



ALL DAY BREAKFAST MENU:

No Substituting | 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 \$28 (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 \$28 (v, gfo, dfo, vgo) **ADD:** Bacon \$6

PS BRUSCHETTA: Smashed avocado, cherry tomatoes, fetta, dukkah, balsamic glaze & 2 poached eggs 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: House-made corn fritters with fresh spinach, dukkah, smashed avocado, our Secret Stash tomato relish and 2 poached eggs \$23 (v, df) **ADD:** Bacon \$6 | Mushroom \$4.50

SMASHED PUMPKIN: Served on toasted sourdough with fetta, pinenuts, pepitas, snow pea sprouts, two poached eggs and hot honey \$21 (gfo, v) **ADD:** Halloumi \$6 | Roast mushroom \$4.5 | Roast tomato \$4

EGGS PEPPERONATA: Braised capsicum medley in a rich tomato sauce with two poached eggs, fetta, and toasted sourdough served in a skillet \$23 (gfo, v) **ADD:** Bacon \$6 | Salmon \$7 | Halloumi \$6 | Roast mushroom \$4.5 | Roast tomato \$4

HAM, CHEESE AND TOMATO TOASTY: Thick cut ham, tasty cheese and sliced tomato as a toasted sourdough sandwich \$15 (gfo) **ADD:** Side fries \$6 | Side salad \$5

BLACK ANGUS STEAK AND EGGS SKILLET: Sirloin steak, braised mushroom and capsicum medley, pangrattato, and 2 poached eggs served with toasted sourdough \$30

ADD: Halloumi \$6 | Bacon \$6 | Hash brown \$3.5 | Steak \$7 | Grilled chicken \$6 | Egg (1) \$3 (2) \$5

PANCAKES: Stack of 3 pancakes with your choice of:

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

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

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

VEGGIE BURGER: Halloumi, avocado, spinach, hash brown, tomato relish and a fried egg on a toasted milk bun \$19 (gfo, wrap option)

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)

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

TOAST & SPREAD: Vegemite, our Secret Stash orange marmalade, peanut butter, strawberry jam \$9 (v, gfo)

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

TOASTED THICK BANANA BREAD: served buttered \$8 (v)

PEAR AND RASPBERRY BREAD: Served buttered with raspberry compote \$10 (v)

EXTRAS: (can only be added to meals, you cannot build your own meal)

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

Steak 7 | Chicken 6 | Fetta 3 | Hash brown 3.5 | Spinach 3 | Cheese 2 | Toast 2

SIDE SAUCES: Tomato relish | Beetroot relish \$3

PS house aioli | Confit garlic aioli | Tomato | BBQ | Hollandaise
Worcestershire | Chillli | Maple syrup \$2

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

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

Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering.



ALL DAY LUNCH MENU:

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, mixed leaf, house pickles, tomato, PS house aioli & our Secret Stash beetroot relish on a toasted milk bun with a side of fries \$26 **ADD:** Bacon \$6 | Fried egg \$3

BBQ BACON CHEESEBURGER: House-made beef patty with bacon, American cheese, lettuce, fresh red onion, pickles, bbq sauce and confit garlic aioli with a side of fries \$26

ADD: Extra patty \$5 | Halloumi \$6 | Fried egg \$3 | Hash brown \$3.50

CHICKEN SCHNITZEL BURGER: House schnitzel with sliced tomato, mixed leaf, bacon, tasty cheese & confit garlic aioli on a toasted milk bun with a side of fries \$25 **ADD:** Avocado \$5 | Halloumi \$6

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

LAMB TOASTY: Pulled lamb, spinach, PS house aioli & tasty cheese as a toasted sourdough sandwich with tzatziki \$21 (gfo)

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

CHICKEN TOASTY: Marinated chicken, tasty cheese, spinach, tomato, avocado & confit garlic aioli as a toasted sourdough sandwich \$19 (gfo)

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

REUBEN TOASTY: Roast beef, house pickles, sauerkraut, Swiss cheese, PS house aioli and mustard as a toasted sourdough sandwich \$22 (gfo)

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

B.L.A.T WRAP: Bacon, mixed leaf, smashed avocado, tomato & confit garlic aioli as a toasted spinach tortilla wrap \$18 (gfo, df)

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

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

PUMPKIN AND BEETROOT SALAD: Roasted pumpkin, beetroot relish, mixed leaf, fetta, red onion, tzatziki, pepitas & pine nuts w/ a green herb dressing \$20 (v. gf)

ADD: Grilled chicken \$6 | Steak \$7 | Salmon \$7 | Poached eggs (2) \$5 | Halloumi \$6

BOWL OF FRIES: Small \$8 | Large \$12

Ask our staff about weekly specials!

KIDS MEALS: (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

(gf) = gluten free

(df) = dairy free

(vgo) = vegan option available

(gfo) = gluten free option available

(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.

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COFFEE:

Rush Roasting Co:

Cappuccino | Flat white | Long black

Latte | Mocha | Hot chocolate S \$5 L \$6 XL \$8

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

Espresso | Ristretto \$4.5

Macchiato | Piccolo \$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) S \$5 L \$6 XL \$8

Turkish delight hot chocolate S \$5 L \$6 XL \$8

Ferrero Rocher hot chocolate S \$5 L \$6 XL \$8

(Best made on soy milk for that nutty flavour)

Biscoff latte S \$5 L \$6 XL \$8

NON-DAIRY MILKS:

Milk lab: Almond | Lactose free \$1

Happy Happy Soy Boy \$1

Alternative Dairy Co: Oat \$1

SYRUPS:

Caramel | Vanilla | Hazelnut \$1

POTS OF TEA:

English Breakfast | Earl Grey | Peppermint | Green \$5

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

Kiwi Kiss: Kiwi, watermelon, lemon

Punchy Pear: Pear, lemon, ginger

ICED DRINKS:

Iced Latte | Iced Long Black | Iced Chai S \$6 L \$8

Iced Coffee | Chocolate | Mocha S \$8 L \$12

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: \$5

Coke | Coke no sugar | Solo | Lemonade | Ginger beer

Lemon Lime and Bitters \$6

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

ADD A SUPPLEMENT TO YOUR COFFEE OR MILKSHAKE:

WHEY PROTEIN: Chocolate | Vanilla | Unflavoured \$4/scoop (24g of protein)

CREATINE: Unflavoured \$3/scoop (5g of creatine)

COLLAGEN: Unflavoured \$4/scoop (10g of collagen)

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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.

The Matrix 20

Bacardi, Midori, coconut syrup, fresh lemon juice.

WHITE WINE:

Babich Black Label Sauvignon Blanc

2024 Marlborough, NZ S9 L12 B32

Lock & Key Pinot Grigio

2020 Tumbarumba, NSW S9 L12 B32

Coppabella Prosecco

2023 Tumbarumba, NSW B 200ml 12 | B 750ml 35

RED WINE:

Johnny Q Shiraz

2020, SA S9 L12 B30

Lock and Key Cabernet Sauvignon

2021 Young, NSW S9 L12 B32

BEER:

Great Northern 8

Coopers Green Pale Ale 8

Corona 9

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