# Food Menu

(N) Contains Nuts | (GF) Gluten Free | (GFO) Gluten Free Option | (VG) Vegetarian | (V) Vegan

Please note that there will be a 1.4% surcharge on Mastercard/Visa & 2.5% surcharge on American Express transactions; 10% Weekend surcharge and 15% Public Holiday surcharge to support our lovely staff.

– ALL DAY BREAKFAST / LUNCH –––––				lov	ely staf
<b>TOAST (GFO)</b> Sourdough or Multigrain with your choice of Butter, Jam, Vegemite, Nutella or Peanut Butter Fruit Loaf (+\$3) or Gluten Free (+\$2.2)	9	AVOCADO TOAST (VG) (VO) (GFO) Smashed Avocado, Persian Feta, Roasted Cherry Tomatoes, Dukkha, Beetroot Puree, Balsamic Glaze on Multigrain Add Poached Egg (+\$3)	23	<b>KUPID'S KIDS</b> <b>KIDS EGG ON TOAST (GFO)</b> Choice of Sourdough or Multigrain and Choi of Eggs, Fried/Poached/Scrambled	7.5 ice
<b>BUILD YOUR OWN EGGS (VG) (GFO)</b> Your choice of Fried/Poached/Scrambled on Sourdough or Multigrain <i>Gluten Free Bread (+\$2.2)</i>	13	KUPID'S SHROOM (N) (VG) (GFO) Sautéed Mushrooms, Spinach, Roasted Cherry Tomatoes, Parmesan Cheese & Pesto drizzled with Truffle Oil on Multigro Add Poached Egg (+\$3)		<b>KIDS OKONOMIYAKI (VG)</b> Japanese Okonomiyaki, Vegan Aioli, Okonomiyaki Sauce, Fresh Spring Onion and Toasted Sesame Seeds	10 k
BIG BREKKIE Poached Eggs with Bacon, Roasted Tomato, Avocado Hash Brown, Sausage, Baked Beans & Sourdough CLASSIC PANCAKES (VG)	25 o, 22	<b>SMOKED SALMON SALAD (GF) (GFO)</b> Smoked Salmon, Mixed Salad, Avocado & Tomato with Thousand Island Dressing Add Poached Egg (+\$3)	22	<b>KIDS PANCAKE</b> Pancake, Vanilla Ice Cream, Maple Syrup, Oreo Crumbs, 100s & 1000s	10
CLASSIC PANCARES (VG) Pancakes, Maple Syrup, Seasonal Fruits, Lotus Biscoff, Oreo Crumbs & Ice Cream CHILLI SCRAMBLE (VG) (GFO) Scrambled Eggs, Mixed Bull Horn Chilli Oil, Parmesan Cheese, Spicy Mayo and Spring Onion on Multigrain <i>Replace Toast for Croissant (+\$3)</i> CHEESY OMELETTE (GFO) Bacon, Spinach, and Mozzarella Omelette served with Sourdough	22	<ul> <li>GRILLED CHICKEN SALAD (GF) (GFO)</li> <li>House Marinated Grilled Chicken, Mixed Salad, Avocado, Tomato &amp; Persian Feta with Lemon Vinaigrette Add Poached Egg (+\$3)</li> <li>PULLED PORK BENEDICT (GFO) (VGO)</li> <li>12 hour Slow Cooked Pork, Poached Eggs, Spinach &amp; Hollandaise on Sourdough (VGO) Sautéed Mushroom</li> <li>OKONOMIYAKI (VG)</li> <li>Japanese Okonomiyaki with Sautéed Mushroom, Vegan Aioli Spring Onion, Toasted Sesame Seeds &amp; Okonomiyaki Sauce Add Poached egg (+3)</li> </ul>		CHICKEN NUGGETS SIDES Egg Cheese Scrambled Egg Grilled Halloumi/Roasted Cherry Tomatoes Spinach/Avocado/Lemon Thyme Mushroom Bacon Grilled Chicken Hash Brown Sausage	12 3 3 4 4 5 6 7 3 3
TOASTIES & ROLLS TOASTIE (GFO) Ham & Cheese, or Tomato & Cheese, or Ham, Cheese Tomato on Sourdough Add Mustard / Pesto / Spicy Mayo / Tomato Relish (+: BACON & EGG ROLL	\$1)	Grilled Halloumi, Fried Egg, Spinach, Avocado, Tomato Relish on Brioche Bun TUNA MELT (GFO)	5	<b>CHICKEN AVO SANGA (GFO)</b> Poached Chicken, house-made Mayo, Avocado, Spinach on Sourdough <b>HASH BROWN SANDWICH</b> Hash Brown, Lettuce, Avocado, Fried Egg, Bacon,	15.5
DACON & EGG ROLL	14			Hash Brown, Lettuce, Avocado, Fried Egg, Bacon,	

#### Bacon, Fried Egg, Cheese, Tomato Relish on Brioche Bun

Tasty Cheese, Dill Pickle, Lettuce on Sourdough

Hash Brown, Lettuce, Avocado, Fried Egg, Bacon, Thousand Island Dressing on Sourdough

# Drinks Menu

TOASTIES, PANINI & WRAPS	CAKES	& PASTRIES Check our Display C	Cabinet for
DISPLAY CABINET			
Oat / Coconut / Macadamia	0.8		
<b>MILK ALTERNATIVES</b> Soy / Almond / Lactose Free	0.6	Earl Grey / English Breakfast / Green / Lemongrass Ginger / Peppermint / Chamomile	
FILTER COFFEE Batch Brew Cold Brew	5.0 5.5	SWEET POTATO LATTE <ul> <li>Large +\$0.7</li> </ul> TEA	5.3
<ul> <li>Maccinato +\$0.2</li> <li>Large +\$0.7</li> <li>Triple Shot +\$0.7</li> </ul>		<b>TURMERIC LATTE</b> <ul> <li>Large +\$0.7</li> </ul>	5.3
SINGLE ORIGIN (BLACK) Espresso, Double Espresso, Long Black • Macchiato +\$0.2	4.6	<ul><li>CHAI LATTE (Loose Leaf chai)</li><li>Dirty Chai +\$0.7</li></ul>	5.5
<ul> <li>Mocha +\$0.3</li> <li>Decaf +\$0.7</li> <li>Triple Shot +\$0.7</li> </ul>		MATCHA LATTE • Large +\$0.7	5.3
HOUSE BLEND (WHITE) Latte, Cappuccino, Flat White, Piccolo, Magic • Large +\$0.7	4.6	HOT CHOCOLATE <ul> <li>Large +\$0.7</li> </ul> <li>BABYCINO</li>	4.6 2.2
COFFEE by Bonacci Coffee		HOT DRINKS	

We try our best to get orders out in a timely manner however, with a small kitchen and limited space please be patient and allow at least 25 minutes during peak periods. We do our best to accommodate to food allergies and intolerances, however, we can't guarantee that meals will be 100% allergen free. Please let our staff know of any dietary requirements. Thank you for understanding.

fresh options daily!

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#### **COLD DRINKS**

ICED	
Coffee / Chocolate / Mocha Latte / Long Black Affogato	8.5 5.3 5.2
Chai Matcha	6.0 6.0
<b>THICKSHAKES</b> Caramel / Chocolate / Espresso / Oreo / Strawberry / Vanilla	9
<b>SMOOTHIES Berry Bliss</b> Berries, Banana, Honey, Almond Milk	11.5
<b>Peanut Bonanza</b> Peanut Butter, Banana, Cacao, Honey, Almond Milk	
<b>Morning Glory</b> Mango, Spinach, Banana, Almond Milk	
<b>BOTTLED JUICES</b> Check our Drinks Fridge!	6.9
HEPBURN SPRINGS SPARKLING WATER Pink Grapefruit / Orange & Passionfruit / Apple / Mineral Water 330 mL	5.9
<b>HEPBURN SPRINGS SODA</b> Chinotto / Lemonade / Lemon Lime Bitters / Ginger Beer	5.9
<b>BOTTLED DRINKS</b> Coca-Cola / Coke Zero / Still Water Kombucha	4.0 5.5

