

MENU

Cafe Reverse all day menu !

Granola	\$18.0
Honey roasted pistachios, almond, sunflower seeds, pepitas w organic coyo, fresh fruit & berry compote	
Brown rice Bircher	\$25.0
Cinnamon poached pear, coconut jelly, fresh berries, fresh green extract	
French Toast	\$27.0
Fluffy brioche, whipped marscapone, dulce de leche, candied nuts, fresh berries	
Ricotta Hotcakes	\$28.0
Housemade passion fruit curd, whipped marscapone, toasted coconut, fresh fruit, pure maple syrup	
Chilli Scrambled Eggs add) Blue swimmer crab meat +\$9.0	\$26.0
Italian parsley, fermented semi dried tomato and heirloom tomatoes, chilli oil toasted sourdough	
Mud Crab and Prawn Toast	\$32.0
Poached egg, avo, cucumber, petite bouche, pomegranate molasses	
Truffled Scrambled Eggs	\$27.0
Portobello mushroom, prosciutto, paprika oil, snow pea leaf	
Corn Fritters	\$32.0
Turmeric and Moroccan spiced fritters, house made fresh corn fritters w tomato relish, frilled halloumi, smoked salmon, avocado, poached egg	
Avocado	\$24.0
Heirloom tomatoes, burrata, Calabrian chilli, strawberry, honey, snow pea leaf	
Mediterranean Omelette	\$34.0
parsley, nduja, tomatoes salsa, olive mortadella, fresh basil leaves, red capsicum oil, grated Ricotta salata	
Breakfast Wrap	\$19.0
Crispy bacon, house peri peri, scrambled eggs, Blk beans, baby spinach	
Bacon and Egg Roll	\$16.0
Crispy bacon, free range egg, jap mayo, bbq sauce, sriracha, baby spinach	
Simplicity	\$19.0
Toasted organic sourdough, smash avo, goats cheese or straccino or stracciatella , wedge lemon	
Baked Croissant	\$19.0
whipped ricotta, rocket, prosciutto, olives	
Eggs your way	\$16.0
Toasted organic sourdough 2 eggs cooked your way fried, poached or scrambled, Pepe saya butter	

SIDE	Egg	\$3.0
	Hash brown / Kimchi / Chorizo	\$4.0
	Bacon / Mushroom / Wilted spinach / Avocado / Roast tomatoes / Halloumi	\$5.0
	Smoked salmon / Turmeric chicken	\$8.0
	Grilled salmon	\$9.0

Pescatore Smoked Salmon Stack	\$29.0
House made potatoes Rosti, rocket, spiced yoghurt, halloumi, avo, poached egg	
Nourish Bowl <small>add) Grilled Salmon +\$9 / Turmeric Chicken +\$8</small>	\$24.0
Super grains, seasonal greens, avo, cucumber, baby spinach, house made ponzu dressing	
Turmeric Spiced Chicken	\$26.0
Kale slaw, roasted cauliflower, tomatoes, super grains, crispy chickpeas, cranberry, almond dukkah, wakame tzatziki	
Lamb Shank Redemption	\$28.0
Slow roasted lamb shanks, fresh herb salad, shoe string fries, house made labneh, poached egg, zaatar oil, toasted pitta bread	
Chicken Fajitas <small>add) Avo +\$3</small>	\$20.0
Mild spicy marinated chicken, cabbage slaw, crispy shallots, coriander on flour tortillas	
Spicy Fish Tacos	\$24.0
Grilled barramundi filet, cabbage slaw, herbs spicy crema, tomatoes	
Grilled Double Wagyu Burger	\$28.0
Double wagyu patty, American cheddar, pickled onions, romaine, dill pickles, special sauce w shoe string fries	
Moms Touch KFC Burger	\$26.0
Whole Thigh patty, Hot honey aioli, sliced onions, zesty pickles, fresh lettuce w shoe string fries	
Chicken Schnitzel on Turkish	\$21.0
250g chicken breast schnitzel, chili flakes, baby romain, Japanese mayo	
Chicken Schnitzel	\$28.0
Green beans, Rocket, anchovy mayo, lemon	
Not so filet O fish	\$28.0
Crispy beer batter, American cheddar, shredded lettuce, house made tartar on potato bun w shoe string fries	
Fish & Chips	\$32.0
Crispy beer batter fish of the day (market), house made tartar	
Umami Prawn Pasta	\$36.0
Linguine, cherry tomatoes, zoodles, house made umami butter, Calabrian chilli, grated parmigiano reggiano	
Tagliatelle	\$29.0
Truffle butter, Mixed mushrooms	
Risotto	\$34.0
Porcini stock, cavolo Nero, mixed mushrooms	
Picanha Steak	\$38.0
Angus reserve 300g, house made chimichurri, shoe string fries	
Crispy King Salmon	\$46.0
Zoodle, puttanesca	
Grilled Barramundi Salad	\$36.0
Roasted fennel puree, spicy eggplant, herb salad	
Mussels Marinara	\$32.0
Chilli, fresh herbs	
Grilled Octopus Salad	\$35.0
Korean Poke	\$26.0