

# breakfast

from 6.30am - 11am



<b>fresh fruits</b>	15
seasonal fruit, crunchy granola, Kenilworth yogurt and honey	
<b>bircher muesli</b>	12
natural muesli apple juice soaked, toasted nuts, mixed berries & Kenilworth yogurt	
<b>toasted banana bread</b> served with butter	5
<b>muffins</b> locally baked	4.5
<b>sourdough toast</b> served with condiments of choice	7
<b>pancakes</b>	13
blueberry filled, topped with more berries and served with vanilla ice-cream	
<b>french toast</b>	16
egg dipped & fried, bacon, banana, maple syrup and choc honeycomb	
<b>parmesan toast</b>	20
cheese grilled toast, bacon, avocado and hollandaise cap & tomato chutney relish	
<b>corn cakes</b> (GF)	20
grilled and capped with smoked salmon and avocado, hollandaise on side	
<b>b.l.a.t</b>	16
bacon, lettuce, avocado and tomato on toasted Turkish with house mayo	
<b>hangover roll</b>	19
spicy chorizo, fried eggs, jalapeño, onion and grilled cheese on toasted Turkish	
<b>bacon &amp; eggs</b>	14.5
grilled bacon (2), eggs (2), roasted tomato and toast	
<b>lambs fry with bacon</b> 'old fashioned' served with toast	19
<b>kai si ming</b> curried savoury mince on toast with a fried egg on top	16
<b>spanish omelette our way</b>	17
tomato, capsicum, Spanish onion, mushroom, olives, salami and grilled cheese with a sweet chilli glaze and toast	
<b>h.c.t omelette</b>	15
ham, cheese and tomato filled and served with toast	
<b>eggs benedict</b>	16
with poached eggs, hollandaise & grilled cheese on toasted Turkish, topped with avocado	
<b>with ham</b>	18
<b>with bacon</b>	18
<b>with salmon</b>	21
<b>sides</b>	5
bacon (2)   sausage (2)   field mushrooms   avocado   hash browns (3)   eggs (2 cooked to your liking)	



Food allergies? Please inform your waitperson when ordering.

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# beverages



## hot beverages

short black	3.5	chai tea (pot)	5.5
long black	4	brewed with milk of choice, with a honey shot	
macciato short	3.5	pot of tea for one	4.5
macciato long	4	we use silver tip loose leaf tea	
café latte, capuccinno, flat white	4.5	english breakfast blend   earl grey blue flower	
matcha latte	5	7th heaven evening star   china jasmine green	
beetroot latte	5	organic peppermint   chamomile herb	
golden latte (turmeric elixir)	5	organic lemongrass & ginger	
picollo latte	4	hot chocolate	5
babycino	3	hot mocha	5.5
caramel or vanilla latte	5	extras	.50c
affogato espresso over 2 scoops	5	mug   double shot	
bondi chai latte	4.5	flavour shot - caramel or vanilla	
dirty chai	5	specialty milks available	.50c
		lactose free   soy   almond   oat	

## cold beverages

milkshakes	6	San Pellegrino sparkling	500ml 5
vanilla   strawberry   chocolate   caramel		1 litre	7
add malt	.50c	soft drinks	4
ice chocolate, ice mocha, ice coffee	6	Coca Cola   Coke no sugar   lemonade	
over ice-cream topped with cream whip		Buderim ginger beer   lemon squash	
ice latte over ice	4.5	fire engine	
ice bondi chai latte over ice	4.5	smoothies	6.5
iced tea house made	4.5	frozen yogurt, ice-cream, fruit and honey	
tomato juice	5	mango tango   bananarama	
served over ice with a Worcestershire shot		strawberry fields   berrylicious	
and a celery swizzle		dairy free smoothies	6.5
fresh juice any combination	6.5	tropicana - pineapple, banana, mango,	
orange   apple   pineapple   carrot   celery		passionfruit & coconut milk (DF)	
add beetroot, ginger or mint		sunrise - strawberry, banana, mango, kiwi	
		& cranberry juice (DF)	



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