

BREAKFAST 7AM-3PM

BIG BREKKIE	32
Beef rashers, halloumi, sujuk, mushrooms, roast tomato, hash brown, avocado, in house tomato relish, 2 poached eggs on sourdough	
GARDEN BOWL	24
Falafel, pumpkin, cabbage, corn, beetroot hummus, chickpeas, cucumber, avocado & 1 poached egg ADD Chicken +6	
TURKISH EGGS	23
2 poached eggs, garlic yogurt, sujuk, drizzled with a spiced butter sauce with Turkish bread	
SMASH AVO STACK	24
Poached eggs, avocado, za'atar fetta, chilli flakes, seed mix, balsamic glaze on rye sourdough ADD beef rasher, smoked salmon or sujuk +6	
ZUCCHINI & CORN FRITTERS	23
Halloumi, spinach, tomato relish & 2 poached eggs ADD Avo +4	
SHAKSHUKA	23
Baked eggs in house made tomato-based sauce topped with fetta & Turkish bread ADD Sujuk +6	
EGGS BENY	23
Spinach, 2 poached eggs, mixed seeds, hollandaise sauce on brioche toast CHOICE OF (beef rasher, sujuk, smoked salmon or halloumi)	
HOTCAKES	25
Buttermilk hot cakes, ice cream, coconut, freeze dried berries, Persian fairy floss CHOICE OF TOPPINGS (biscoff, white chocolate, milk chocolate or maple syrup)	
FRENCH TOAST	24
Cooked brioche French toast, burlled banana, biscoff crumble and ice cream CHOICE OF TOPPINGS (biscoff, white chocolate, milk chocolate or maple syrup)	
ACAI BOWL	22
Scooped berry acai, seasonal fruit, house made granola ADD peanut butter or biscoff +2	
BREKKIE BURGER	17
Onions, fried egg, hash brown, BBQ sauce in a milk bun CHOICE OF (sujuk or beef rasher)	
EGGS ON TOAST	14
CHOICE OF fried, scrambled or poached on sourdough or rye ADD Beef rasher, smoked salmon, halloumi or sujuk +6 ADD mushroom, roast tomato, avocado, spinach, hash browns +4	

ADD ON EXTRAS

2 eggs poached, fried, scrambled eggs **\$6**
Sujuk, beef rasher, smoked salmon, grilled halloumi **\$6**
Roast tomato, garlic butter mushroom, grilled halloumi, smashed Avo, hash brown **\$4**

SIDES TO SHARE 11AM-CLOSE

BURRATA	18
Burrata, tomatoes, mixed seeds, balsamic glaze	
GRILLED PRAWNS	15
Prawn on skewers garlic and herb butter	
SPICED CAULIFLOWER	14
House spices, roasted walnuts, pomegranate, mint yoghurt	
BROCCOLINI	12
Lemon garlic infused served with mint yoghurt & almond flakes	
POTATO CHIPS	6
SWEET POTATO CHIPS	8

LUNCH 11AM-5PM

STEAK SANDWICH	22
Lightly toasted sandwich with steak, lettuce, onions, cheese, tomato, BBQ sauce ADD chips +6	
CHICKEN SANDWICH	20
Lightly toasted sandwich with chicken, lettuce, cabbage, tomato, onion, smoky chipotle & cheese ADD chips +6	
SIZZLING CHILLI GARLIC	20
Served with Turkish bread	
PITA PLATE	26
Your choice of chicken, lamb or falafel with pita bread, hummus, eggplant, salad, zaatar	
TACOS	27
Salsa, guac, cabbage, smoky chipotle in a soft taco CHOICE OF (fish, chicken or cauliflower)	
PUMPKIN & HALLOUMI SALAD	26
Roasted pumpkin, halloumi, mixed leaves, cherry tomato, onion, pomegranate, roasted walnuts, mint, parsley, pomegranate dressing CHOICE OF (chicken, prawns or falafel)	
GRILLED PEACH & BURRATA SALAD	25
Grilled peach, creamy burrata, basil, roasted walnuts, mixed seeds, onion, cherry tomatoes, balsamic glaze ADD chicken, prawns or falafel +6	
DOUBLE CHEESEBURGER	25
Grilled beef, American cheese, onion, mustard, calibre sauce served with chips	
CHICKEN BURGER	24
Fried crispy chicken, cheese, lettuce, tomatoes, calibre sauce served with chips	
PESTO CHICKEN PASTA	25
Chicken, cream, fresh herbs, pesto, garlic and sundried tomatoes	

DINNER 5PM-CLOSE

CC SKEWERS	35
Lamb & chicken chargrilled skewers, salad, chips, pita bread & mint yoghurt	
ANGUS BEEF RIB EYE	45
350G grain fed rib eye served with mash & broccolini topped with mushroom sauce	
STUFFED EGGPLANT	26
Seasoned roasted cauliflower rice rolled up in grilled eggplant over rich tomato-based sauce served with Turkish bread	
GRILLED BARRAMUNDI	32
Barramundi fillet served with mash, broccolini & lemon butter sauce	
GRILLED CHICKEN	32
Grilled chicken breast served with chips & salad or mash & broccolini topped with mushroom sauce	
SLOW COOKED BEEF SHORT RIBS	35
Beef short ribs cooked in smokey BBQ sauce served with choice of chips or mash	
PULLED BEEF BURGER	26
Slow cooked beef, Smokey BBQ sauce, cheese, onion, cabbage on a bun served with chips	
MUSHROOM RAGU PASTA	28
Sauteed mushroom, onions, garlic, herbs, cream and rich tomato sauce ADD beef +6	
SAGE & PUMPKIN RAVIOLI	28
Pumpkin ravioli tossed in a simple sage butter sauce with garlic, fresh herbs, mixed seeds & roasted walnuts	

KIDS MENU

KIDS SCRAMBLED EGGS	12
On a piece of toast	
KIDS HOTCAKE	14
Seasonal fruits, ice cream & maple syrup	
KIDS WAFFLE	14
Vanilla ice cream, seasonal fruits & chocolate drizzle	
KIDS PASTA	16
Napoli sauce with penne & parmesan	
KIDS CHEESEBURGER & CHIPS	16
KIDS CHICKEN NUGGETS & CHIPS	16
KIDS FISH & CHIPS	16

BEVERAGES

COFFEE

WHITE COFFEE	SML 4.5 LRG 5.5
ESPRESSO	4
LONG BLACK	4.5
BATCH BREW	5.5
COLD BREW	6.5
HOT CHOCOLATE	5
MOCHA	5
STICKY CHAI	6.5
POWDERED CHAI	5
MATCHA CHAI	6
DIRTY CHAI	5.5

TEA

6

GINGER & LEMONGRASS, HONEYDEW GREEN, ENGLISH BREAKFAST, EARL GREY SUPREME

ICED DRINKS

ICED LATTE	7
ICED MATCHA LATTE	7.5
ICED MOCHA	7.5
ICED LONG BLACK	6
ICED CHOCOLATE	9
ICED COFFEE	8
AFFOGATO	8

FRESH JUICE - 9.5

KIDS SIZE - 6

TROPICAL BLAST
Passion fruit, orange, apple, pineapple
MINTY MELON
Mint, watermelon, apple
CITRUS MISTRESS
Lime, orange, lemon
SUPER GREENS
Spinach, apple, celery, ginger

MILKSHAKES - 8

KIDS SIZE - 6

CHOCOLATE, VANILLA, STRAWBERRY, BISCOFF

DESSERTS

FONDUE FOR TWO	22
Melted Belgian chocolate served with strawberries, banana, marshmallows & waffle pieces	
WAFFLES	22
Belgian waffles, Belgian chocolate, strawberries served with vanilla ice cream	
CHURROS	14
Served biscoff dipping sauce	
COCONUT FRIED ICE CREAM	16
Deep fried ice cream topped with coconut sauce & toasted coconut flakes	
STICKY DATE PUDDING	15
Butterscotch sauce & vanilla ice cream	

SMOOTHIES - 10

BERRY BLAST

Blueberries, strawberries, raspberries, ice cream, oat milk, honey, ice

TROPICAL

Pineapple juice, passionfruit, banana, mango, ice

AVO COCO

Banana, avocado, honey, cocoa powder, almond milk, ice

ACAI

Scooped berry acai, banana, pineapple juice, ice

SOFT DRINKS - 5

COKE, COKE NO SUGAR, SPRITE, FANTA, GINGER ALE

SPARKLING WATER

GLASS \$3 | BOTTLE \$7 | UNLIMITED \$10

COCKTAILS

MARGARITA	19
Tequila, Cointreau, lime juice sugar syrup and salt	
BLUEBERRY MINT G&T	19
Blueberry, mint, lime juice, gin & tonic	
APEROL SPRITZ	19
Aperol, Prosecco, soda water	
MANGO DAIQUIRI	19
Rum, Cointreau, mango	
MOJITO	19
Rum, mint, lime, simple sugar	
ESPRESSO MARTINI	19
Vodka, Galliano vanilla liqueur, Kahlua, espresso, sugar syrup	
NEGRONI	22
Gin, campari, sweet vermouth garnished with an orange peel infused with citrus	

BEERS - 9

CORONA, 150 LASHES, GREAT NORTHERN

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS
INGREDIENTS ARE NOT ALL LISTED PLEASE ADVISE YOUR WAIT STAFF OF ANY DIETARY REQUIREMENTS