

HOT BEVERAGES

HOUSE ROASTER : 36TH PARALLEL COFFEE ROASTERS

HOUSE BLEND - "SOUTHERN" - COLOMBIA / COSTA RICA / EL SALVADOR

BRIGHT, SWEET WELL ROUNDED WITH NOTES OF PEACH, NECTARINE, BERRY & A HONEYCOMB FINISH

DARK ROAST BLEND - "NORTHERN" - COLOMBIA / ETHIOPIA / EL SALVADOR

BOLD & BALANCED WITH NOTES OF CHOCOLATE, DARK CHERRY, LEMON ACIDITY & A CARAMEL FINISH

DECAF - ETHIOPIAN SIDAMO MOUNTAIN WATER DECAF +0.2

SINGLE ORIGIN - SEE SPECIALS PAGE FOR SEASONAL SINGLE ORIGIN OPTIONS

MILK COFFEE

LATTE / CAPPUCINO / FLAT WHITE 5.5 / 6.2
PICOLLO 5
MAGIC 5.5

BLACK COFFEE

ESPRESSO 5
DOUBLE ESPRESSO 5
LONG BLACK 5.5 / 6.2
SHORT MACCHIATO 5.5
LONG MACCHIATO 5.5

EXTRAS

EXTRA SHOT +0.5
BONSOY / ALTERNATIVE DAIRY CO. OAT MILK / +0.7
ALTERNATIVE DAIRY CO. ALMOND / MILKLAB LACTOSE FREE
VANILLA SYRUP / CARAMEL SYRUP / HAZELNUT SYRUP
+0.7

FILTER

POUR OVER (SEE SPECIALS FOR FILTER OPTIONS) P.O.A
COLD BREW 7
BOTTOMLESS BATCH BREW 7

HOT DRINKS

D&S HOT CHOCOLATE 5.5 / 6.2
PRANA STICKY CHAI - ORIGINAL BLEND 6.5 / 7.5
DIRTY CHAI - CHAI LATTE WITH A SHOT OF ESPRESSO 6.5 / 7.5
MATCHA LATTE BY MATCHA MAIDEN 6.5 / 7.5

SPECIALTY LOOSE LEAF TEA BY LARSEN & THOMPSON 5.5

CHAMOMILE / ENGLISH BREAKFAST / EARL GREY / YUNNAN GREEN
LEMONGRASS GINGER / PEPPERMINT / JASMINE GREEN

ICED DRINKS

ICED LATTE	6.2
ICED LONG BLACK	6.2
ICED COFFEE	7.5
ICED CHOCOLATE	7.5
ICED CHAI	7.5
ICED MATCHA	7.5

JUICES

11

FRESHLY JUICED APPLE
FRESHLY JUICED ORANGE

JUICE BLENDS

12

GREEN BOMB - KALE, SPINACH, CUCUMBER, APPLE, ORANGE

GINGER NINJA - GINGER, BEETROOT, CELERY, ORANGE

SMOOTHIES

14

HONEY TRAP - BANANA, ALMOND MILK, TURMERIC, HONEY

SUNRISE - MANGO, PINEAPPLE, COCONUT, RASPBERRY

BERRY DELICIOUS - BLUEBERRY, BOYSENBERRY, STRAWBERRY, BANANA, HONEY, OATMILK

MILKSHAKES

6.5 / 7.5

VANILLA / CHOCOLATE / CARAMEL / STRAWBERRY / BLUE HEAVEN / COFFEE

SOFT DRINKS

COKE	4.5
COKE NO SUGAR	4.5
SPRITE	4.5
SAN PELLEGRINO 250ML	4.5
SAN PELLEGRINO 750ML	10
LEMON LIME BITTERS	7

10% SURCHARGE ON WEEKENDS

20% SURCHARGE ON PUBLIC HOLIDAYS

WINE

SPARKLING

CHAMPAGNE - ALAIN BAILLY - MARNE, FRANCE	24 / 130
MALVERN PARK PROSECCO - VIC	13 / 50

WHITE

GILBERTS CHARDONNAY - MOUNT BARKER ESTATE, WA	15 / 60
RED FEET PINOT GRIGIO - KING VALLEY, VIC	13 / 48
TIM MCNEIL RIESLING - CLARE, SOUTH AUSTRALIA	13 / 50

ROSÈ

ENTRADA ROSE OF GRENACHE - McLAREN VALE, SA	14 / 52
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CHILLED RED

ENTRADA GRENACHE MOURVÈDRE TOURIGA - McLAREN VALE, SA	14 / 55
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RED

CRAIGIE KNOWE PINOT NOIR - FREYCINET COAST, TAS	15 / 65
ON THE WING SHIRAZ - CLARE VALLEY, SA	14 / 53

BEER

JETTY ROAD BREWERY PALE ALE 375ML 4.8%	13
BIRRA MORETTI ITALIAN LAGER 330ML 4.6%	12

COCKTAILS

MIMOSA - <i>ORANGE JUICE, PROSECCO</i>	14
APEROL SPRITZ - <i>APEROL, PROSECCO, SODA</i>	14
BLOODY MARY - <i>VODKA, LEMON, TOMATO JUICE, TABASCO, WORCESTERSHIRE</i>	18
TIRAMISU COCKTAIL - <i>DARK ROAST ESPRESSO, BAILEYS, KAHLUA, VANILLA VODKA & CREAM</i>	20
MARGARITA - <i>TEQUILA, TRIPLE SEC, LEMON (MAKE IT SPICY)</i>	18
NEGRONI SBAGLIATO - <i>CAMPARI, SWEET VERMOUTH, PROSECCO</i>	18

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ALL DAY MENU

LIGHT BREAKFAST	20
GREEN PEA, DILL, MINT AVO SMASH ON MULTIGRAIN WITH TOMATO SALAD & TRUFFLE OIL	
BREAKFAST MEZZA - A SELECTION OF SAVOURY & SWEET	30
BRAISED MULLED RHUBARB, AROMATIC POACHED PEAR, BLACKCURRANT & ORANGE COMPOTE WITH TONKA BEAN, VANILLA & COCONUT YOGHURT & ALMOND PUFFED RICE. GARLIC SOURDOUGH, AVO SMASH & A POACHED EGG	
ADD BACON +7 / ADD TOFU +5	
ADD MIMOSA +14	
DISH & SPOON BOMBA No. 4	32
POTATO BOMBA, THICK CUT MAPLE GLAZED BACON STEAK, CORIANDER, SPICED ROMESCO, POACHED EGGS, SAFFRON TOMATO HOLLANDAISE, OLIVE TOAST	
ADD GLS CHILLED RED WINE +14	
MIDDLE EASTERN SCRAMBLE	27
GREEN CHERMOULA SCRAMBLED EGGS, GARLIC RUBBED TURKISH BREAD, POMEGRANATE, MARINATED FETA, CASHEW & WALNUT BUTTER, SMOKED TAHINI & MINT YOGHURT, CURRY INFUSED OIL & FRESH CHILLI	
ADD BACON +7 / ADD MUSHROOMS +6	
TOAST SERVED WITH PEPE SAYA ARTISAN CULTURED BUTTER	10
MULTIGRAIN / SOURDOUGH / SQUARE WHITE / TURKISH +2 / GLUTEN FREE +2	
FRUIT TOAST	12
CONDIMENTS : HOUSE MADE JAM / NUTELLA / PEANUT BUTTER / VEGEMITE	
BUILD YOUR OWN BREAKFAST	
FREE RANGE POACHED, FRIED OR SCRAMBLED ON SOURDOUGH	16
SIDES	
EXTRA EGG	4
SAFFRON TOMATO HOLLANDAISE	5
BACON	7
PAMPLONA SPANISH CHORIZO	6
BUTTERED SPINACH	6
SLOW COOKED FIELD MUSHROOMS	6
CHIA SEED & BUCKWHEAT BREADED HALLOUMI	8
ROASTED TOMATO	6
POTATO BOMBA HASH	8
POPCORN TOFU	5
AVO SMASH WITH GREEN PEA, DILL, MINT & HAZELNUT DUKKAH	6
GRILLED CHICKEN	8
THICK MAPLE GLAZED BACON	9
CHIPS WITH HOUSE SEASONING	8 / 15
SEASONAL SALAD	5 / 10
HOUSE SMOKED & CURED SALMON	15

ALL DAY MENU

SALMON ROYALE	35
HOUSE CURED & SMOKED SALMON, LOBSTER SHEET, SPINACH, SALMON ROE, POACHED EGGS, HOLLANDAISE & 3 PEPPER SEASONING ON TOASTED MUFFINS ADD PROSECCO +13	
VEGAN GREEN ESSENTIAL	30
KALE STAINED RICE, PICKLED APPLE & KOHLRABI, CORIANDER CHICKPEA HUMMUS, CRISPY AVOCADO, BEANS, PEAS & PODS, SPICED GREEN TOMATO, HEMP & BLACK SESAME SEEDS, CHILLI CHUTNEY, BROCCOLI, POTATO WITH VEGAN AIOLI & CHERMOULA ADD CRISPY TOFU +6 / ADD GRILLED CHICKEN +8 / ADD EGG +4 ADD GILBERTS CHARDONNAY +15	
LOBSTER ROLL	30
SOFT BRIOCHE WITH CHEESE, CRAYFISH TAIL, LOCAL CRAB MEAT AND PRAWN, LOBSTER INFUSED COCKTAIL SAUCE, POTATO, GREEN OAK LETTUCE ADD CHIPS +5 ADD GLS RED FEET PINOT GRIGIO +13	
FISH & CHIPS	30
BATTERED JOHN DORY, MUSHY PEAS, TARTARE SAUCE, CHIPS & SIDE SALAD ADD JETTY ROAD PALE ALE +13	
BUCATINI PASTA	36
WITH PAMPLONA SPANISH CHORIZO, CRAB, PRAWN, CHILLI & GARLIC LOBSTER SAUCE SHAVED FENNEL ADD ON THE WING SHIRAZ +14	
ADOBO PORK ROLL	26
ADOBO PORK, 7 SPICE CHICHARRONES CRUMB - TAHINI, HONEY, LEMON YOGHURT WHIP ONION, CHILLI PEPPER JAM IN A TURKISH ROLL ADD CHIPS +5	
THE CLASSIC BURGERS	30
CHOICE OF PREMIUM BEEF PATTY / FRIED CHICKEN / CRUMBED HALLOUMI LETTUCE, VINE RIPENED TOMATO, AIOLI, BEETROOT RELISH, MELTED SWISS CHEESE, DILL PICKLES, MILK BUN, SIDE OF CHIPS OR SEASONAL SALAD ADD ONS : JALAPEÑO 1.5 / AVO 5 / FRIED EGG 4 / BACON 3 / EXTRA PATTY 10 / EXTRA CHEESE 1.5 / TOMATO RELISH 2	
STEAK SANDWICH	33
PREMIUM PORTERHOUSE STEAK, LETTUCE, VINE RIPENED TOMATO, AIOLI, MUSHROOMS, BEETROOT RELISH, MELTED SWISS CHEESE, DILL PICKLE, TOASTED SOURDOUGH, SIDE OF CHIPS OR SEASONAL SALAD ADD FRIED EGG +4	

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SANDWICH & TOASTIE OPTIONS

TOASTIE WITH MELTED SWISS CHEESE

10

BREAD OPTIONS : CROISSANT / SOURDOUGH / MULTIGRAIN / SQUARE WHITE /
TURKISH + 2 / GLUTEN FREE + 2

ADD ONS 3.0 EACH

TOMATO
HAM
SPINACH
MUSHROOM

EGG & BACON WITH SWISS CHEESE & RELISH

12

CHOICE OF BRIOCHE / SOURDOUGH / MULTIGRAIN / SQUARE WHITE /
TURKISH + 2 / GLUTEN FREE + 2

BLT TOASTIE GFO

18

BACON, LETTUCE, TOMATO, AIOLI & SWISS CHEESE IN SOURDOUGH

ADD AVO +5 / ADD FRIED EGG +4

CHICKEN SANDWICH GFO

18

CHICKEN, RANCH AIOLI, COS LETTUCE, GREEN PEA - AVO SMASH & SWISS CHEESE IN
SOURDOUGH

ADD BACON +3

VEGGIE SANDWICH GFO

16

CARROT, CUCUMBER, SPINACH, BEETROOT RELISH & GREEN PEA - AVO SMASH IN SOURDOUGH

GF : GLUTEN FREE / GFO : GLUTEN FREE OPTION / VG : VEGAN / VGO : VEGAN OPTION

V : VEGETARIAN / DF : DAIRY FREE

PLEASE ADVISE OUR FRIENDLY STAFF IF YOU HAVE ANY ALLERGIES AND WE WILL DO OUR BEST
TO ACCOMMODATE. PLEASE NOTE WE CANNOT GUARANTEE THE NON PRESENCE OF ALL
ALLERGENS

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