

# 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, 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, Lemonade, 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. *Vegan option available*

### 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. *Vegan option available*  
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). *Vegan option available*  
add toast **4.00**

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

# breakfast

# lunch

## 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

served until 4.00pm

### Wrap **17.50** V

Roast pumpkin, falafel, haloumi, rocket, basil & baba ganoush  
with sweet potato fries & aioli. *Vegan option available*  
add chicken or prosciutto or smoked salmon **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,  
pepitats, whipped feta & beetroot dressing. *Vegan option available*  
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) or cheese **2.50**

### 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**

# desserts

available all day

**Affogato** Frangelico or Baileys chocolate Lux **10.50**

**Rose & Raspberry Pannacotta** with rhubarb, meringue & crème chantilly **14.50 GF**

**Sticky Date & Fig Pudding** with butterscotch & pecan ice cream **14.50**

**Chocolate & Beetroot Brownie** with orange caramel & vanilla ice cream **14.50**

**Assorted Ice Cream & Sorbet** with macaron & fresh fruit **14.50**

**Deconstructed Lemon Curd Cheesecake** with red wine poached pear & pistachio **14.50**

**Cheese Plate** selection of Australian cheeses w/ grapes, quince paste & crackers **29.50**

**Dessert Assiette** choose (3) of any of the above, platter style (excludes cheese plate) **35.00**

## dessert beverages

**Port Galway Pipe 8.00**

**Fireball, Amarettto, Baileys 8.50**

**Chocolate Luxe Baileys 9.50**

**Hot Toddy 9.50**

choice of english breakfast or earl grey tea,  
served blackwith either Coruba Rum, Johnnie Walker or Jameson & honey

**Liqueur Coffee 9.50**

choice of Jameson, Kahlua, Tia Maria orBaileys, long black style with cream

**Cognac Courvoiser VSOP 12.50**

**Single Malt Whisky 12.50**

Laphroaig Islay Single Malt 10yr, Hellyers Single Malt Whisky TAS 10yr,  
Glenmorangie Highlands Single Malt, Scotch Whicky 10yr, Chivas Regal 12yr,

**Port Penfolds Grandfather 14.50**

**Limeburners Peated Single Malt WA 18.50**

**Cognac Hennessy XO 19.50**

**Whisky Flight 19.50**

includes half shots of Laphroaig, Hellyers & Glenmorangie

**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.**