

BREAKFAST - until 11:30am

Granola V	\$12
puffed rice & wheat, rolled bran, lupin flakes, mixed nuts, seeds, berries, natural yoghurt & seasonal fruits	
Banana Bread V	\$12
house made loaf, grilled banana, honey & cinnamon butter	
Banana Pancakes V	\$16
creamy strawberry trimmings, berries, banana & honey	
Avo Smash VGO GFO	\$18
ciabatta, avo, feta, house made dukka & harissa, cucumber & mint	
ADD POACHED EGG \$3	
Goodness Bowl GF VG	\$22
spiced chickpeas, quinoa, avo, greens, cherry toms, roasted cauliflower, super seeds, beetroot hummus & sprouts	
ADD POACHED EGG \$3	
Dumplings V	\$22
sweet corn dumplings, poachie, avo, cherry toms, rocket, manchego, harissa, jalapeños	
ADD CHORIZO \$7	
Caesar The Day	\$18
baby spinach tossed with poachies, croutons, bacon, cherry toms, parmesan & anchovy garnish	
Breakfast Board V	\$24
coconut chia pudding with berries, mini avo smash w poachie & granola bar topped with natural yoghurt	
NBD Benny V	\$18
poached eggs, spinach, hollandaise on ciabatta	
ADD BACON \$5 ADD SALMON \$7	
Breakfast Burger GFO	\$16
bacon, egg, spinach, cheese, house made relish	

All Of The Things GFO	\$24
eggs, bacon, chorizo, hash, cherry toms, spinach, toast	
All Of The Vego Things GFO V	\$24
eggs, beans, avo, spinach, hash, cherry toms, mushies, toast	
Free Range Eggs Your Way GFO V	\$12
poached, fried or scrambled on toast	
Toast	\$6.50
ciabatta, mixed grain, fruit toast, gluten free*	

PLEASE NOTE WE DO NOT DO SUBSTITUTIONS

EXTRAS

\$2 sides	– gluten free toast, extra toast, hollandaise, chilli
\$3 sides	– egg, spinach, hash, cherry toms, house beans, mushies
\$5 sides-	bacon, avo, feta, haloumi,
\$7 sides-	smoked salmon, chorizo

V – vegetarian **GF – Gluten free**
VGO – vegan option **GFO – Gluten free option**

15% surcharge applies on public holiday
OUR EGGS ARE FREE RANGE & LOCAL

BECAUSE YOU CAN...

Bloody Mary	\$16
Espresso Martini	\$16
Pina Colada	\$16
Mimosa	\$8



SHARES — from 12:00pm

Spiced Chickpeas VG GF	\$6
Tortilla Dippers VGO tortilla crisps, beetroot hummus, labneh, chickpeas, fetta	\$12
Olives VG Mixed queen olives warmed with sun dried tomatoes & lemon zest	\$10
Baked Brie wheel served warm with cranberries, hazelnuts, honey, melba toast	\$16
Grilled Chorizo GF baby bangers with lemon	\$10
Arancini V mushroom, parmesan, house relish	\$11
Sweet Corn Fritters with avo & house made harissa	\$11
Salt & Pepper Squid Tacos soft shells, zesty aioli, rocket	\$14
Southern Chicken with harissa dipping sauce	\$14
Stuffed Avo GF avo, baby prawns, pineapple salsa	\$14
Caprese Salad bocconcini, tomatoes, avo, basil, croutons	\$16
ADD FREE RANGE CHICKEN \$7	
Beetroot Salad Rainbow beets, baby spinach, fetta, dressed with cranberries, basil & super seeds	\$16
ADD FREE RANGE CHICKEN \$7	
Cheese Board GFO 3 cheeses – manchego, blue, brie	\$25
The Grazer GFO selection of meats, cheese & accompaniments	\$32
Extra Bread	\$3
Garden Salad	\$7
Hand Cut Chips with aioli	\$9

BURGERS from 12:00pm

NBD Burger Beef pattie, bacon, cheese, spinach, tomato, onion, relish, aioli	\$16
DARE TO DOUBLE? \$20	
Charcoal Chicken Burger Southern style chicken, charcoal brioche, avo, jalapeño slaw, tomato, cheese	\$18
Chicken Club grilled chicken, bacon, avo, tomato, spinach, aioli	\$18
Fish Burger beer battered 100gram barra fillet, rocket, tomato, pickled onion, cucumber, tartare	\$16
Haloumi Burger GFO haloumi, roast mushrooms, peppers, spinach, labneh	\$18
QUORN vegan burger schnitzel, avo, beetroot hummus, rocket, tomato, cucumber	\$18
Breakfast Burger GFO bacon, egg, spinach, cheese, house relish	\$16

EXTRAS

\$2 sides – gluten free bun, side relish, side aioli
\$3 sides – fried egg, cheese
\$4 sides - chips
\$5 sides - bacon, avo, haloumi
\$7 sides - chicken

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GF – Gluten free

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OUR CHICKEN IS ALL FREE RANGE



MAINS –

from 12:00pm

Moroccan Chickpea Salad **V** \$24

spiced chickpeas tossed with pomegranate, currants, cauliflower, feta, carrot, mint & tortilla crisps

ADD FREE RANGE CHICKEN \$7

Duck Noodles \$26

pulled duck with rice noodles, egg, snow peas, carrots, cashews, ginger, chilli, mint

Barramundi Pina Colada **GF** \$32

barramundi fillet, steamed coconut rice, fresh lime, pineapple scheswan salsa, mixed greens & red capsicum

Fish & Chips \$26

beer battered barramundi fillets, garden salad, hand cut chips, tartare

Land & Sea \$36

200gram sirloin, prawns in garlic butter, duck fat kipfler potatoes, garden salad

Prawn Pasta \$26

local baby prawns tossed with linguini, crushed Italian tomatoes, mixed green olives, baby spinach, white wine

HAPPY ENDINGS –

from 12:00pm

The Pav \$12

pavlova with fresh fruits & strawberry cream

Affogato \$12

vanilla ice cream, double espresso, liquor (Frangelico, Baileys, Kahlua, Tia Maria, Averna, Drambuie)

House made Sorbets \$12

zesty tropical sorbet of orange, passionfruit & pineapple, sorbet of strawberry, apple & melon garnished with fruits

ADD A CHEEKY NIP \$7

(Cointreau, Malibu, peach schnapps)

Banana Split \$14

The classic- Vanilla ice cream, wafer, nutty crumble, strawberry topping

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option

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DRINKS

Water

Aqua Botanical STILL	\$8.50
SPARKLING 750ml	\$8.50

Kick Starters

Mimosa	\$8.00
Virgin Mary	\$8.00
Bloody Mary	\$16.00
Espresso Martini	\$16.00
Affogato with liquer	\$12.00

Cold Pressed Juices

by Pure & Healthy

Straight Up - Orange OR apple	\$8.00
Red Passion – watermelon, strawberry, apple	\$8.00
Green Elixir – spirulina, wheatgrass, mint, apple, lime	\$8.50
Beta C – carrot, beetroot, apple, lemon	\$8.50
Passion Halo – passionfruit, orange, pine, watermelon	\$8.50
Trusty Tonic – lemon, ginger, cloudy apple	\$8.50

Juices

Pineapple, cranberry, tomato, coconut water	\$6.50
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ROK Kombucha

Ginger pop, passionfruit, lemon licks	\$6.50
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Smoothies

Banana, mixed berry, dairy free tropical	\$8.00
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ADD PROTEIN POWDER \$2.00

Green Smoothie

Avo, spinach, banana, coconut water	\$9.00
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Milk Shakes

Chocolate, strawberry, vanilla, spearmint, caramel	\$6.50
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Softies

Coke, diet coke, coke zero, lemonade, squash, ginger beer, soda, tonic	\$4.00
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Sensory Lab Coffee

Espresso	\$3.50
Double espresso, long black, short macchiato	\$4.20
Flat white, cappuccino, latte, hot chocolate	\$4.40
Long macchiato, chia latte, mocha	\$4.20
Affogato	\$5.50
Babychino	\$1.80

Loose Leaf Tea

English Breakfast, Earl Grey, Peppermint, Sencha, Lemongrass & Ginger, Chai, Camomile	\$4.20
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Iced Cafe

latte, long black	\$5.00
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Iced Cafe with ice cream

coffee, chocolate, mocha, chai	\$6.00
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EXTRAS

Syrups – hazelnut, vanilla, caramel, coconut	\$0.60
Extra shot	\$0.60
Alternative milks – Almond, soy, coconut, lactose free	\$0.60

Delish Ice Pops \$5.00

Ask staff what delicious flavours are on offer today!



THE GOOD STUFF

Beer & Cider

DRAUGHT BEER GUEST TAP 520ml	\$10.00
Corona - Mexico	\$8.00
Wilson's	\$8.00
lighthouse session ale 3.6% -WA	
Lazy Yak	\$8.00
mid strength session ale 3.5% -WA	
Fat Yak	\$9.00
pale ale - WA	
Gage Roads	\$9.00
single fin summer ale – WA	
Colonial Brewing	\$9.00
kolsch - WA	
Balter	\$10.00
XPA – QLD	
Zen Zero Ginger Beer - WA	\$10.00
lemongrass or chilli	
Hills Cider – SA	\$9.00
cloudy apple, pear	

Cocktails \$16.00

Peach Bellini – peach schnapps, peach, prosecco
Aperol Spritz – aperol, prosecco, soda
Espresso Martini – kahlua, vanilla vodka, fresh espresso
Appletini – rum, Cointreau, lime, apple juice
Margarita – tequila, Cointreau, lime, salt
Cosmopolitan – vodka, Cointreau, lime, cranberry juice
Mai Thai – white & dark rum, Cointreau, orgeat, cranberry, lime
Mojito – white & dark rum, lime, mint
Pina Colada – white rum, coconut rum, pineapple, cream
Passionfruit Caprioska – vodka, lime, passionfruit
Dark & Stormy – dark rum, lime, ginger beer
Moscow Mule – vodka, ginger beer, lime
Long Island – rum, tequila, gin, Cointreau, lemon, coke

Bubbles

NBD Brut – SA	\$7	\$30
Madfish Prosecco - WA	\$9	\$40
Howard Park Petite Jete – WA		\$50
Veuve Cliquot		
Champagne nv – FRANCE		\$95

White Wine

NBD – SBS - SA	\$7	\$30
Billy Goat Hill	\$8	\$35
moscato – WA		
Fishbone	\$8	\$35
sauv blanc Semillon – WA		
Silkwood 'walkott'		
riesling – WA		\$40
Vasse Felix		
classic Dry White – WA	\$9	\$40
La Maschera		\$40
pinto grigio – SA		
Domaine Naturalist		\$40
sauv blanc Semillon – WA		
Howard Park 'miamup'		
chardonnay – WA	\$10	\$45

Rosè

Fishbone	\$8	\$35
rosè – WA		
Point De Convergence		\$50
Grenache rose - France		

Red Wine

NBD- shiraz – SA	\$7	\$30
Madfish	\$9	\$40
cab sauv merlot		
Vinaceous Voodoo Moon		\$45
malbec – WA		
Tom Foolery Young Blood		\$45
grenache – WA		
Vasse Felix 'Filius'		\$50
cab sauv – WA		
Pemberley		\$50
pinot Noir – WA		
Howard Park 'Scotsdale'		\$60
shiraz – WA		