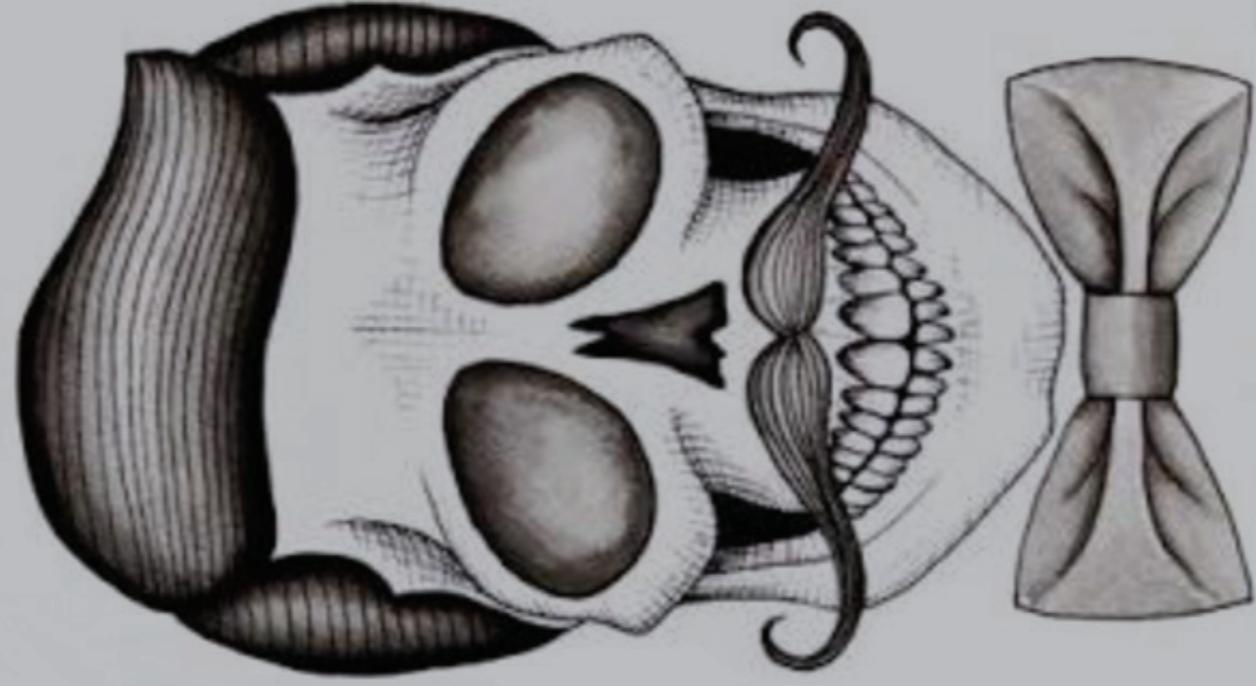


ESPRESSO



ROOM

Breakfast @ Espresso Room

Fruit Toast house made - Served with honey whipped marmalade and poppy seed butter \$9

Banana and Blueberry bread house made - With whipped vanilla mascarpone, maple syrup, and fresh berries , and assorted nuts \$13

Toast - Sourdough White or Multigrain or **Gluten free** with your choice of condiments \$7

Espresso Bircher Muesli - Rolled oats, soaked in organic apple and orange juice, assorted mixed dry nuts, toasted chia seeds, finished with passionfruit infused yoghurt, and berry compote \$13.5

Superfood Granola - Toasted rolled oats mixed with assorted dry nuts, berries and seeds, served with mixed grain, fresh berries, cold almond milk and honey glaze \$11.5

Buttermilk Pancakes - House pancakes drenched in maple glaze, raspberry infused mascarpone, fresh berries, and cocoa crunch crust \$16.5

Protein Pancake - Mixed with egg whites, healthy rolled oats, crunchy peanut butter, cooked in coconut oil, topped with berries and banana, finished with a glaze of honey, passionfruit yoghurt and fresh berries \$17.5

Wake up Smashed Avocado - Avocado smash mixed with marinated feta, fresh chili, on multigrain toast, with 2 poached eggs, sweet corn and capsicum salsa \$19.5

Pumpkin and Halloumi Fritters - Baby fritters, on avocado spread, topped with chargrilled bacon, sesame coated poached egg, finished with spicy sweet corn and capsicum salsa \$21.5

BIG Brekkie - Your choice of 2 eggs, on toasted sourdough, balsamic glazed roasted tomatoes, grilled bacon, loukaniko sausage, butter mushrooms, hash browns, and super greens \$21.5

Veggie Brekkie - Your choice of 2 eggs, on toasted multigrain, roasted balsamic tomato, super greens, butter mushrooms, hash browns, smashed avocado, and feta \$21.50

Eggs San Pedro - Two english muffins, stacked with grilled bacon, hash browns, roasted tomatoes, poached eggs, finished with hollandaise \$18.5

Mediterranean Scramble - Chopped tomato, Spanish onion, red peppers, fresh chilli, olives, scrambled with eggs, finished with crumbled marinated feta and olive oil, served on toast \$17.5 **With loukaniko extra \$2.0**

Gluten Free Omelette - Eggs folded with crab meat, zucchini ribbons, cherry tomato, roasted peppers, fresh herbs finished with herbed salad garnish, and a side of gluten free toast \$18.5

Espresso Eggs Salmone - Cured Atlantic Salmon on English muffins, 2 poached eggs, garnished with hollandaise sauce, and herbs mix \$17.5 **Swap cured salmon, for bacon if required**

Hash Tango - Avocado smashed, mingled with smoked salmon, crunchy hash, herbs, dressed in lemon vinaigrette, and chilli oil, served on toast, with 2 poached brothers and lemon wedge \$18.5

Turkish delight - Falafels, served on a bed of home made hummus, and a side of chargrilled pita bread, 2 poached eggs, finished with herb salad and pumpkin seeds \$17.5

Persian Eggs - Pan fried mushrooms, tossed with cherry tomato, fresh spinach, marinated feta on multigrain toast, with 2 poached eggs and sesame seeds garnish \$18.5

Eggs on Hash - Crispy hash browns, topped with melted tasty cheese, smoked salmon, fresh spinach, fresh tomato, two poached eggs, finished with your choice of **Hollandaise, Pesto** or **Dukha** \$17.5

Espresso Room Sliders

Egg and Bacon Sliders - Egg, bacon, tasty cheese, fresh spinach and tomato relish

Chicken Sliders - Marinated chicken with coleslaw, and sesame soy dressing

Halloumi Sliders - Grilled halloumi, capsicum, avocado and herb mix
1 Slider for \$6.50 2 Sliders for \$12

Have it your way @ Espresso room

Eggs on toast, your way - Poached, Scrambled or Fried \$10.9

Extras (Sides)

\$2 each Hollandaise Sauce, Tomato relish, Aioli

\$3 each 1 Egg

\$3.5 each Balsamic Roasted Tomato, Super greens, Mushrooms, Marinated Feta, Gluten Free Bread (2 slices)

\$4 each Bacon, Hash Browns (2 pieces) Loukaniko Sausage, Grilled Halloumi

\$4.5 each Atlantic Smoked Salmon, Avocado

Lunch @ Espresso room

Lamb Skewer or Chicken Skewer Salad - Roquette leaves tossed with cherry tomato, fresh pomegranate, Spanish onion, shaved fennel, baby buffalo mozzarella, tossed in lemon vinaigrette, finished with kale chips \$20.5

Calamari Salad - Marinated pan fried Calamari, tossed in mesclun salad with Spanish onion, fresh pear, roasted peppers, cherry tomatoes, dressed with lemon vinaigrette, finished with sliced loukaniko sausage \$18.5

Quinoa Salad - Organic grains, tossed with roasted pumpkin, cherry tomato, fresh roquette, roasted almond flakes, dressed with lemon dressing, finished with kale chips and goats cheese \$16.5

Add Chicken \$5.5 Add Smoked Salmon \$4.5

Healthy Salad Bowl - Open salad plate with chickpea mash, avocado mash, organic quinoa, roasted pumpkin, fresh cucumber, oven roasted truss tomatoes, sesame coated poached egg and roasted pumpkin seeds, drizzled with basil oil \$18.5
Add Salmon \$4.5

Linguine Marinara - Moreton bay bug, tiger prawns, calamari, scallops, mussels, cooked in chilli, garlic, cherry tomato, and white wine, tossed with linguine, olive oil, fresh herbs and lemon wedge on side \$23.5

Penne Meatballs - house made meatballs, tossed with tomato sugo, garlic fresh herbs, and penne pasta, finished with shaved parmesan \$19.5

Seafood Paella - Paella, tossed with seafood, pork sausage, roasted peppers, fresh herbs, and paprika infused saffron stock \$23.5

Scotch Fillet Steak Sandwich - Chargrilled scotch fillet, on toasted Turkish bread, tomato chutney, bacon rashers, baby buffalo mozzarella, fresh roquette and a side of beer battered chips \$20.5

Grilled Atlantic Salmon - Chargrilled Atlantic Salmon served on a bed of home made hummus, topped with fennel, onion and herb salad \$23.5

Fishermans Plate - Crumbed seafood with a side of green salad, chips and aioli \$24.5

Mini Burgers @ The Espresso room

Twin Chicken Burger - Mini Brioche Buns filled with fresh coleslaw, truss tomato slices, chilli aioli, chargrilled chicken and a side of beer battered chips \$20.5

Twin Beef Burger - Mini Bricoe buns filled with chargrilled beef, tomato relish, herb mix, tomato slices, pickled gherkins, basil aioli, and beer battered chips \$20.5

Sides @ The Espresso room

Beer battered chips with garlic aioli \$8

Leafy greek salad with house dressing \$9

Drinks @ The Espresso room

Coffee Hot

Espresso room No 6 blend,

Hot chocolate house blend

Spiced Tiger Chai Latte or **Chai Tea Leaves** (Brewed in milk or water)

Matcha Latte, **Turmeric Latte**

Assorted Teas

Greek Mountain Tea (Served with lemon and honey)

Coffee Cold

Cold drip, Iced Latte, Iced coffee, Iced chocolate, Iced moccha, Frappe,

Freddo espresso, Freddo capuccino

Smoothies

1. **Anti-inflammatory** - Turmeric, mango, banana, coconut water, honey, cinnamon **\$9.5**

2. **Berry licious** - Apple, mango and Berry **\$9.5**

3. **Wake me up** - Milk, banana, muesli, maple and cinnamon **\$9.5 Add coffee extra \$1**

4. **Detox** - Spinach, kale, apple, mint, and cucumber **\$9.5**

5. **Rejuvenating** - Coconut water, mixed berries, banana, and honey **\$9.5**

Milk-Shakes

Chocolate, Vanilla, Strawberry, Caramel, Chai, Nutella, Matcha, Turmeric **\$6**

Freak Shakes

Nutella, Oreo, and chocolate shake with various toppings **\$10.5**

Caramel and chocolate crunch served with various toppings **\$10.5**

Freshly squeezed Juices Orange or Apple, **\$7.0**

Mango Juice \$7.0

Cranberry Juice \$7.0

Cold Drinks

Coke, Coke no sugar, Sprite **\$4.5**

Small Sparkling Mineral Water **\$5**

Large sparkling mineral water **\$7**

Organic Kombucha - Ginger Lemon,

Apple Crisp, Raspberry Lemon **\$6**

Alcoholic

Bloody Mary \$15

Cosmopolitan \$15

Espresso Martini \$15

Lemon Lime and Bitters \$8

Beer

Corona Extra, Heineken **\$8**

Little Creatures, Sapporo **\$8**

White Rabbit (Dark Ale) **\$9**

Wine

House Red or House White **\$8**

