

BREAKFAST

TUE - FRI 6.30AM - 10AM

SAT 6:30AM - 12PM

Lemon myrtle scented Greek yoghurt, poached peaches, Beechmere honey granola - 12

Toasted sourdough, wholemeal, seeded or housemade gluten free bread, butter, raspberry jam or Vegemite - 6

Toasted sour dough, whole meal, seeded or house made gluten free bread, butter, chopped avocado, feta, Murray River pink salt - 14

Classic eggs benedict - poached eggs, wood smoked ham carved off the bone, sauce hollandaise, toasted sourdough - 18

Bacon and eggs - poached or fried free range eggs, grilled keiser fleisch, toasted sour dough, Jamie's tomato chutney - 16.50

Salmon gravalax - Ora King Salmon gravalax - citrus & pastis cure, boiled free range egg, toasted rye bread, creme fraiche, dill vinaigrette, preserved white vegetables - 21

Oeuf cocotte façon pays-basque - free range eggs baked in a dish with piperade, chorizo, creme fraiche, baguette - 16.50

Noosa earth mushrooms sautéed with tarragon EVOO, aged sheep's milk cheese, toasted brioche, mixed leaf salad - 16

BREAKFAST SIDES

Grilled keiser fleisch - 6

Pork & parsley chipolatas - 4

Chopped Avocado - 4

Poached egg - 3

Jamie's tomato chutney - 3

Sauce Hollandaise - 3

Noosa earth mushrooms - 5

HOT BEVERAGES

	Cup	Mug
Cappuccino	3.50	4.00
Flat white	3.50	4.00
Latte	3.50	4.00
Long black.	3.50	4.00
Mocha	4.00	4.50
Hot chocolate	4.00	4.50
Chai latte	4.00	4.50
Short black	3.00	
Doppio	3.50	
Short macchiato	3.20	
Long macchiato	3.50	

EXTRAS - all .50

Shot of coffee, Lactose free, Soy milk, Almond milk.

Flavours: Caramel - Hazelnut - Vanilla

Pot of Tea 5.00



WINE LIST

SPARKLING

NV Collet Brut Art Deco Champagne (France)		150
NV Dal Zotto Pucino Prosecco (South Australia)	10	60
NV Daosa Picadilly Valley (South Australia)		83

WHITE

2014 Powell & Son Riesling (Eden Valley)		70
2017 Down to Earth Sauvignon Blanc (South Australia)	12	60
2017 Portsea estate 'Back Beach' Chardonnay (Mornington)	14	70
2017 Ca'di Frara Pino Grigio (Italy)	11	55

ROSÉ

2017 Château Sainte Béatrice (France)	12	60
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RED

2016 De Beaurepaire Cabernet blend (Mudgee)		65
2017 Izway Grenache (Barossa)		63
2017 Michael Hall 'Sang de Pigeon' Pinot Noir (Adealide Hills)	14	70
2013 Jones Shiraz (Victoria)	14	70
2015 Château Janicon Cabernet blend (Bordeaux)		69

SWEET

2018 Fiore Moscato (Australia)		45
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BEERS

James Boags Draught 8
Green Beacon IPA 8
Peroni Leggera 7

SOFT DRINKS

Vittoria Soft Drinks 4

LUNCH

TUE - FRI 11.30 - 2.30PM

Classic eggs benedict - poached eggs, wood smoked ham carved off the bone, sauce hollandaise, toasted sourdough - 18

Bacon & eggs - poached or fried free range eggs, grilled keiser fleish, toasted sour dough, Jamie's tomato chutney - 16.50

Toasted sour dough, whole meal, seeded or house made gluten free bread, butter, chopped avocado, feta, Murray River pink salt - 14

Ora King Salmon gravalax - citrus & pastis cure, boiled free range egg, toasted rye bread, creme fraiche, dill vinaigrette, preserved white vegetables - 21

Classic Caesar salad - young crisp cos, warm poached egg, grilled smoked pork belly, toasted croutons, shaved pecorino, caesar dressing - 18 with roasted chicken - 22

Panzenella salad - fresh tomato, cucumber and salad onion tossed with diced bread, red wine vinegar and olive oil - 16

Roasted chicken and boiled potato tossed with garden pea and mint, soaked grains, crumbled feta - 18

Hand made spaghetti and Noosa earth mushrooms tossed with butter and fresh herbs - 16

Fresh sandwich of Slow roasted Black Angus beef rib fillet, horseradish cream, lettuce, salad onion, tomato and emmental cheese - 15

Sliced artisan bread - 1.50 per slice

Choice of wholemeal, white sour dough, rye, baguette, gluten free or cereals

LUNCH SIDES

French fries - 4

French salad w/ Dijon dressing - 4

COLD BEVERAGES

San Vittoria still water
250ml - 3, 500ml - 5

San Vittoria sparkling water
250ml - 3, 500ml - 5

Iced latte - 5

Iced long black - 5

Iced chocolate - 5

Iced mocha - 5.50

Peachey Oolong iced tea - 5

Noah's 100% fresh fruit juices - 4.50

-Valencia orange

-watermelon & mint

-beetroot ginger & orange

-crushed apple

-green smoothie

-vanilla chai & coconut

Orangina - 5

* A 1% surcharge is applied to all credit card transactions