

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 / CAPPUCCINO / FLAT WHITE 6 / 7 / 8
PICCOLO / MAGIC / LONG MACCHIATO / SHORT MACCHIATO 5.5

BLACK COFFEE

ESPRESSO 5.5
DOUBLE ESPRESSO 5.5
LONG BLACK 6 / 7 / 8

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 / 8 / 9

HOT DRINKS

D&S HOT CHOCOLATE 6 / 7 / 8
PRANA STICKY CHAI - ORIGINAL BLEND 7 / 8 / 9
DIRTY CHAI - CHAI LATTE WITH A SHOT OF ESPRESSO 7.5 / 8.5 / 9.5
MATCHA LATTE BY MATCHA MAIDEN 7 / 8 / 9

SPECIALTY LOOSE LEAF TEA BY LARSEN & THOMPSON

6
CHAMOMILE / ENGLISH BREAKFAST / EARL GREY / YUNNAN GREEN
LEMONGRASS GINGER / PEPPERMINT / JASMINE GREEN

ICED DRINKS

ICED LATTE	7
ICED LONG BLACK	7
ICED COFFEE	8
ICED CHOCOLATE	8
ICED CHAI	8
ICED MATCHA	8

JUICES 12

FRESHLY JUICED APPLE
FRESHLY JUICED ORANGE

JUICE BLENDS 13

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 7 / 8

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

SOFT DRINKS

COKE	5
COKE NO SUGAR	5
SPRITE	5
LEMON LIME BITTERS	8
BOTTOMLESS SPARKLING WATER	6

10% SURCHARGE ON WEEKENDS

15% 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 - ORANGE JUICE, PROSECCO	14
APEROL SPRITZ - APEROL, PROSECCO, SODA	14
BLOODY MARY - VODKA, LEMON, TOMATO JUICE, TABASCO, WORCESTERSHIRE	18
TIRAMISU COCKTAIL - DARK ROAST ESPRESSO, BAILEYS, KAHLUA, VANILLA VODKA & CREAM	20
MARGARITA - TEQUILA, TRIPLE SEC, LEMON (MAKE IT SPICY)	18
NEGRONI SBAGLIATO - CAMPARI, SWEET VERMOUTH, PROSECCO	18

10% SURCHARGE ON WEEKENDS

15% SURCHARGE ON PUBLIC HOLIDAYS

ALL DAY MENU

LIGHT BREAKFAST

23

GREEN PEA, DILL, MINT AVO SMASH ON MULTIGRAIN WITH TOMATO SALAD & TRUFFLE OIL

BREAKFAST MEZZA - A SELECTION OF SAVOURY & SWEET

32

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

35

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

32

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

11

MULTIGRAIN / SOURDOUGH / SQUARE WHITE / TURKISH +2 / GLUTEN FREE +2

FRUIT TOAST

13

CONDIMENTS : HOUSE MADE JAM / NUTELLA / PEANUT BUTTER / VEGEMITE

BUILD YOUR OWN BREAKFAST

FREE RANGE POACHED, FRIED OR SCRAMBLED ON SOURDOUGH

17.5

SIDES

EXTRA EGG	5
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

STEAK & EGGS

36

SESAME-CRUSTED PRIME GRASS-FED BEEF FILLET, BEEF BACON, OX CHEEK HASH, FRIED EGG, ROMA TOMATO, PICKLED SHIITAKE, ASIAN HERB SALAD, YOUNG GREEN PEPPERCORN COCONUT SAUCE WITH CHILLI, GARLIC, GINGER & LEMONGRASS

SALMON ROYALE

36

HOUSE CURED & SMOKED SALMON, LOBSTER SHEET, SPINACH, SALMON ROE, POACHED EGGS, HOLLANDAISE & 3 PEPPER SEASONING ON TOASTED MUFFINS

ADD PROSECCO +13

VEGAN GREEN ESSENTIAL

33

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 POPCORN TOFU +6 / ADD GRILLED CHICKEN +8 / ADD EGG +5

ADD GILBERTS CHARDONNAY +15

LOBSTER ROLL

32

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

32

BATTERED JOHN DORY, MUSHY PEAS, TARTARE SAUCE, CHIPS & SIDE SALAD

ADD PALE ALE +13

BUCATINI PASTA

38

WITH PAMPLONA SPANISH CHORIZO, CRAB, PRAWN, CHILLI & GARLIC LOBSTER SAUCE SHAVED FENNEL

ADD ON THE WING SHIRAZ +14

ADOBO PORK ROLL

29

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

32

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 2 / AVO 6 / FRIED EGG 5 / BACON 4 / EXTRA PATTY 10 / EXTRA CHEESE 2 / TOMATO RELISH 2

10% SURCHARGE ON WEEKENDS

15% SURCHARGE ON PUBLIC HOLIDAYS

SANDWICH & TOASTIE OPTIONS

TOASTIE WITH MELTED SWISS CHEESE

11

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

14

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

BLT TOASTIE

19

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

ADD AVO +5 / ADD FRIED EGG +4

CHICKEN SANDWICH

19

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

ADD BACON +4

VEGGIE SANDWICH

17

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

PUPPY MENU

LOCALLY MADE

CHICKEN NECKS x 2

5

DEHYDRATED AUSTRALIAN CHICKEN NECKS

PEKING DUCK WING

6

DEHYDRATED DUCK WING

CHICKEN POP

7

AIR-DRIED CHICKEN BREAST & BEEF RAWHIDE

BEEF BULLY STICK

10

HIGH-PROTEIN BEEF CHEW

PUP CUP

3

MADE WITH LACTOSE FREE MILK

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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