

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
MALVERN PARK PROSECCO - 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

PARACOMBE PINOT NOIR - ADELAIDE HILLS	14 / 65
RED FEET SANGIOVESE SHIRAZ - KING VALLEY, VIC	13 / 60
ON THE WING SHIRAZ - CLARE VALLEY, SA	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

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ALL DAY MENU

LIGHT BREAKFAST	20
GREEN PEA, DILL, MINT AVO SMASH WITH HAZELNUT DUKKAH ON MULTIGRAIN WITH TOMATO SALAD & TRUFFLE OIL	
BREAKFAST MEZZA	27
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	
ADD BACON +7 / ADD TOFU +5	
ADD MIMOSA +14	
DISH & SPOON BOMBA No. 4	30
POTATO BOMBA, THICK CUT MAPLE GLAZED BACON STEAK, CORIANDER, SPICED ROMESCO, POACHED EGGS, SAFFRON TOMATO HOLLANDAISE, OLIVE TOAST	
MIDDLE EASTERN SCRAMBLE	24
GREEN CHERMOULA SCRAMBLED EGGS, GARLIC RUBBED TURKISH BREAD, POMEGRANATE, MARINATED FETA, CASHEW & WALNUT BUTTER, SMOKED TAHINI & MINT YOGHURT, CURRY INFUSED OIL & FRESH CHILLI	
ADD BACON +7 / ADD MUSHROOMS +6	
TOAST SERVED WITH PEPE SAYA ARTISAN CULTURED BUTTER	10
<i>MULTIGRAIN / SOURDOUGH / SQUARE WHITE / TURKISH +2 / GLUTEN FREE +2</i>	
FRUIT TOAST	12
CONDIMENTS : HOUSE MADE JAM / NUTELLA / PEANUT BUTTER / VEGEMITE	
BUILD YOUR OWN BREAKFAST	
FREE RANGE POACHED, FRIED OR SCRAMBLED ON SOURDOUGH	15
SIDES	
EXTRA EGG	4
SAFFRON TOMATO HOLLANDAISE	5
BACON	7
PAMPLONA SPANISH CHORIZO	6
BUTTERED SPINACH	6
SLOW COOKED FIELD MUSHROOMS	6
CHIA SEED & BUCKWHEAT BREADED HALLOUMI	8
ROASTED TOMATO	6
POTATO BOMBA HASH	8
POPCORN TOFU	5
AVO SMASH WITH GREEN PEA, DILL, MINT & HAZELNUT DUKKAH	6
GRILLED CHICKEN	8
THICK MAPLE GLAZED BACON	9
CHIPS WITH HOUSE SEASONING	8 / 15
SEASONAL SALAD	5 / 10
STRAWBERRY CURED & SMOKED KING SALMON	15

ALL DAY MENU

- CURED & SMOKED & STRAWBERRY KISSED ORA KING SALMON** 32
SALMON & CELERIAC POTATO HASH, CELERIAC PUREÈ, SPINACH, POACHED EGG,
BURNT LEMON GEL, PEA & CAPER SALSA
ADD HOLLANDAISE +5
ADD MALVERN PARK PROSECCO +13
- VEGAN GREEN ESSENTIAL** 28
KALE STAINED RICE, PICKLED APPLE & KOHLRABI, CORIANDER CHICKPEA HUMMUS, CRISPY
AVOCADO, BEANS, PEAS & PODS, SPICED GREEN TOMATO, HEMP & BLACK SESAME SEEDS,
CHILLI CHUTNEY, BROCCOLINI, POTATO WITH VEGAN AIOLI & CHERMOULA
ADD CRISPY TOFU +6 / ADD GRILLED CHICKEN +8 / ADD EGG +4
ADD GILBERTS CHARDONNAY +14
- LOBSTER ROLL** 24
SOFT BRIOCHE WITH CHEESE, CRAYFISH TAIL, LOCAL CRAB MEAT AND PRAWN,
LOBSTER INFUSED COCKTAIL SAUCE, POTATO, GREEN OAK LETTUCE
ADD CHIPS +5
ADD GLS PARACOMBE PINOT GRIS +13
- BUCATINI PASTA** 35
WITH PAMPLONA SPANISH CHORIZO, CRAB, PRAWN, CHILLI & GARLIC LOBSTER SAUCE
SHAVED FENNEL
ADD ON THE WING SHIRAZ +13
- THE CLASSIC BURGERS** 30
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 3 / EXTRA PATTY 10 /
EXTRA CHEESE 1.5 / TOMATO RELISH 2*
- SLOW COOKED LAMB** 26
12 HOUR SLOW COOKED LAMB SHOULDER IN SOFT GARLIC & PARMESAN TURKISH BREAD
WITH EGGPLANT, SAFFRON & ALEPPO RELISH & SMOKED YOGHURT
ADD CHIPS +5
ADD JETTY ROAD BREWERY PALE ALE +12
- STEAK SANDWICH** 32
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 +4
ADD BIRRA MORETTI LAGER +12

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SANDWICH & TOASTIE OPTIONS

TOASTIE WITH MELTED SWISS CHEESE

10

BREAD OPTIONS : CROISSANT / SOURDOUGH / MULTIGRAIN / SQUARE WHITE /
TURKISH + 2 / GLUTEN FREE + 2

ADD ONS 3.0 EACH

TOMATO
HAM
SPINACH
MUSHROOM

EGG & BACON WITH SWISS CHEESE & RELISH

12

CHOICE OF BRIOCHE / SOURDOUGH / MULTIGRAIN / SQUARE WHITE /
TURKISH + 2 / GLUTEN FREE + 2

BLT TOASTIE GFO

18

BACON, LETTUCE, TOMATO, AIOLI & SWISS CHEESE IN SOURDOUGH

ADD AVO +5 / ADD FRIED EGG +4

CHICKEN SANDWICH GFO

18

CHICKEN, RANCH AIOLI, COS LETTUCE, AVO & SWISS CHEESE IN SOURDOUGH

ADD BACON +3

VEGGIE SANDWICH GFO

16

CARROT, CUCUMBER, SPINACH, GOLDEN BEETROOT RELISH & AVO IN SOURDOUGH

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

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