

coffee, tea & cold drinks

coffee & tea

- Baby-chino with chocolate & marshmallow **1.00**
- Ristretto, Short Black, Macchiato, Long Black, Iced Long Black **3.50**
- Tea: english breakfast, earl grey **4.00**
- Herb Tea: peppermint, chamomile, jasmine, green, lemongrass & ginger, chai **4.00**
- Flat White, Cappuccino, Piccolo **4.00**
- Latte, Chai Latte, Iced Latte **4.00**
- Hot Chocolate **4.00**
- White Chocolate Mocha, Mocha, Affogato, Tumeric Latte, Matcha Latte **4.50**
- Extra Shot, Soy, Lactose Free, Almond Milk, Syrup (vanilla, caramel, hazelnut) **0.50**
- Mug size add **1.00**

cold drinks

- Coke, Lemonde, Solo, Ginger Beer **4.00**
- Coke Diet, Coke No Sugar **4.00**
- Still or Sparking Water **4.00**
- Juice: orange, cloudy apple, pineapple, tomato **4.50**
- Iced Drinks: coffee, chocolate, mocha **5.50**
- Milkshake: vanilla, snickers, chocolate, strawberry, banana **7.50**
- Malt add **1.00**
- Today's fresh juice special **7.50**
- Smoothies: banana & honey, mixed berry, mango, nutella **7.50**
- add protein powder **1.50**
- Frappé: oreo cookie, mocha, mango, pineapple mint, green tea, coffee **8.50**
- Protein Hit: Dark chocolate cacao, almond milk, banana & protein **9.50**

champagne breakfast

- Mimosa: sparkling wine, orange juice, strawberry **10.50**
- Campari Spritz: Campari, moscato, soda water, mint **11.50**
- Breakfast Bellini: Peach Schnapps, Prosecco, Strawberry **11.50**

served until 4.00pm

extras

2.00 each

slice of toast (1) or ice cream

2.50 each

aioli, egg (1), house relish or basil pesto

3.50 each

hash brown, baked beans, hollandaise sauce, persian feta, buffalo mozzarella

4.00 each

fries, spinach or strawberries

4.50 each

sausage or mushroom

5.00 each

bacon, eggs (2), chorizo or haloumi

5.50 each

smoked salmon, poached chicken, squid, half avocado, prosciutto or maple bacon

sides

4.00 each

toast (2), sourdough, turkish, white or brioche bun

Fruit Toast 5.50 V

Raisins, figs, apricot, butter

Banana Bread 8.50 V

Toasted, fresh banana, vanilla butter

Eggs, Tomato, Toast 13.50 V

Eggs (2) your way, sourdough, thyme roasted tomato

House-made Granola 16.50 V

With seasonal fruit & sweetened yoghurt

French Toast 17.50 V

Brioche french toast, spiced pear, strawberry, vanilla ricotta & coconut crumble

Smashed Avocado 18.50 V

Sourdough, heirloom tomatoes, baby spinach, poached egg, basil, mozzarella
add mushrooms **4.50** add bacon **5.00** add prosciutto or salmon **5.50**

Bacon & Egg Burger 18.50

Bacon, eggs (2), Monterey Jack cheese, BBQ sauce, avocado, brioche, hashbrown with homemade beetroot relish

Shakshuka 18.50 V

Poached eggs with tomato, eggplant, capsicum, za atar & toasted turkish bread
add chorizo or bacon **5.00**

Bunker Breakfast 21.00

Eggs (2) any style, bacon, sausage, mushrooms, spinach, herbed tomato, hashbrowns, sourdough

Breakfast Bowl 19.50 V GF

Kale, broccolini, mixed grain quinoa, poached eggs (2), spinach, avocado, baba ganoush, za-atar
add mushrooms **4.50**

Eggs Benedict 19.50

Maple bacon, baby spinach, poached eggs (2), toasted muffin & apple cider hollandaise
add hash brown **3.50** add mushrooms **4.50**

Breakfast Board 20.50

Smoked salmon, smashed avocado, buffalo mozzarella, chorizo, pumpkin fritter, rocket, poached egg (1) add toast **4.00**

Gluten Free bread can be replaced on any meal that already comes with toast for **2.50**

breakfast

served until 4.00pm

extras

2.50 each

aioli, egg (1), house relish,
gravy or basil pesto

3.50 each

hollandaise sauce, persian feta
or buffalo mozzarella

4.00 each

fries or spinach

5.00 each

bacon, eggs (2), chorizo or
haloumi

5.50 each

smoked salmon, poached chicken,
squid, half avocado, prosciutto or
maple bacon

7.50 each

prawns (4)

sides

4.00 each

toast (2), sourdough, turkish,
white or brioche bun

7.50 each

basket of fries with rosemary &
chilli salt, aioli or sweet potato
chips with lemon and caper aioli

8.50 each

garlic bread, garden side salad

9.50 each

garlic bread with mozzarella

Wrap 17.50 V

Roast pumpkin, falafel, haloumi, rocket, basil & baba ganoush
add house fries **4.00** add ham **5.00** add chicken or prosciutto **5.50**

Squid 17.50 GF

Salt & pepper squid with a salad of carrot, cabbage,
edamame, mint, coriander, peanuts, shallot, cos & soy dressing
add fries **4.00**

Chicken Salad 18.50 GF

Poached chicken, cos, peas, endive, asparagus,
parmesan, poached egg (1) & Caesar dressing
add haloumi **5.00** add avocado or smoked salmon **5.50**

Roasted Vegetable Salad 18.50 V GF

Roasted carrot, beetroot, pumpkin with mixed grains,
pepitas, whipped feta & beetroot dressing
add prosciutto or smoked salmon or poached chicken **5.50**

Pulled Pork Burger 18.50

BBQ pulled pork shoulder, crackling & apple slaw,
cider mayonnaise with house fries
add egg (1) **2.50** add bacon **5.00**

Tempura Soft Shell Crab Burger 19.50

Asian slaw, sirracha, kewpie mayo & house fries

Grilled Beef Burger 19.50

Cheddar, cos, beetroot relish, maple bacon & aioli with house fries
add egg (1) **2.50** add avocado **5.50**

Chicken Schnitzel 21.50

House made schnitzel with coleslaw, lemon, aioli & house fries
add gravy **2.50**

Pasta 21.50

Tagliatelle with beef cheek & mushroom ragout
add bacon **5.00** add poached chicken **5.50**
add prawns (4) **7.50**

Battered Fish of the Day 21.50

With house fries, side salad & lemon caper aioli

Grilled Snapper Fillet 23.50

With warmed kipfler potato, rocket & olive salad

Ask staff for a selection of daily cakes & baked goods, starting from **7.50**

lunch

Combining a team of talented driven people with locally sourced produce we strive to deliver a casual dining experience at a consistently high standard.

We offer a meeting place, a place to connect and a place that... feels like home, whilst dining out.