

HOT DRINKS

COFFEE

Please refer to our coffee menu

CHOCOLATE

45% Nomad hot chocolate	sml \$4.5 / lrg \$5
45% Nomad mocha	sml \$5 / lrg \$5.5
70% Mork dark hot chocolate	sml \$5 / lrg \$5.5
70% Mork mocha	sml \$5.5 / lrg \$6

BONSOY REAL CHAI \$5.5

CHAMELLIA TEA \$4.5

English breakfast | French earl grey | Sencha green |
Chamomile | Peppermint | Lemongrass & ginger |
Rooibos | Masala chai | Relaxing herb

RESERVE TEA

Black Lapsang Souchong (unsmoked) China	28
Black Giddapahar Darjeeling India	10
Green Jade Dew Gyo Kuro Japan	14
Green Jasmine Dragon Pearl China	8
Oolong Da Hong Pao China	18.5
Oolong Yushan Taiwan	6
Oolong Ba Xian Phoenix Dancong China	24
Pu-erh Shou Pu-erh China	8
Herbal Orange Osmanthus China	14

COLD DRINKS

COFFEE

Iced coffee espresso, milk, panela syrup	\$6
Cold brew	\$5

JUICE

Orange	\$8
Red apple, watermelon, strawberry & guava	
Pear, pineapple, lime & lemongrass	
Add ginger	\$0.5
Add gin	\$6

SHAKES GF \$9

Butterscotch & popcorn
Dark chocolate & mint
Raspberry & lychee

SMOOTHIES VE GF-OP \$9

Banana, trail mix, dark chocolate, coco & almond milk
Mango, pineapple, lychee, passionfruit, mint & ice

PS40 SODAS \$6.5

Blackstrap ginger
Smoked lemonade
Wattle cola
Blood orange creaming soda

KIDS DRINKS \$5

Caramel & popcorn shake
Chocolate shake
OJ or AJ

ALCOHOL

BEER & CIDER

Victoria Bitter Abbotsford, Australia	\$8
Bentspoke 'Barley Griffin' Pale Ale Canberra, Australia	\$10
Capital Brewing 'Summit XPA' Canberra, Australia	\$9
Wayward 'Raspberry Berliner Weisse' Sydney, Australia	\$11
Apple Thief 'Granny Smith Cider' Batlow, NSW	\$9

FRESH ORANGE MIMOSA \$12

APEROL SPRITZ \$12

EAT ALL DAY

GRANOLA CLUSTERS GF VE \$15
Apricot clusters, peach, mango, coconut yoghurt, lemon balm

TOAST V GF-OP VE-OP \$9
Sourdough, grain or gluten free,
house-made jam, peanut butter, vegemite, honey

FIG & HAZELNUT TOAST V GF-OP \$13
with ricotta & maple

EGGS & TOAST V GF-O \$12
Scrambled, poached or fried

BACON & EGG ROLL GF-OP \$16
Fried egg, bacon, vintage cheddar, pickled spanish onion,
gochujuang aioli, housemade bbq sauce, bun
Add smashed avo \$3
Add fries \$4

AVO V VE-OP GF-OP \$19
Avocado half, poached eggs, goat's curd,
hungarian dukkah, lemon, sourdough
Add bacon \$5

MUSHROOMS V VE-OP GF-OP \$20
Roasted field mushroom, caramelised peach, pesto,
goat's curd, snow pea tendrils, sourdough

TOMATOES V GF-OP \$20
Heirloom tomatoes, nectarine, tarragon, stracciatella,
caramelised balsamic, alfalfa, dark rye

FRENCH TOAST V \$19
Passionfruit marscapone, almond brittle, coconut,
white chocolate crumb, mango, strawberry

FRITTERS V \$20
Cabbage, leek, pickled jalapeño, pecorino & potato fritters,
fried egg, coriander & lime aioli, green salad

BENEDICT \$24
Chorizo, cornichons, poached eggs, horseradish & pink
peppercorn hollandaise, green salad, sourdough

SALMON GF \$24
Spiced cured salmon, smashed peas, confit beetroot,
marinated cucumber, chili & cumin dressing, beetroot ribbons

MARKET FISH GF \$26
Pan-seared fillet, rice noodles, bok choy, fennel, bean
shoots, coriander, herbs, laksa broth

CHICKEN BURGER V-OP \$21
Fried chicken, lettuce, pickled daikon, bbq mayo,
bun, fries

PORK BURGER \$21
Crispy pork belly, slaw, peri peri sauce, aioli,
bun, fries

SUMMER BOWL VE \$18
Marinated tofu, broccoli, sweet potato, smashed peas,
quinoa, pickled red cabbage, miso tahini, nuts

SIDES

Fried chicken w bbq mayo \$15
Crumbed haloumi w gochujuang aioli \$9
Bowl of fries w aioli & tomato sauce \$8

EXTRAS

Egg \$2.5
Goat's curd \$5
Horseradish & pink peppercorn hollandaise \$4
Fritter w lime aioli \$5
Fries \$4
Bacon \$5
Avocado \$5
Heirloom tomatoes \$5
Spiced cured salmon \$8
Chorizo \$6

KIDS

Toast w condiment \$5
Egg & bacon roll w tomato sauce \$9
French toast & ice cream w maple \$11
Crumbed chicken & chips w tomato sauce \$12

V VEGETARIAN
VE VEGAN
GF GLUTEN FREE
OP OPTION