



## WINE LIST

SPARKLING			200ml	
<b>LA GIOIOSA PROSECCO TREVISO DOC NV</b>				
Veneto, ITALY				<b>\$12</b>
ROSE	150ml	250ml	Bottle	
<b>LUNA ROSA ROSE</b>				
Orange, NSW	<b>\$10</b>	<b>\$14</b>		<b>\$42</b>
WHITE	150ml	250ml	Bottle	
<b>ARA SINGLE ESTATE SAUVIGNON BLANC</b>				
Marlborough, NZ	<b>\$11</b>	<b>\$15</b>		<b>\$48</b>
<b>PHILIP SHAW 'THE ARCHITECT' CHARDONNAY</b>				
Orange, NSW	<b>\$11</b>	<b>\$15</b>		<b>\$48</b>
RED	150ml	250ml	Bottle	
<b>ROCKBURN DEVILS STAIRCASE PINOT NOIR</b>				
Central Otago, NZ	<b>\$11</b>	<b>\$15</b>		<b>\$48</b>
<b>ROBERT OATLEY SIGNATURE SERIES SHIRAZ</b>				
McClaren Vale, SA	<b>\$11</b>	<b>\$15</b>		<b>\$48</b>

## BREAKFAST 630am - 1030am

<b>COCONUT CRUNCH BOWL</b>	<b>\$23</b>	(v)
Coconut Yoghurt, Seasonal Fresh Fruit Salad & House-made Granola		
<b>BACON &amp; SUNNY EGG SANDWICH</b>	<b>\$19</b>	(df)
Char-grilled Schiacciata, BBQ Onion Sauce & Aioli		
<b>CLASSIC ACAI BOWL</b>	<b>\$25</b>	(v)
100% Certified Brazilian Acai, Fresh Banana & Granola		
<b>LEG HAM &amp; CHEESE CROISSANT</b>	<b>\$19</b>	
Hasselback Style topped with a Sunnyside Fried Egg		
<b>SPINACH &amp; RICOTTA CROISSANT</b>	<b>\$19</b>	(vg)
Semi-dried Tomato topped with a Sunnyside Fried Egg		
<b>MOODYS SCRAMBLE</b>	<b>\$20</b>	(vg)
Scrambled Eggs on Char-grilled Batard with our Marinated Oven-dried Roma Tomatoes		
<b>Hashbrowns (2pc)</b>	<b>+\$6</b>	
<b>Bacon</b>	<b>+\$7</b>	
<b>Smoked Salmon &amp; Lemon</b>	<b>+\$9</b>	
<b>SHAKSHUKA &amp; LAMB MERGEUZ</b>	<b>\$32</b>	(h)
Oven Baked Eggs, Tomato & Peppers Ragu, Moroccan Spiced Lamb Sausage & Char-Grilled Toast		

## LUNCH 11am - 2pm

<b>VEGETARIAN MINESTRONE</b>	<b>\$19</b>	(vg)
Basil Pesto, Parmesan & Bread		
<b>MILD MANGO CHICKEN CURRY</b>	<b>\$23</b>	(gf)
Steamed Jasmine Rice, Toasted Cashews & Guindilla Chilli		
<b>HOISIN ROAST CHICKEN SALAD</b>	<b>\$28</b>	(df)
Green Tea Noodles, Cucumber Slaw, Toasted Sesame, Carrot & Gochujang Dressing		
<b>CHICKEN BLT CLUB SANDWICH</b>	<b>\$25</b>	
Marinated Char-Grilled Chicken, Bacon, Swiss Cheese, Lettuce, Tomato & Herbed Aioli		
<b>200gm CHEESEBURGER</b>	<b>\$25</b>	
Onion, Lettuce, Pickles, Cheese, Mustard, Ketchup & Chips		
<b>GARLIC PRAWN PUTTANESCA</b>	<b>\$32</b>	(df)
Spaghetti, Olives, Capers, Anchovy, Chilli, Garlic & Tomato		
<b>HARRISA GLAZED SALMON SALAD</b>	<b>\$38</b>	(h)
Roasted Pumpkin, Persian Fetta, Sumac & Yoghurt Dressing		
<b>BOWL OF CHIPS</b>	<b>\$8</b>	
<b>AIOLI</b>	<b>\$2</b>	

## HOT DRINKS

	Reg	Lrg	Jumbo
ESPRESSO	\$4.5	-	-
MACCHIATO	\$5.5	-	-
PICCOLO	\$5.5	-	-
LONG BLACK	\$6.5	\$7.5	-
FLAT WHITE	\$6.5	\$7.5	\$8.5
CAPPUCCINO	\$6.5	\$7.5	\$8.5
LATTE	\$6.5	\$7.5	\$8.5
MOCHA	\$7	\$8	\$9
ICED LATTE   MOCHA	-	\$9	-
ICED LONG BLACK	-	\$9	-
HOT CHOCOLATE	\$7	\$8	\$9
ORIGINAL CHAI LATTE	\$7	\$8	\$9
GINGER CHAI LATTE	\$7	\$8	\$9
STICKY CHAI (Pot Brewed)	\$8	-	-
TURMERIC LATTE	\$7.5	-	-
MATCHA LATTE	\$7.5	-	-
ALTERNATIVE MILKS	+\$1	+\$1.5	+\$2
Soy, Oat, Almond, Lactose Free			
COFFEE FLAVOURS	+\$1	+\$1	+\$1
Vanilla, Caramel, Hazelnut			
EXTRAS	+\$1	+\$1	+\$1
DECAF / EXTRA SHOT			

## COLD PRESSED JUICES

CLASSIC OJ 100% Sun-ripened Aussie OJ	\$10	(v)
SWEET CHEEKS Apple, Watermelon, Lime & Raspberry	\$10	(v)
EAGLE EYE Carrot, Apple, Pineapple, Orange, Lemon & Turmeric	\$10	(v)
TROPPO Pineapple, Apple, Orange, Lemon & Mint	\$10	(v)
GREENS Apple, Celery, Spinach, Cucumber, Kale, Lemon	\$10	(v)
CLOUDY APPLE 100% Aussie Apples	\$10	(v)

## LOOSE LEAF TEA

BY THE POT	\$6.5
ENGLISH BREAKFAST	
LEMONGRASS GINGER	
PEPPERMINT	
HONEYDEW GREEN TEA	
CHAMOMILE BLOSSOM	

## FRAPPES

GREEN FRAPPE Spinach, Pear, Apple, Banana, Pineapple	\$10.5	(df)
TROPICAL FRAPPE Mango, Pineapple, Passionfruit	\$10.5	(df)
SUNRISE FRAPPE Strawberry, Mango, Kiwi, Pineapple	\$10.5	(df)
ACAI FRAPPE 100% Certified Organic Acai Berry, Banana, Guarana	\$10.5	(df)

## SMOOTHIES

MANGO SMOOTHIE Mango, Banana, Yoghurt, Milk	\$11	(vg)
BERRY SMOOTHIE Berries, Banana, Yoghurt, Milk	\$11	(vg)
BANANA SMOOTHIE Banana, Yoghurt, Honey, Milk	\$11	(vg)
ADD:		
ALMOND MILK	+\$1	
PROTEIN POWDER	+\$2.5	