

## Dear Customers

Please select a table, then order and pay at front counter / BYO alcohol - \$2.00 alcohol service fee per glass supplied / Cakeage - \$2.00 per person / 10% surcharge on public holidays / Open 7 days

GF = Gluten Free V = Vegetarian

Please advise when ordering if you have any food allergies

## Beverages - Hot

All beverages are made using hi-lo milk

Flat white	\$ 3.60
Cappuccino	\$ 3.60
Caffe latte	\$ 4.50
Short black	\$ 2.70
Long black	\$ 3.00
Long macchiato	\$ 3.70
Affogato (served with ice cream)	\$ 4.00
Chai latte	\$ 4.70
Hot chocolate	\$ 4.50
Black Vienna coffee	\$ 4.50
White Vienna coffee	\$ 5.50
Mocha	\$ 5.00
Tea for 1	\$ 3.80
Chai tea for 1	\$ 5.00

## Extras

Soy milk	\$ 0.70
Decaf – 1 shot	\$ 0.50
Mug	\$ 0.60
Cream	\$ 1.00
Double shot	\$ 0.50
Small jug of milk	\$ 0.50
Ice cream	\$ 1.00
Flavoured shots for coffee	\$ 1.00

## Beverages - Chilled

Cans	\$ 2.50
Glass of milk	\$ 2.00
Water 600ml	\$ 1.50
Water 1.5ltr	\$ 3.50
Juices 250ml	\$ 2.50
Juices 375ml, Schweppes bottles, Lemon lime and bitters, Bundaberg gingerbeer, Iced tea	\$ 3.50
Iced milk drinks – contains ice cream and topped with cream	\$ 4.50
Strawberry, Chocolate, Vanilla, Caramel, Mango, Banana, Coffee, Spearmint	
Milkshakes – same flavours as iced milk drinks	\$ 6.00

## Desserts

Cookies	\$ 3.50
Kiddies scoop of ice cream with topping and sprinkles	\$ 3.50
Slices (see display cabinet)	\$ 3.95
Muffins (see display cabinet) served with butter	\$ 4.50
Cake and Gourmet tart selection (see display cabinet) from	\$ 5.50
Azzura gelati selection	\$ 7.00
Ice cream sundae – scoops of ice cream with choice of topping: chocolate, strawberry, caramel, spearmint, banana, vanilla or mango	\$ 7.50

## Breakfast

Toast – 2 slices, served with butter and jam	\$ 5.00
Fruit toast – 2 slices, thick cut served with butter and jam	\$ 6.00
Bacon and Egg Muffin with BBQ sauce	\$ 7.00
Baked Beans with toast – 2 slices	\$ 7.50
Eggs ** with toast – 2 slices	\$ 8.50
Croissants – 2 per serve	
- Plain served with butter and jam	\$ 6.50
- Ham and cheese	\$ 10.50
- Smoked salmon with cream cheese and chives	\$ 14.50
Bacon Toastie	\$ 13.50
Bacon, egg, spinach and cream cheese toasted sandwich	
Buttermilk Pancakes (3) with caramelised seasonal fruit and maple syrup	\$ 15.00
- Childs serve (2) with maple syrup	\$ 11.50
Extras: cream or ice cream or seasonal fruit	\$ 1.00
Breaky Grill	\$ 15.50
Bacon, eggs **, grilled tomato and 2 slices of toast	
Eggs Benedict	
- Ham	\$ 16.00
- Smoked salmon	\$ 19.00
2 poached eggs on muffins with hollandaise sauce and wilted spinach leaves	
Omelette – freshly oven baked and 2 slices of toast	\$ 16.50
- Tomato, onion and cheese	
- Ham and cheese	
Mediterranean Bruschetta (contains nuts)	\$ 19.50
Garlic bread topped with ham, salami, grilled eggplant, fresh tomato, feta, aioli and basil pesto	
Vego Breaky	\$ 20.00
2 eggs **, grilled tomato, baked beans, mushrooms, spinach, avocado and 2 slices of toast	
Farmhouse Breaky	\$ 22.50
Bacon, 2 eggs **, grilled tomato, hash brown, mushrooms, baked beans and 2 slices of toast	
Extras to be added to your main meal:	
Toast per slice with butter	\$ 1.50
Hash brown	\$ 1.50
Egg – fried or poached	\$ 2.00
Baked beans	\$ 2.50
Sausage	\$ 2.50
Tomato	\$ 3.00
Avocado – half	\$ 4.00
Mushrooms	\$ 4.50
Bacon – 2 rashers per serve	\$ 6.00
100gm eye fillet steak	\$ 8.00

## \*\*Eggs – poached, fried or scrambled

Add \$2.00 extra for scrambled eggs freshly made with cream and milk

See our Chefs Lunch or Dinner 'Pick of the Day' Board