

ALL DAY BREAKFAST

FRUIT TOAST (V) \$9.5

Fruit sourdough toast serve with housemade lemon passionfruit curd.

TOAST (V) \$8

Sourdough/White/Wholemeal/Turkish

Gluten Free +\$1

EGGS ON TOAST \$13.5

Poached/Scrambled/Fried on Sourdough

Gluten Free + \$1

BREAKY ROLL ON BRIOCHE Add chips +\$5

CLASSIC

Bacon, fried egg, housemade bbq sauce

+ **Cheese \$2**

VEGETARIAN (V)

Byron bay haloumi, fried egg, mushroom, cheese, chutney, rocket and jalapenos aioli

DELUXE

Bacon, fried egg, avocado, cheese, caramelized onion, jalapenos aioli. **Add Beef patty +\$8**

BREAKFAST BOWL (V, GF) \$20

ACAI BOWL

Acai, granola, seasonal fruits and coconut flakes

+ **Peanut Butter \$1**

GRANOLA BOWL

Granola, seasonal fruits, milk and coconut yogurt

+ **Almond/Coconut/Soy/Oat milk \$1**

WAFFLE STACK (V) \$25

Double stacked waffles served with house-made butterscotch sauce and lemon passion fruit curd, mix berries, pruleed pear, ice cream and fairy floss.

EGGS BENEDICT \$26

Two free-range eggs on sourdough, sauteed spinach, hollandaise, your choice of Bacon/Mushroom/Ham or **Salmon (+ \$1)**

BIG BREAKY \$29.5

Two free-range eggs, bacon, grilled tomato, mushroom, housemade potato rosti, chorizo, baked bean, sourdough.

MENU

SMASHED AVO (V, GFO) \$22

Smashed avocado and fetta on sourdough, olive oil, charred lime, balsamic glaze, roasted seeds.

+ **1 EGG \$2.5 +2 EGGS \$4.5**

BYRON BAY HALOUMI STACK (V, GFO) \$25.5

Grilled haloumi, potato rosti, field mushroom, 2 free-range eggs, baby spinach, rocket, sourdough, garnish with balsamic glaze and za'atar.

BREAKFAST BRUSCHETTA \$25

Grilled Haloumi, tomato salsa, 2 free-range eggs, chimichurri, charred lime, served on Turkish bread.

SIDES/ADD ONS

- Aioli/chutney/jalapenos/sweet chilli sauce/Cheese/Sour Cream/Tartare \$2
- 1 Egg \$2.5 / 2 Eggs \$4.5
- Hollandaise/Fetta/Dill Cream \$3
- Toast \$4
- Grilled tomato/Avo/Sauteed Spinach/Chorizo \$5
- Bacon/Haloumi/Potato Rosti/Mushroom/ Chip Side \$6
- Smoked Salmon \$7
- Side of Salad/Beef patty/Grilled chicken \$8

KIDS

For Kids Under 12 years Old Only

KIDS WAFFLE \$13

One toasted waffle, maple syrup, ice cream and sprinkle

Add fairy floss +\$1

CHICKEN NUGGETS AND CHIPS \$13.5

Chicken nuggets, chips & tomato sauce

FISH AND CHIPS \$13.5

Battered fish, chips & tomato sauce.

BACON & EGGS \$13

Bacon and 1 egg, on white toast with tomato sauce



LUNCH

LAMB FRY \$25

Lamb liver, bacon, two free range eggs served with buttery Turkish bread.

MISO SCRAMBLED \$25.5

Grilled Asian veggies (bok choy, mushroom, red onion, bean sprout), miso scrambled eggs serve on paratha.

SAVOURY MINCE \$24.5

Beef mince, 2 free range eggs, blistered cherry tomato served on sourdough.

CALAMARI SALAD (GFO) \$27

Crispy fried calamari, Asian slaw, cashew, sesame seed, fried shallot, lemon, tartare sauce on the side.

Add chips +\$4 Swap for crispy prawn \$2

THAI BEEF SALAD (GF) \$26

Grilled Beef steak, mix leaves, red onion, carrot, cherry tomato, cucumber, mint, peanuts.

SOFT SHELL FISH TACOS \$23

Battered flathead, pickled coleslaw, tomato salsa, avo, jalapenos aioli served on tortillas.

NUTRITIONAL BOWL (VE, GF) \$25

Brocolini, kale, quinoa, roasted macadamias, smash avo, charred lime, pickled coleslaw. +1 egg \$2.5 +2 eggs \$4.5

BEACHSIDE BBQ BURGER \$26

Beef patty, grilled pineapple, bacon, cheese, tomato, mixed leaves, bbq sauce on brioche, served with chips

KOREAN CHICKEN BURGER \$26

Crunchy Korean style chicken thigh, aioli slaw, gherkins, mixed leaves on brioche, served with chips.

STEAK SANDWICH \$26

100gr fillet steak, caramelized onion, cheese, avo, mixed leaves, bbq sauce on Turkish bread, served with chips.

NORWEGIAN DELIGHT (GF) \$28

Smoked Salmon, house-made potato rosti, avocado, pickled coleslaw, lime, cream cheese, rocket.

BOWL OF CHIPS \$11

served with tomato sauce

V-Vegetarian, VE-Vegan GF-Gluten Free, GFO- Gluten Free Option

HOT DRINKS

COFFEE

FLAT WHITE/LATTE/CAPPUCHINO SML/CUP MED/MUG
LONG BLACK/HOT CHOC \$5 \$6

MOCHA SML/CUP MED/MUG
\$6 \$7

MATCHA LATTE SML/CUP MED/MUG
\$6 \$7.5

BONDI CHAI LATTE SML/CUP MED/MUG
\$6 \$7

DIRTY CHAI LATTE SML/CUP MED/MUG
\$6.5 \$7.5

TEA

ENGLISH BREAKFAST \$5

EARL GREY/GREEN/PEPPERMINT

LEMON GINGER

CHAI TEA \$6

CHAI TEA WITH STEAMED MILK \$7

ALTERNATIVE MILK

BONSOY/ALMOND/OAT \$1

LACTOSE FREE/COCONUT

EXTRAS

EXTRA SHOT \$0.5

SYRUP FLAVOURS/CREAM/DECAFE \$1

DRINKS MENU

SMOOTHIES

\$11.5

BANANA / MANGO OR MIXED BERRIES

Frozen fruit, ice cream, honey, milk.

TROPICAL TREAT

Frozen mango, passionfruit, banana, ice cream, honey, milk.

BREAKFAST HIT

Muesli, Banana, ice cream, honey, milk.

Add peanut butter +\$1 whey protein +\$3

FRUIT FRAPPES

\$12.5

(BLEND WITH APPLE JUICE)

COCO LOCO

Mango, pineapple, coconut, lime, mint

FIRE STARTER

Mango, pineapple, chilli, coconut, lime

THE SUNRISE

Strawberry, mango, kiwi, pineapple

FRESH JUICES

\$10.5

JUST ORANGE OR APPLE

YELLOW

Apple, Orange, Carrot, Celery, Ginger

RED

Beetroot, Carrot, Celery, Apple, Ginger

GREEN

Apple, Celery, Kale, Cucumber, Ginger

MILK SHAKES

\$9

THICK SHAKES

\$10

CARAMEL/VANILA/BANANA

CHOCO/STRAWBERRY

Add malt +\$2

COLD DRINKS

ICED

ICED LATTE \$7

Double espresso, milk and ice.

ICED COFFEE \$9.9

Double espresso, ice & icecream, milk and whipped cream on top.

ICED MOCHA \$10.9

Double espresso, chocolate, ice & icecream, milk and whipped cream on top.

ICED CHOCOLATE \$9.9

House-made chocolate syrup, ice & icecream, milk and whipped cream on top.

ICED LONG BLACK \$6

Double espresso, cold water and ice.

ICED CHAI \$8

ICED DIRTY CHAI \$9

Double espresso, bondi chai powder topped with ice and milk

ICED MATCHA \$9

VIETNAMESE ICED COFFEE \$8.5

Double espresso, condensed milk topped with full cream milk and ice.

ICED FRAPPES

COFFEE FRAPPE \$10

Double espresso, ice & icecream, blended with milk and topped with whipped cream.

MOCHA FRAPPE \$10.5

Double espresso, chocolate, ice & icecream, blended with milk and topped with whipped cream.

CHOCOLATE FRAPPE \$10

Chocolate syrup, ice & ice cream, blended with milk, topped with whipped cream.

