

# Barista



Espresso	\$3.5
Cappuccino/Latte/Mocha/Long Black	\$4
Chai/Matcha Latte	\$4.5
Hot Chocolate	\$4
Ice Coffee/ Ice Chocolate / Affogato	\$6
===== Extras =====	
+ expresso shot / non dairy (almond, coconut, soy)	\$0.5
Tea (English breakfast/ Earl grey /Peppermint Chamomile/Green tea)	\$4
Soft Drink (Coke / Coke Zero / Lemonade)	\$4
Milk Shake (vanilla / chocolate)	\$6
Lemon Lime Bitter	\$4.5
Apple / Orange Juice	\$4.5
Sparkling Water 750ml	\$7

# Smoothie



<b>Very Berry Smoothie</b>	\$8.5
Triple Berry mix, Greek yoghurt, milk, honey	
<b>Go Banana Nuts</b>	\$8
Banana, Chocolate, milk	

# Mocktail



<b>Rosemary Blueberry Smash</b>	\$12
Blueberries, rosemary spring, Pink grapefruit, Lemon juice, sparkling mineral water	
<b>Mint Cooler</b>	\$12
Coconut water, cucumber sliced, lime juice, mint leaves	
<b>Arrive Alive Sunrise</b>	\$10
Cranberry juice, honey, lemon juice with ice	



## Beers

Cascade Light/ Victoria Bitter	\$6
Corona / Carlton Draught / James Boag's / Pure Blonde	\$7
Asahi / Beck/ Crown Lager / Peroni	\$8
Apple Cider / Fat Yak / Little Creature	\$9


## Red Wine

Glass/Bottle

House Red Wine	\$7/32
Whitebox Shiraz Cabernet VIC	\$9/38
Willow Ridge Merlot VIC 	\$9/36
T'Gallant Juliet Pinot Noir VIC	\$9/38
St Hallett Shiraz WA	\$11/42
Whitebox Tempranillo 2008 VIC 	\$11/42

## White Wine

Glass/Bottle

House White Wine	\$7/32
Wild Dog Sauvignon Blanc VIC 	\$10/42
Wild Dog Chardonnay VIC	\$9/38
Grant Burge Moscato WA	\$9/38
Watervale Clare Valley Riesling SA	\$9/38

## Sparkling Wine

Glass/Bottle

Shadow Cape Brut Cuvee NV VIC	\$9/38
Jansz Cuvee NV TAS	\$15/65

## Spirits

Brandy / Gin / Vodka / Rum / Whisky	\$10
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## Cocktail

<b>Mojito</b>	\$15
Rum, mint leaves, soda water, lime juice	
<b>Sex On The Beach</b>	\$16
Vodka, cranberry juice, orange juice, peach Cordial	
<b>Long Island Ice Tea</b>	\$16
Vodka, rum, tequila, gin, lemon juice, coke	

# BREAKFAST

UNTIL - 11:30AM

## Just Eggs (2) - \$10

Poached, Scrambled or Fried  
on sour dough

## Raisin Toast (2) - \$6.5

with whipped butter

## Toast (2) - \$5.5

Jam, vegemite, peanut butter, honey or marmalade  
on sour dough

## Porridge - \$13

served with honey, banana, strawberry, almonds & cinnamon

## Muesli Bowl - \$13.5

house mixed granola on Greek yoghurt and berries coulis

## Red Kitchen Brekkie - \$23

2 eggs, bacon, avocado, feta, chorizo, sautéed spinach, grilled mushrooms, tomato,  
homemade hash brown

on your choice of poached, scrambled or fried on sour dough

Add: Smoked Salmon - \$6

## Smashed Avocado - \$19

2 poached eggs with feta cheese, avocado, onions, with honey cherry tomatoes  
on sour dough

Add: Bacon \$4 / Smoked Salmon - \$6

## Pancake Stack - \$14

3 pancake stack with berry coulis, smashed mixed berries and vanilla ice cream

## Eggs Florentine or Benedict - \$16

2 poached eggs, sautéed baby spinach or ham and Hollandaise sauce on English

Muffins Add: Bacon \$4 / Smoked Salmon \$6

## 3 - Egg Omelette - \$12

With cheese, red capsicum, spinach & mushroom Add: Ham \$4 / Smoked Salmon \$6

## Brunch Burger - \$16.5

Fried egg, bacon, cheese, tomato, lettuce, pickled onion & chutney

Add: Avocado \$5 / Smoked Salmon \$6

## ADD ONS

Extra Poached Egg (\$2),

Grilled tomato (\$3),

Hash brown 2pcs (\$4),

Bacon (\$4),

Grilled Mushroom (\$4),

Smoked Salmon(\$6),

Sliced Avocado (\$5)

White, wholemeal bread available

10% surcharge on Public Holidays



= Gluten free option available  
(may contain traces of gluten)



= Vegetarian



= Chef's recommended



# LUNCH & DINNER

11:30AM - 2:30PM , 6:00PM - 9:00PM

**Garlic Bread - \$6**

**Soup of The Day - \$9**

served with warm sour dough bread

**Beer Battered Chips - \$8**

With aioli or tomato sauce

**Potato Wedges - \$8.5** 

With sour cream & sweet chili sauce

**Green Salad - \$7.5** 

**Salt & Pepper Calamari - Entrée \$9 / Main (served with chips) - \$18**

Garden salad & lemon, aioli sauce

**Caesar Salad - \$18** 

with crispy bacon, poached egg, croutons and parmesan cheese

Add: Chicken Tenders \$6 / Prawns \$8

**Caramelized Roasted Pumpkin Salad - \$17** 

With spinach, cranberry, semi dried tomato, toasted almond and mint pomegranate

dressing Add: Chicken tenders \$6 / Prawns \$8

**Garlic Prawn Linguine - \$22**

With chili Flakes and Parmesan Cheese

**Spaghetti with Crispy Pancetta and parmesan cheese - \$19**

Bacon, garlic, onion in a creamy white wine sauce

**Grilled Chicken Burger - \$17**

Grilled chicken, sliced cheese, tomato, lettuce, chipotle mayo & side of chips

**Signature Beef Pattie Burger - \$19.5** 

Homemade beef pattie, fried egg, bacon, cheese, tomato, lettuce, onion jam, special sauce & side of chips

**MSA Grass-fed Angus Sirloin Steak 250g - \$32**

Served with beer battered chips & Garlic Butter

Your choice of Truffle Jus, Red Wine Jus or Sauce Diane

**Crispy Skin Barramundi - \$26** 

Homemade spring onion & potato rosti, seasonal vegetables and spanish mojo verde sauce

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# LUNCH & DINNER

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**Beijing Style Fried shredded Pork with cucumber & carrot on mini Bao (4) - \$18**

**Chef's Secret Recipe Chicken Wings – Entrée (2) \$8 / Main (5) \$18**



served with side of Asian appleslaw

**Singapore Fried Noodle's - \$18**

Stir fry with Vegetable, chicken, chorizo & shrimp

**Thai Style Vegetable Red Curry with rice - \$15**

Add: Chicken \$6 / Prawns \$10

**Chicken Satay with homemade peanut sauce**

**Entrée (4) \$8 / Main (6) Roti \$16.5** with side Thai salad

**Nasi Goreng with fried egg - \$16** (Vegetarian option available)



Add: Chicken Satay Skewer (2) - \$5

**Shanghai Fried Noodle - \$15**

Black fungus, shanghai bok choy, dry shakti mushroom, soya sauce & carrot

**Chef's Special Noodles - \$18**

Pork mince, cucumber, spring onion with soybean paste

## Dessert

**Pineapple & Lychee Parfait - \$10** with almond jelly & ice cream



**Apple Strudel - \$9.5** with ice cream & custard



**Chocolate Ganache Tart - \$9** with mixed nut sprinkle, raspberry coulis & cream



**Lemon & Lime Tart - \$9** with yuzu syrup, meringue tear drop, raspberry cream

**Flourless Orange and Almond Cake - \$8.5** with orange syrup and Chantilly cream



**Fruit Salad with Ice Cream - \$8**

## Kids

**Orecchiette with Bolognese Sauce** with parmesan cheese - \$9

**Chicken & Chips** with tomato sauce - \$9.5

**Toasted Ham & Cheese Sandwich** with chips - \$10



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