, ORANGE BLOSSOM VARIETAL : SIDRA ALTITUDE : 1740m PROCESS : NATURAL GROWER : LA PALMA Y EL TUCAN ROASTER : JOSIE COFFEE</p>	22
<p>COLOMBIA - SUDAN RUME <i>frozen 26/6/21</i> TASTING : STRAWBERRY, MILK CHOCOLATE, PURPLE GRAPE VARIETAL : SUDAN RUME PROCESS : ANAEROBIC FERMENT GROWER : INMACULADA ROASTER : GOD'S HONEST TRUTH</p>	27