

ALL DAY MENU

Toasted Granola w/ Yogurt & seasonal fruits (V & GF)

Acai Bowl (VE & GF) +1 peanut butter/nutella

**Choose your bread: Organic sourdough /Rye/Gluten Free +2
Toasted artisan bread w/ spread (V)**

Butter, Vegemite, Peanut Butter, Jam, Nutella, Avocado +4

Bacon & Egg / Halloumi & egg /Hash brown & Avo (VE)

On potato bun w/rocket, tomato relish, aioli, +2 hash brown, +2 avocado

2 Free Range Eggs on Toast (V) poached, fried, or scrambled

Choose your bread. See add-ons to build your own breakfast

Sautéed Swiss Brown Mushroom & Persian Feta

Choose your bread. Best with poached egg +2, avocado +4

The Mighty Avo Toast (VE)

Vegemite, Avocado, vine-ripe tomato, pickled onion & herb salad & toasted seeds.

Best with poached egg +2, persian feta +4, confit trout +8

Thai Corn Fritters (VE option available)

w/ avocado, pickled onion & herb salad, poached egg, toasted seeds & house made sweet chilli sauce. Best with bacon +4, halloumi +5, confit trout +8

Soft Shell Crab Scramble Eggs on Toast

w/ pickled cucumber & fresh herb salad & homemade tom yum salt.

Confit Ocean Trout, Poached Eggs & Avocado on Toast

w/pickled onion & herb salad & toasted seeds.

Green Bowl (VE & GF)

Mixed grains, season greens, roasted red onion, pumpkin, avocado, toasted seeds with a broccoli & mint sauce.

Best with poached egg +2, ocean trout +8, satay/grilled chicken +6

13 BAGUETTE/BURGERS

Vietnamese Baguette (V) choice of Mushroom/ Pork Belly **13/14**

15 Chicken Burger & chips seasoned w/house made spicy salt **19**

Ling Fish Burger & chips seasoned w/house made spicy salt **20**

7 SANDWICHES

Ham & Cheese/Tomato & Cheese Croissant **10**

Ham, Cheese & Tomato Toasties other options available please ask **12**

12 BLT w/wholegrain mustard aioli. Best with +4 avocado **12**

Chicken & Avocado w/mixed herbs & wholegrain mustard aioli **15**

Italian Monty w/prosciutto, mozzarella, tomato, pesto & basil **16**

12

WRAPS

Home-made satay chicken wrap w/cucumber, lettuce **14**

17 Halloumi wrap w/aioli, cos lettuce, roasted zucchini **13**

DESSERT

17 Belgium Waffles w/vanilla ice-cream & season fruit **18**

Affogato w/2 shots espresso – add +1 vanilla/caramel syrup **6**

Home Made Banana Bread **5**

Daily Pastries / Muffins ask staff for more details

20

ADD-ONS

	Egg	2	Tomato	3	Satay Chicken	6
24	Pickles	2	Mushrooms	4	Grilled Chicken	6
	Hash Brown	2	Persian Fetta	4	Pork Belly	6
24	Cheese	2	Avocado	4	Prosciutto	6
	Ham	2	Bacon	4	Bowl of Chips	7
20	Satay Sauce	3	Halloumi	5	Confit Ocean Trout	8

All card transaction will incur a 1.6% service charge
10% surcharge on public holiday

SOUL BREW

REFUSE YOUR SOUL

DRINKS MENU

COFFEE

Black Coffee Reg/Lge/Iced
Latte/Cap/Flat White Reg/Lge
Batch Brew Reg/Lge
Cold Brew Rotating Single Origin
Mocha Reg/Lge/Iced
Iced Latte add ice-cream +1

OTHERS

Hot Chocolate Reg/Lge/Iced
Matcha Latte Reg/Lge/Iced
Prana Sticky Chai Lge/Dirty/Iced
Butterfly Pea Latte Reg/Lge/Iced

TEA – loose leaf

English Breakfast
Earl Grey
Chamomile
Sencha (green tea)
Lemon Grass
Peppermint

EXTRAS

Extra shot	0.5
Decaf	0.5
Caramel/Vanilla Syrup	0.5
Soy	0.5
Almond, Oat, Coconut, Lactose Free	1

HOUSE-MADE SODA

4/4.5 Passionfruit & mint
4/4.5 Lemon & Mint
4/4.5 Strawberry & basil

5
5/5.5/6 SHAKES kids, regular

6 Chocolate
 Caramel
 Strawberry
 Vanilla
 Milo

SMOOTHIES (VE)

4.5 All Berry
 Tropical Mango
 Banana & Peanut Butter
 Acai & Coconut

COLD PRESS JUICE

Single Fruit – choose one
 Orange, Pineapple, Apple, Watermelon

All Green
 Kale, Mint, Apple, Celery, Cucumber

All Fresh
 Strawberries, Lemon, Watermelon

Go Wild
 Pineapple, Apple & mixed berries,

Summer Blast
 Banana, strawberries, pineapple, apple

Minty Melon
 Watermelon & Mint

5.5 ALCOHOLIC BEVERAGES

Available from 10am

COCKTAILS

Espresso Martini 15
 vodka, coffee, sugar syrup, coffee liqueur

4/6.5 Lychee Martini 15
 gin, lychee liqueur, fresh lychee, lemon juice

Margarita 15
 tequila, orange liqueur, lime

Mojito/Passionfruit Mojito 15
 white rum, sugar, mint, lime juice, optional passionfruit

The Watermelon Cake 18
 gin, rose, lemon, watermelon, strawberry

8 Charlie Chaplin 18
 sloe gin, apricot brandy, lemon

8 Baby Girl 18
 pink gin, lillet blanc, rose syrup, lemon

9.5 Negroni 20
 gin, vermouth, campari

7 Bloody Mary 20
 vodka, tomato, Worcestershire sauce, tabasco

9 MIMOSA 10

8 BEER 7

8 WINE

8 Prosecco 10/40
Pinot Grigio 10/40

8 Rose 12/45
Grenache 13/48

Shiraz 13/48

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