

ALL DAY MENU

FRUIT TOAST (VE)

Sourdough fruit toast serve with housemade lemon passionfruit curd.

TOAST (V)

Sourdough/White/Turkish

Gluten Free +\$1

EGGS ON TOAST (V)

Poached/Scrambled/Fried on Sourdough

Gluten Free + \$1

BREAKY ROLL ON BRIOCHE

Add chips +\$5

CLASSIC

Bacon, fried egg, spinach, housemade bbq sauce

+ Cheese \$2

VEGETARIAN (V)

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

DELUXE

Bacon, fried egg, hashbrown, avocado, spinach, cheese, caramelized onion, jalapenos aioli.

Add Beef patty +\$8

BREAKFAST BOWL (VE, GF)

ACAI BOWL

Acai, granola, seasonal fruits and coconut flakes

+ Peanut Butter \$1.5

GRANOLA BOWL

Granola, seasonal fruits, milk and coconut yogurt

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

OMELETTES

Served with turkish bread

VEGGIES OMELETTE (V)

Mushroom, capsicum, spinach, onion, cheese

LOADED HAM&CHEESE OMELETTE

Ham off the bone, capsicum, spinach, onion, cheese

Add any topping for \$3 each: Spinach, mushrooms, bacon, chorizo, tomato, ham, extra cheese

BIG BREAKY

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

\$11

\$8

\$13.5

\$13.5

\$18.5

\$19.5

\$20

\$25

\$29.5

SMASHED AVO (V, GFO)

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

+ 1 EGG \$2.5 HALLOUMI \$6

BYRON BAY HALLOUMI 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.

BANH MI (VIETNAMESE BAGUETTE)

\$15.5

Crispy baguette filled with housemade pate, mayonnaise, cucumber, iceberg lettuce, pickled carrot, housemade banhmi sauce and your choice of Grilled pork/ Grilled chicken/ Bacon&egg/ ham/ Crispy pork belly(+\$2)

SIDES/ADD ONS

- Aioli/Chutney/Beetroot relish/Jalapenos/Sweet chilli sauce/ Cheese/ Tartare \$2
- Egg \$2.5
- Toast/Hollandaise/Fetta \$3
- Grilled Tomato/Avo/Sauteed Spinach/Chorizo \$5
- Bacon/Halloumi/Potato Rosti/Mushroom/Hashbrown/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 sprinkles

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.

ZUCCHINI CORN FRITTERS

\$24.5

Crispy house-made fritters with zucchini and sweet corn, served with 1 poached egg, fresh avocado, spinach, tomato salsa, capsicum jam and lime wedge.

Add Halloumi/Bacon \$6

WAFFLE STACK (V)

\$25

Double stacked waffles served with salted caramel syrup and lemon passion fruit curd, mix berries, poached pear, salted caramel mixed nuts, 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)

BRISKET EGGS BENNY

\$27.5

Pulled beef brisket, slow-cooked to perfection, served on hashbrown, stacked with 2 poached eggs, hollandaise. Garnish with sweet potato crisps & fresh rocket.

SAVOURY MINCE

\$24.5

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

MISO SCRAMBLED

\$25.5

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

CALAMARI SALAD (GFO)

\$27

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

Add chips +\$4

WAGYU BEEF BURGER

\$27

150g Wagyu beef patty, beetroot relish, cheese, onion, tomato, mixed leaves, bbq sauce on brioche, served with chips.

Add Aioli/Sweet chilli Sauce +\$1

KOREAN CHICKEN BURGER

\$26

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

Add Aioli/Sweet chilli Sauce +\$1

STEAK SANDWICH

\$27

120gr rib eye fillet steak, caramelized onion, cheese, avo, mixed leaves, bbq sauce on Turkish bread, served with chips.

Add Aioli/Sweet chilli Sauce +\$1

BOWL OF CHIPS

\$11

Served with tomato sauce

Add Aioli/Sweet chilli Sauce +\$1

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

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	\$1
BONSOY/ALMOND/OAT/LACTOSE FREE/ COCONUT	
EXTRAS	
EXTRA SHOT	\$0.5
SYRUP FLAVOURS/CREAM/DECAFE	\$1

SOFT DRINKS

Spring Water	\$4
Coke/ Coke Zero/ Sprite/ Sparkling water	\$4.5
Ginger beer/ Lemon & lime bitter	\$5

HOUSEMADE CAKES

Banana bread/ Muffin	\$7
Carrot cake/ Apple Strudel	\$8
Add Cream +\$1	
Ice cream +\$2	

LIGHT MEALS

HAM CHEESE CROISSANT/TOASTIES	\$11
Avo \$2 / Tomato \$0.5 / Lettuce \$0.5	
QUICHE OF THE DAY Served with chutney	\$11
BREAKKY WRAP	
Bacon, egg, spinach, cheese, bbq sauce	\$14.5
CHICKEN BACON AVO TURKISH	\$15.5

DRINKS MENU

SMOOTHIES

\$11.5

BANANA OR 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 +\$1.5 whey protein +3

FRUIT FRAPPES

\$12.5

COCO LOCO

Mango, pineapple, coconut, lime, mint, apple juice

FIRE STARTER

Mango, pineapple, chilli, coconut, lime, apple juice

THE SUNRISE

Strawberry, mango, kiwi, pineapple, apple juice

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

PUBLIC HOLIDAY SURCHARGE 18.5% , BYO \$3/EACH

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.

COCONUT COFFEE

\$9.9

Double espresso, coconut cream, cream, condensed milk, honey

