

LET'S EAT

SMASHED AVO

tomato medley, feta, onion, fresh herbs, sourdough
(LGO, VGO, LD)

FRIED CHICKEN & BACON PANCAKES

fried chicken, bacon, maple syrup (LD)

BRISKET BENNY

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

BREAKY BURGER

bacon, egg, hollandaise, spinach, 2 hash browns
(LGO, LD)

SMOTHIE BOWL

banana, spinach, mango, coconut cream, maple syrup, topped with raspberries, desiccated coconut, granola, mint, flowers (LGO, VG, LD)

KATSU CHICKEN BOWL

steamed rice, kewpie mayo, cucumber, katsu sauce, carrot, guac (LD)

VEGAN TOFU BOWL

steamed rice, vegan mayo, carrot, cucumber, katsu sauce, guac (LG, LD, VG)

NASI GORENG

rice, grilled chicken, cucumber, carrot, fried egg, fresh herbs, sambal, crispy shallots (LD, VO)

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

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 EAT

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

Little Creatures Pale Ale

Stone and Wood Pacific Ale

Single Fin Summer Ale

Heineken

Hahn 3.5

