

LET'S EAT

AVO TOAST

guacamole, cherry tomato, whipped feta, fresh herbs, balsamic glaze, sourdough (LGO, LDO, V, VGO)

BREAKFAST CHORIZO CROISSANT

scrambled eggs, chorizo, feta, pico de gallo, spring onion, croissant

BRISKET BENNY

smoked BBQ brisket, poached egg, buffalo hollandaise, crispy shallots, spinach, sourdough (LGO)

SHAKSHUKA

baked eggs, spiced tomato, capsicum, onion, sourdough (LGO, LD, V)

LAMB SALAD

mixed leaves, cracked wheat, pumpkin, feta, herbed yoghurt, pomegranate (LGO, LDO)

QUINOA BOWL

roast pumpkin, crispy chickpeas, quinoa, baby spinach, toasted seeds, pomegranate (LG, LD, V, VG)

TIRAMISU FRENCH TOAST

mascapone, chocolate coffee sauce, brioche french toast (V)

ADD ONS

egg +3 | bacon +5 | mushrooms +4 | avocado +4
hash brown +3 | chorizo +6 | chicken +6



(v) vegetarian / (vo) vegetarian option / (vg) vegan / (vgo) vegan option / (lg) low gluten / (lgo) low gluten option / (ld) low dairy / (ldo) low dairy option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared fresh in kitchen, there may be traces of allergens

LET'S DRINK



COCKTAIL JUGS

TROPICAL BEACH

vodka, gin, white rum, tequila, triple sec, raspberry liqueur

PEACHY PUNCH

vodka, peach schnapps, passionfruit, lime, peach bitters, lemonade

FIESTA FIZZ

tequila, lime, agave, ginger beer

DESERT SLAY

gin, elderflower, watermelon, apple, lemon

WINES

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

TAP BEERS

Swan Draught

150 Lashes Pale Ale

Orchard Crush Apple Cider

Stone & Wood Pacific Ale

Single Fin Summer Ale

Heineken

Hahn 3.5

DESIGNATED DRIVER?

TROPICAL COOLER 0%

cranberry, pineapple, apple, mango, lemon, mint

PEACH PERFECT 0%

pineapple, apple, peach, passionfruit, lime

DESERT SPRITZ 0%

apple, elderflower, watermelon, lemon, mint

Heineken 0%

Soft Drinks & Juices