ALL DAY TRADITIONAL FAVOURITES:

No Substituting \mid Extras can only be added to meals - Cannot build your own meal.

BIG BREAKFAST: Fried, poached or scrambled eggs, bacon, chorizo, oven roasted tomato, mushroom & a hash brown with toasted sourdough \$26 (gfo, dfo) **ADD:** Halloumi \$6 | Avocado \$5

VEGGIE BIG BREAKFAST: Fried, poached or scrambled eggs, grilled halloumi, smashed avocado, oven roasted tomato, mushroom & hash brown with toasted sourdough \$26 (v, gfo, dfo, vgo)

BRUSCHETTA: Smashed avocado, rocket, fresh tomato, Riverina fetta, dukkah & a poached egg on toasted sourdough \$23 (v, gfo) **ADD:** Bacon \$6 | Smoked salmon \$7 | Mushroom \$4.5 | Grilled ham \$6 | Halloumi \$6

EGGS BENEDICT: Poached eggs, wilted spinach, hash brown on toasted sourdough topped with hollandaise \$22 (v, gfo) **ADD:** Bacon \$6 | Smoked salmon \$7 | Mushroom \$4.5 | Grilled ham \$6 | Halloumi \$6

CORN FRITTERS: Crispy house-made corn fritters with fresh spinach, dukkah, smashed avocado, our Secret Stash tomato relish & a poached egg \$21 (v, df) **ADD:** Bacon \$6 | Mushroom \$4.50

FARMERS EGGS: House-made tomato sugo with poached eggs, crumbled Riverina feta, fresh basil served on toasted sourdough \$24 (v) **ADD:** Bacon \$6 | Smoked salmon \$7 | Mushroom \$4.5 | Grilled ham \$6 | Halloumi \$6

MUSHROOMS ON TOAST: Roasted medley of wild mushrooms, poached egg, Crème Fraîche, lemon and fresh garden herbs on thick cut white toast \$24

ADD: Bacon \$6 | Smoked salmon \$7 | Roast tomato \$4 | Grilled ham \$6 | Halloumi \$6

THAI BEEF SALAD: Black Angus sirloin steak, rocket, cherry tomato, Asian pickled cucumber, mint, coriander, roasted rice powder & crispy fried shallots, dressed in our traditional Asian lemon dressing (df) \$25

CHICKEN & ROAST PUMPKIN SALAD: Chicken schnitzel, roasted Moroccan spiced pumpkin, mixed leaf, Spanish onion, cherry tomato, Riverina feta, tzatziki and toasted pine nuts \$25

FLATHEAD & CHIPS: Battered flathead fillets, served with house garden salad, lemon, chips and house-made tartare sauce \$25

PANCAKES: Stack of 3 pancakes with your choice of:

- Apple, rhubarb and ginger compote with Anzac nut crumble and maple syrup \$19 (contains nuts, v)
- Raspberry compote with maple syrup \$18 (v)

ADD: Ice cream \$3 | Whipped cream \$3

BREAKY BURGER: Fried egg, bacon, cheese, hash brown, smoky bbq sauce and hollandaise on a toasted milk bun \$19 (gfo)

BACON & EGG ROLL: on a toasted milk bun with a sunny side up egg \$12 (gfo)

EGGS ON TOAST: Fried, poached or scrambled \$15 (v)

ADD: Bacon \$6 | Smashed avocado \$5 | Halloumi \$6 | Roast mushrooms \$4.5 (gfo, dfo)

HOUSE-MADE GRANOLA: with vanilla bean yoghurt & raspberry compote \$18 (v)

TOAST & SPREAD: Vegemite, our Secret Stash orange marmalade,

peanut butter, strawberry jam \$7 (v, gfo)

THICK RAISIN TOAST: served buttered \$7 (v)

TOASTED THICK BANANA BREAD: served buttered \$7.5 (v)

EXTRAS:

Bacon (1) 3.5 | Bacon (2) 6 | Egg (1) 3 | Eggs (2) 5 | Halloumi 6 Smashed avocado 5 | Chorizo (half) 3.5 | Pulled lamb 7 | Grilled ham (2) 6 Smoked salmon 7 | Roast tomato (2) 4 | Roast mushroom 4.5 Hash brown 3.5 | Spinach 3 | Cheese 2 | Toast 2

> SIDE SAUCES: Black garlic mayo | Hollandaise Tomato relish | Beetroot relish | Maple syrup \$1.50

> > Tomato | Smoky BBQ | Worcestershire \$1

AVAILABLE BREADS: GF bread \$2 | Sourdough | Thick sliced white | Spinach wraps

10% Surcharge on Weekends - 20% Surcharge on Public Holidays - 1.7% Card Surcharge

BURGERS & GOURMET TOASTIES

No Substituting | All day menu Extras can only be added to meals – Cannot build your own meal.

PS BURGER: House-made beef patty, American cheddar, bacon, rocket, tomato & our Secret Stash beetroot relish on a toasted milk bun with a side of fries \$26 **ADD:** Fried egg \$3

CHICKEN SCHNITZEL BURGER: Chicken schnitzel with sliced tomato, fresh spinach, smashed avocado & black garlic mayo on a toasted milk bun with a side of fries \$25 **ADD:** Bacon \$6 | Cheese \$2

BLACK ANGUS STEAK SANDWICH: Sirloin steak, rocket, tomato, cheese, black garlic mayo & our Secret Stash beetroot relish as a thick toasted sourdough sandwich \$26 (gfo, dfo) **ADD:** Side fries \$6 | Side salad \$5

SWEET ITALIANO TOASTY: Provolone dolce, house-made kalamata tapenade, sliced tomato, fresh basil and Modena balsamic reduction \$19 **ADD:** Grilled ham \$6 | Side fries \$6 | Side salad \$5

LAMB TOASTY: Pulled lamb, rocket, spicy mayo & tasty cheese as a thick toasted sourdough sandwich with tzatziki \$21 (gfo)

ADD: Side fries \$6 | Side salad \$5

CHICKEN TOASTY: Marinated chicken, tasty cheese, rocket, tomato, avocado & black garlic mayo as a thick toasted sourdough sandwich \$19 (gfo) **ADD:** Side fries \$6 | Side salad \$5

B.L.A.T WRAP: Crispy bacon, rocket, smashed avocado, tomato & black garlic mayo as a toasted spinach tortilla wrap \$18 (gfo, df)

ADD: Side fries \$6 | Side salad \$5

HAM, CHEESE AND TOMATO TOASTY: Double smoked ham, tasty cheese, sliced

tomato as a thick cut toasted sourdough sandwich \$15 (gfo)

ADD: Side fries \$6 | Side salad \$5

BOWL OF FRIES: Small \$6 | Large \$12

Ask our friendly staff about weekly specials!

FOR THE LITTLE ONES: (strictly 12 years or younger)

EGGS: Scrambled, fried, or poached egg with white toast \$10

ADD: a rasher of bacon \$3.50

PANCAKES: 3 mini pancakes with maple syrup \$12

ADD: Ice cream \$3 | Whipped cream \$3

SNITTY: Crumbed chicken snitty & fries \$12

TOASTY: Ham & cheese toasty on white bread \$10

ADD: Fries \$4

AVO TOAST: Smashed avocado on white toast \$10

(v) = vegetarian(vgo) = vegan option available(gf) = gluten free(gfo) = gluten free option available(df) = dairy free(dfo) = dairy free option available

Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, gluten, eggs & seafood.

Whilst all reasonable efforts are taken to accommodate our guests' dietary needs, we cannot guarantee that our food will be allergen free.

10% Surcharge on Weekends - 20% Surcharge on Public Holidays - 1.7% Card Surcharge

COFFEE:

Rush Roasting Co:

Cappuccino | Flat white | Long black

Latte | Mocha | Hot chocolate S \$4.5 L \$5.5 XL \$7

Bring your own keep cup for \$1 off your coffee order

Espresso | Ristretto \$4

Macchiato | Piccolo \$4.5

Extra shot | Decaf \$0.7

Babycino with a marshmallow \$3

Affogato: Hazelnut Gelato with Biscoff crumble \$8

Add Frangelico \$7

SPECIALTY HOT DRINKS:

Seven Spice Chai Latte(vg, gf) \$ \$4.5 L \$5.5 XL \$7 Turkish delight hot chocolate \$ \$4.5 L \$5.5 XL \$7 Ferrero Rocher hot chocolate \$ \$4.5 L \$5.5 XL \$7

(Best made on soy milk for that nutty flavour)

Biscoff latte S \$5 L \$6 XL \$7

NON-DAIRY MILKS:

Milk lab: Almond | Lactose free \$1
Bonsoy \$1
Alternative Dairy Co: Oat \$1

SYRUPS:

Caramel | Vanilla | Hazelnut \$1

POTS OF TEA:

English Breakfast | Earl Grey | Peppermint | Green \$5 T2 French Earl Grey | T2 Lemongrass & Ginger \$6 Real Honey Chai Brew \$6

spices, single origin black tea, infused with raw honey

FRESHLY SQUEEZED JUICES:

Single Squeeze S \$7 L \$10

Orange OR Apple OR Watermelon

Combinations S \$8 L \$12

Sunrise: Apple, orange, watermelon

Ginger Ninja: Orange, carrot, ginger, lemon

Recharge: Orange, lemon, pear, carrot

Punchy Pear: Pear, lemon, ginger

ICED DRINKS:

Served with whipped cream & ice cream

MILKSHAKES: Kids \$5 S \$7 L \$10

Chocolate | Strawberry | Vanilla | Caramel | Bubble gum | Banana

HOUSE MILKSHAKES: S \$8 L \$12

Turkish Delight

Salted caramel & white chocolate

BOTTLED JUICE, SOFT DRINKS & COLD DRINKS:

Juice: Apple | Pineapple | Orange \$5

Kids juice: Apple | Pineapple | Orange \$4.5

Still Water | Soda | Tonic \$4 Soft drinks: \$4

Coke | Coke no sugar | Solo | Lemonade | Ginger Ale

Lemon Lime and Bitters \$5

San Pellegrino Sparkling water 250ml \$4 750ml \$10

COCKTAILS:

The Pink Galah 20

Vodka, Chambord, lychee liqueur, pineapple juice, cranberry juice.

Margarita 20

Tequila Reposado, Cointreau, agave, fresh lime.

Mojito 20

Bacardi, sugar syrup, fresh lime, mint, soda.

French Martini 20

Chambord, Vodka, pineapple juice.

Cosmopolitan 20

Vodka, Cointreau, cranberry, fresh lime.

Espresso Martini 20

House made vanilla vodka, Kahlua, Rush Roasting Co double espresso.

BEER:

| Great Northern | 7 |
|------------------------|---|
| Coopers Green Pale Ale | 7 |
| Corona | 8 |

WHITE WINE:

| occidi nock i mor origio | |
|--------------------------|------------|
| 2023 Adelaide Hills, SA | S7 L11 B27 |

| Little Angel Sauvignon Blanc | |
|------------------------------|--|
| 2020 Marlhorough N7 | |

| 020 Marlborough, NZ | 88 | L12 | B28 |
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Social Flock Pinot Grigio

2020 Tumbarumba, NSW S8 L12 B30

Coppabella Prosecco

Tumbarumba, NSW 200ml 12 | 750ml 32

RED WINE:

Galahs Gather Shiraz

2019 McLaren Vale, SA S7 L11 B27

Galah's Gala Cabernet Sauvignon

2021 McLaren Vale, SA S7 L11 B27

Geoff Merrill Pimpala Rd Shiraz

2017 McLaren Vale, SA S8 L12 B29

Printhie Cabernet Sauvignon

2017 Orange, NSW S8 L12 B29