

## ALL DAY MENU

<b>WHIPPED AVO</b> 🌱	17	<b>4005</b>	25
Whipped avocado on toasted turkish bread with labneh, za'atar and lemon *contains sesame*		Two rashers bacon, cherry tomato rocket salad, avocado, fetta, salsa verde, hash brown, sourdough toast and poached eggs	
Add Egg 2 Add Popcorn Chicken 6 Add Bacon 6		Add Haloumi 6 Add Chorizo 6	
<b>BAKED GERMAN BERRY PANCAKE</b> 🌱	16	<b>TOASTED SOURDOUGH</b>	6.9
Cinnamon spiced wholemeal pancake, wild berries, madagascar vanilla bean yoghurt with caramelised balsamic macerated strawberries		Sourdough, light rye, gluten free or fruit toast - served with spreads	
Add Ice Cream 2 Add Bacon 2		<b>BERRY BOWL</b> 🌱🌱	17
<b>CHILLI SCRAM WITH DAHL</b> 🌱	19	Blended açai berry, banana and coconut, GF granola, fresh berries and passionfruit syrup	
Softly scrambled spicy eggs, split pea dahl, coriander, lime and toasted turkish		<b>CLASSIC B &amp; E</b>	16
Add Smoked Salmon 6 Add Haloumi 6		Two rashers of bacon, toasted sourdough and eggs how you like them	
<b>JUST A BENNY</b>	19	<i>See sides menu for add on's</i>	
Soft poached eggs on toasted sourdough, hollandaise sauce and <u>either</u> smoked salmon, bacon, ham OR mushrooms		<b>FRESHLY BAKE CROISSANT</b>	
<b>BOBA BOWL</b> 🌱🌱	16	Ham and Cheese	9.9
Creamy tapioca pearls with zesty lime, mango, toasted coconut & almond flakes		Bacon and Egg	9.9
<b>SHAKSHUKA</b> 🌱🌱	19	Sweet Almond	7.5
A rich base sauce of braised eggplant, tomato and spiced capsicum baked with two poached eggs, fetta and fresh coriander, served with flat bread		Lemon Curd	7.5
Add Bacon 6		Blueberry Compote	7.5
<b>CALLI SALLY</b>	20	<b>REVITALISE</b> 🌱🌱	17
Garlic dusted calamari, tossed with apple and cabbage slaw, fresh herbs, tomatoes, pickled radish and cilantro lime dressing		A healthy mix of baby spinach, broccoli, shaved carrot, bean sprouts, pepitas and avocado with toasted almond flakes, sesame dressing and a poached egg *Gluten free dressing available*	
Add Extra Calamari 6		Add Popcorn Chicken 6	
<b>COCONUT PRAWN BAO</b>	20	<b>BRAISED BEEF &amp; EGGPLANT PAPPARDELLE</b>	25
Crispy coconut prawns, crunchy cabbage slaw, pickled raddish, zesty lime kewpie, served with chips		Rich braised beef, tomato and eggplant ragout tossed with whole egg pappardelle and shaved grana padano	
<b>HALOUMI BURGER</b> 🌱	21	<b>FISH TACO</b>	19
Golden grilled haloumi with fresh cos lettuce, sliced tomato and onion on a toasted brioche bun, dressed with chilli capsicum chutney served with chips		Battered flathead, crisp cos, avocado, apple cabbage slaw, salsa and lime.	
Add Bacon 6		<b>BLAT</b>	19
		Grilled bacon, crisp cos lettuce and fresh tomato layered with avocado cheek, semi dried tomato pesto and lemon aioli on a toasted poppy seed bagel	

### BREAKFAST COCKTAILS (FROM 10AM) 14

**Mimosa** – Champagne and orange juice

**Bloody Mary** – Vodka, vegetable juice, Tabasco, worcestershire sauce, s&p and celery

**Moray-tini** – Fresh pressed apple, pineapple, mint, vodka shaken with ice

**Espresso Martini** – Vodka, kahlua and espresso shaken with ice

### SIDES

Poached egg	2
Hollandaise, hash brown	3
Mushrooms, fresh spinach, feta or roast tomato	4
Avocado	5
Salmon, bacon, chips, haloumi or chorizo	6
Popcorn chicken	6

### KIDS MENU

Fish and chips	9.9
Bacon and egg on toast	9.9
Waffle, maple syrup and icecream	9.9
Popcorn chicken and chips	9.9

\*Please note most menu items can be altered for gluten intolerances and celiac conditions, please ask your waiter for details\*

\*\*Disclaimer: Unfortunately, we are unable to completely guarantee that our meals wont contain nuts, dairy, gluten and other allergens as our kitchen contains all of these\*\*

Please note a 15% surcharge applies on public holidays.

🌱 = Vegan 🌱 = Vegetarian 🌱 = Gluten Free Option 🌱 = Dairy Free

# DRINKS

## FRESH PRESSED JUICE

Orange	Spinach
Apple	Mint
Carrot	Ginger
Cucumber	Lemon
Celery	Beetroot
Pineapple	Watermelon
Kale	

## SMOOTHIES

<b>Trop-O</b>	<b>Dreamsicle</b>	8.5
Mango, banana, mint, apple juice	Mix berries, banana, coconut water, honey	

### Start-Up

Banana, kale, spinach, ginger, apple

### BananaS

Banana, cashew, coconut water, cinnamon

## JUICE COMBOS

### Gold Digger

Carrot, lemon, apple, ginger, turmeric

### ISO-Fever

Pineapple, watermelon, apple, mint, lemon

### Purple Rain

Brazilian açai, banana, almond milk

### Skinny Genes

Celery, ginger, lemon, apple

### Dark Soul

Beetroot, carrot, celery, ginger, lemon

## MERLO COFFEE

Cappuccino	3.5	Long macchiato	4
Latte	3.5	Ristretto	4
Flat white	3.5	Mocha	4.5
Long black	3.5	Hot chocolate	4.5
Piccolo	3.5	Chai latte	4.5
Short black	3.5	Doppio	4
Short macchiato	3.5	Turmeric latte	4.5

## TEA

English breakfast	4	Peppermint	4
Earl grey	4	Camomile	4
Darjeeling	4	Chai tea on 'leaves'	4
Green	4	Matcha chai latte	6
Lemon ginger	4		

## MILKSHAKES

Chocolate, caramel, strawberry, vanilla

## MILK DRINKS

Chocolate frappé	8.5	Iced latte	4.5
Coffee frappé	8.5	Iced long black	4.5
Mocha frappé	8.5	Ice chai latte	4.5
Iced coffee	7.5		
Iced chocolate	7.5		

## SODA

Coke		Bundaberg Pine Coconut	4.5
Coke zero		Bundaberg Ginger Beer	
Sprite		Bundaberg Pink Grapefruit	

## KOMBUCHA

Ginger lemon, raspberry lemonade, peach, ginger beer

## WATER

Sparkling mineral water 250ml	4
Sparkling mineral water 500ml	6
Still water 500ml	4

TRY A  
*Loaded Juice*  
Add Vodka or Tequila +5

ALCOHOLIC  
DRINKS  
FROM 10AM

## BREAKFAST COCKTAIL SPECIALS



## WINE

Sparkling	gls	btl
Villa Sand'i'l Fresco Prosecco, Italy	12	
Varichon & Clerc Blanc de Blanc	12	
Howard Park Petit Jete Brut N.V, W.A		45

### White

D'Arenberg Brocken Fishplate, Sauvignon Blanc, Adelaide Hills	9.5	35
D'Soumah Chardonnay, Yarra Valley	9.5	35
The Pass Pinot Gris, Marlborough	9.5	35

### Rosé

Bouchard 'Rose de France'	12	45
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### Red

D'Soumah Pinot Noir, Yarra Valley	9.5	35
Radio Boka Tempranillo, Spain	9.5	35
Heartland Spice Traders, Shiraz, Langhorne Creek	9.5	35

## BEER & CIDER

### Boutique Beers

Peroni Nastro Azzurro	7.5
Corona	7.5
Stone & Wood Pacific Ale	9.5
Peroni Leggera 3.5%	6.9
XXXX Gold	6.9
VB	6.9

### Cider

Hills Apple Cider, Adelaide Hills	8.9
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