BREAKFAST

SERVED FROM 7AM - 11AM DAILY

BIG BREAKFAST / 25

two free range fried eggs, bacon, pork and fennel sausage, sautéed baby spinach, roasted roma tomato, balsamic roasted mushrooms, hash brown, house made baked beans and sourdough

BIG VEGGIE BREAKFAST / 23

field mushrooms, marinated capsicum, sautéed baby spinach, house made baked beans, smashed avocado, roasted roma tomato, baba ganoush, fried sweet potato, hash brown and sourdough V VEA GFA

add two free range eggs / 4 add haloumi / 4.50

EGGS FLORENTINE / 15

two free range poached eggs, sautéed baby spinach and house made hollandaise on an English muffin **GFA V**

make it an EGGS BENNE - add bacon / 4.50

BIRCHER MUSELI / 16

sweetened natural yoghurt, poached pear, house made granola crumb and passionfruit compote V

BREAKFAST BURRITO / 18

free range scrambled eggs, chorizo, roma tomato, smashed avocado, cheese, baby spinach, hash brown and tomato salsa

MUSHROOM TOAST / 18

bacon, fried sweet potato, green peas, garlic and thyme on sourdough GFA V add two free range poached eggs / 4

KIDS BREAKFAST

KIDS MINI BACON & EGG ROLL / 9.50 free range fried egg and bacon on an english muffin GFA

KIDS WAFFLE

SINGLE WAFFLE / 9.50 DOUBLE WAFFLE / 13 maple syrup, banana and vanilla ice cream V

KIDS BANANA BREAD / 9.50 toasted banana bread sliced and served w. sweetened natural yoghurt and fruit V

D.I.Y BREAKFAST

EGGS ON TOAST / 11

two free range eggs served fried, scrambled or poached on sourdough w. roasted roma tomato GFA V

ADD SIDES

- hash brown / 2
- mushrooms / 2
- bacon / 4.50
- smashed avocado / 3.50
- sautéed baby spinach / 2
- house made baked beans / 1.50
- pork and fennel sausages / 4.50
- roasted roma tomato / 2
- extra slice toast / 2
- danish fetta / 3.50
- haloumi / 4.50

ALL DAY BREAKFAST

ACAI FLOW BOWL

ORIGINAL ACAI BOWL / 17 acai smoothie base topped w. house made granola and fresh seasonal fruits V VEA GFA

CUSTOMISE YOUR BOWL

- peanut butter / 0.50
- frozen mixed berries / 1
- sweetened natural yoghurt / 1
- passionfruit compote / 1
- natural honey / 0.50

BACON AND EGG ROLL / 9.50

free range fried egg, bacon and your selection of bbq, tomato or house made aioli sauce GFA add hash brown / 2

BREAKY BURGER / 16

free range fried egg, bacon, roma tomato, baby spinach, cheese, hash brown and house made aioli **GFA**

add smashed avocado / 2

SMASHED AVOCADO TOAST

ONE SLICE / 13. TWO SLICES / 18 smashed avocado on sourdough topped w. tomato, dukkah spice, fetta and olive oil **GFA VEA V**

TOMATO AND CHEESE TOASTIE / 9.50 toasted golden in the sandwich press add bacon / 2.5

add smashed avocado / 2

BULLI BUDDHA BOWL / 20

fried sweet potato, hummus, edamame beans, radish, quinoa, chickpeas, red onion, mesclun leaf and spiced yoghurt V VEA GFA add smashed avocado / 3.50 add haloumi / 4.50

TOAST/7

white sourdough | wholemeal sourdough | multigrain sourdough | gluten free | raisin bread w. your selection of strawberry jam, Vegemite, peanut butter or honey GFA V VEA

SEASONAL FRUIT SALAD / 14 topped w. sweetened natural yoghurt and passionfruit compote V add house made granola / 4

15% surcharge applied on public holidays

Dietary Requirements: V / Vegetarian, VEA / Vegan Alteration Available, GFA Gluten Free Alteration (1.50 surcharge) Please advise staff of your dietary requirement when ordering .

Alterations to the menu may cause delays in the kitchen or be refused during busy service periods

1.5% surcharge on credit and paypass transactions

COFFEE

double espresso, machiatto, piccolo / 3.50

latte | cappuccino | flat white | hot chocolate | long black

small 4.1 | large 4.60

mocha | chai latte / add 0.20

iced latte / 6

iced coffee w. ice cream and cream / $6.50\,$

iced long black / 5.50

COFFEE EXTRAS / 0.80

- vanilla | hazelnut | caramel syrup
- extra shot | decaf
- bonsoy | almond milk

TEAPOTS / 4.50

green | earl grey | malabar chai | english breakfast | peppermint pyramid bag served in a pot

FRESH JUICE

SML/6 LGE/8

- straight up: nothing but your choice of orange, apple or watermelon
- vitamin C: orange carrot and ginger
- refresh: apple, mint and cucumber
- berry delight: watermelon, mixed berries and
- zing: orange, watermelon and passionfruit pulp

FRUIT SMOOTHIES

ONE SIZE / 8.50

blended with coconut water | dairy free | vegan | 100% real fruit

- **summer sunrise:** strawberry, banana, pineapple, mango, raspberry & beetroot
- pina colada: coconut, pineapple, mint & lime
 Big 4: mango, pineapple, strawberry & kiwi
- berry thrill: blackberry, raspberries &
- strawberry
- cool GT matcha: pear, spinach, lime, hemp seed and matcha green tea

COLD DRINKS

MILKSHAKE SML / 4 LGE / 6 chocolate | caramel | vanilla | strawberry

FRAPPE / 6.50 chocolate | caramel | coffee | mocha

SPIDER / 6.50 coke | coke no sugar | solo | lemonade poured over vanilla ice cream

CLASSIC SMOOTHIE SML / 5 LGE / 8 banana | mixed berry | mango and passionfruit blended with ice cream and milk

ICED CHOCOLATE / 6.50 w. ice cream and whipped cream

LEMON LIME AND BITTERS / 6.50

BAR BITES

BULLI BEACH DIP PLATE / 14
garlic yoghurt, roasted chilli dip, baba ganoush,
semi dried tomato and almond pesto and hummus
served w. tortilla crisps V VEA

GARLIC BREAD / 6

BRUSCHETTA / 14

tomato and red onion bruschetta w. basil, crumbled fetta and aged balsamic reduction V VEA GFA

CHILLI SALTED FRIES / 8 lemon and house made aioli

FRIES / 6.50

add house made aioli / 0.50

PUMPKIN AND SAGE ARANCINI BALLS / 16 roma tomato basil sauce and shaved parmesan V VEA

LOADED FRIES / 12

topped with bacon, melted cheese, buffalo sauce, ranch sauce and shallots

BURGERS served with side of fries

BIG BOY / 18

beef patty, bacon, grilled pineapple, tomato, free range fried egg, pickles, cheese, cos lettuce, onion jam and burger sauce

CHICKEN SCHNITZEL BURGER OR WRAP / 16 cos lettuce, sliced tomato, cucumber, cheese and house made aioli sauce

FIELD MUSHROOM BURGER / 16 fetta, roma tomato, rocket and semi dried tomato and almond pesto V VEA GFA add haloumi / 2.50

CHEESEBURGER / 14 beef patty, double cheese, red onion, pickles, mustard and ketchup add bacon / 2.50

FISH BURGER / 16

cucumber, spanish onion, tomato, cos lettuce and tartare

CLASSIC BEEF BURGER / 16 beef patty, cheese, pickles, cos lettuce, onion jam, tomato and burger sauce add bacon / 2.50

SHARE PLATES

MEZZE PLATE / 30

marinated fetta and olives, salt and pepper squid, fried sweet potato, chorizo, chilli dip, hummus, pickles, baba ganoush, garlic yoghurt, bruschetta tomatoes, dukkah spice and tortilla crisps

MAINS

BEER BATTERED SOUTHERN BLUE EYED WHITING / 23

dill and lemon infused beer batter, side salad, fries, lemon and house made aioli

SALT AND PEPPER SQUID / 23 side salad, fries, lemon and house made aioli

MUSHROOM AND HALOUMI STACK / 22 olives, roasted capsicum, pumpkin, zucchini, mesclun leaf and balsamic reduction GFA V VEA

BEACH BASKET / 26

dill and lemon battered southern blue eyed whiting, salt and pepper squid and prawns, side salad, fries and house made aioli

GINGER AND HONEY SOY GLAZED SALMON FILLET / 29

snow pea leaf, radish, edamame bean, orange segment, lentils, lemon and citrus chilli dressing

TUMERIC GINGER GARLIC CHICKEN / 26 chickpeas, radish and herb cous cous salad, riata yoghurt and spiced salt GFA

CHORIZO RISOTTO / 21

semi dried tomato and almond pesto, cherry tomatoes and shaved parmesan GFA

ROASTED VEGETABLE PASTA / 18 pumpkin, capsicum, zucchini, olives in napolitana sauce w. crumbled fetta V VEA add chorizo / 2.50

GRILLED ATLANTIC SALMON FILLET / 28 side salad, fries, lemon and house made aioli **GFA**

SALADS

salad adds

- grilled turmeric ginger chicken thigh / 6
- chorizo / 4.50
- haloumi / 4.50
- salt and pepper prawns / 6

ROASTED VEGETABLE SALAD / 20 crispy fried chat potatoes, roasted pumpkin and capsicum, shallots, edamame, rocket and horseradish aioli V VEA GFA

MEDITTERANEAN SQUID SALAD / 22 cucumber, tomato, olives, red onion, marinated capsicum, crumbled fetta, rocket and citrus chilli dressing GFA

PUMPKIN AND CAPSICUM SALAD / 20 cherry tomatoes, bacon, olives, baby spinach, crumbled fetta and balsamic glaze **GFA**

BULLI BUDDHA BOWL / 20 fried sweet potato, hummus, edamame beans, radish, quinoa, chickpeas, red onion, mesclun leaf and spiced yoghurt V VEA GFA add smashed avocado / 3.50

KIDS

CHICKEN BITES / 9.50 served w. fries **GFA**

FISH COCKTAILS / 9.50 served w. fries

SPAGHETTI BOLOGNESE / 9.50 topped w. parmesan

KIDS BANANA BREAD / 9.50 toasted banana bread sliced and served w. sweetened natural yoghurt and fruit V

BEER & CIDER

Corona / 8.50 Superdry / 7.50 Stone & Wood Pacific Ale / 9 Coopers Green Pale Ale / 8 Cascade Light / 6.50 Great Northern Mid Strength / 7 Apple Cider / 8 Furphy / 8

COCKTAIL JUGS

LYCHEE MOJITO / 30 bacardi rum, lychee liqueur, lime, mint and lychees

PIMM'S JUG / 30 pimm's no.1, gin, seasonal fruit, lemonade and ginger beer

FIREBALL SANGRIA / 30 classic red wine sangria infused w. fireball whisky

WINES

Our wine menu changes seasonally. Please find our current wine blend listed at the bar

| SPARKLING NV Brut Cuvee Prosecco | STD GL 7.50 8.50 | LG GL | BTL 26 29 |
|---|------------------------------|------------------------------|----------------------|
| WHITE Semi Sauv Blanc Chardonnay Moscato Pinot Grigio | 7.50 7.50 7.50 7.50 | 9.50 9.50 9.50 9.50 | 26 26 26 26 |
| RED Cabernet Merlot Shiraz Rosé | 7.50 7.50 7.50 | 9.50 9.50 9.50 | 26 26 26 |

BUCKETS

CORONA BUCKET / 35 5 Coronas w. lemon or lime

CIDER BUCKET / 35 5 apple ciders w. lemon or lime

COCKTAILS

ESPRESSO MARTINI / 17 double espresso, patron xo cafe and licor 43

ST. RITA / 16

a classic margarita infused w. elderflower liqueur

FRENCH MARTINI / 15

chambord liqueur and vodka shaken w. pineapple juice

PASSIONFRUIT MOJITO / 17

bacardi rum, lime, mint and passionfruit pulp

BERRY CAIPIROSKA / 18

vodka, chambord liqueur, muddled berries and lime

PIÑA COLADA / 16

bacardi rum and malibu shaken w. pineapple juice and coconut cream

SPIRITS & MIX

Lemon lime and bitters / 6.50 Spirit and mixes / 8.50 700ml Purezza sparkling water / 4.50