

ALL DAY MENU

EGGS ON TOAST (gf-o) \$12 Choice of organic sourdough, rye, seeded or fruit toast. Served with choice of butter, jam, honey, peanut butter or vegemite	HEUVOS SUCIOS (DIRTY EGGS) (veg-o) \$19.5 Fried eggs, chorizo, croquettes, tortilla, black bean & corn salsa, chipotle aioli <i>(veg-o – replace chorizo with smashed avocado)</i>	FRIED CHICKEN BURGER \$19.5 Fried chicken, swiss cheese, lettuce, tomato, sriracha aioli, brioche bun, served with fries
HALOUMI FRIES (veg) \$12	CROISSANT FRENCH TOAST (veg) \$18.5 Seasonal berries, whipped mascarpone, Maple syrup, toasted almonds <i>Add bacon +\$5</i>	TOASTED SANDWICHES
BREKKIE BURGER \$16.5 Bacon, egg, smashed avo, swiss cheese, hash brown, tomato relish, aioli, brioche bun	EGG & BACON ROLL (gf-o, veg-o) \$12 Bacon, fried egg, bbq sauce, aioli, brioche bun <i>(veg-o – replace bacon with mushroom)</i>	BLT (gf-o) \$15 Bacon, lettuce, tomato, aioli, sourdough <i>Add Moroccan grilled chicken +\$5</i>
SHAKSHOUKA (gf-o, veg-o) \$19.5 Middle Eastern baked eggs, meatballs, tomato sugo, labneh, sourdough	SALT & PEPPER CALAMARI (gf-o) \$19.5 Crispy salt & pepper calamari, fries, salad, chilli lime aioli, lemon wedge	REUBEN (gf-o) \$16.5 Beef brisket, cabbage slaw, pickles, swiss cheese, mustard, aioli, rye
PORRIDGE (veg, v-o) \$16.5 Almond milk soaked oats, seasonal berries, banana, berry compote, honey yoghurt, toasted coconut	PARMIGIANA \$19.5 Chicken schnitzel, napoli sauce, mozzarella, & parmesan, served with fries & salad	CHICKEN AVO (gf-o) \$16.5 Moroccan grilled chicken, swiss cheese, smashed avo, sourdough
BIG BREAKFAST (veg-o) \$22.5 Eggs your way, bacon, mushroom, grilled tomato, baked beans, hash brown, sourdough	CHICKEN POT PIE \$18.5 Creamy chicken, carrots, peas, parsley, puff pastry, served with choice of salad or fries	VEGETARIAN (gf-o) \$16.5 Grilled haloumi, roasted capsicum, eggplant, zucchini, tomato relish, aioli, rye
EGGS BENEDICT (gf-o, veg-o) \$19.5 Poached eggs, baby spinach, smoked hollandaise, sourdough. Choice of: bacon, smoked salmon, beef brisket or mushroom	OPEN STEAK SANDWICH (gf-o) \$19.5 Angus steak, fried egg, swiss cheese, mixed leaves, tomato, caramelised onion, bbq sauce, aioli, served with fries	TOASTIES/CROISSANTS
SIGNATURE AVOCADO (veg, gf-o, v-o) \$19.5 Smashed avo, poached eggs, salsa fresca, haloumi, dukkah, sourdough <i>Add bacon +\$5</i> <i>(v-o – replace eggs & feta with mushrooms)</i>	WARM CHICKEN SALAD (gf) \$19.5 Moroccan grilled chicken, mixed leaves, onion, tomato, cucumber, onion, hummus, aioli	CROISSANT served with butter & jam \$6.5 CHEESE & TOMATO \$8.5 HAM & CHEESE \$9 HAM, CHEESE & TOMATO \$10
FRITTERS (veg) \$18.5 Corn, sweet potato & zucchini fritters, grilled haloumi, romesco, tzatziki <i>Add Poached egg: +\$3</i>	FETTUCINE BOSCIAOLA (veg-o) \$20 Bacon, mushroom, parmesan, cream sauce	SIDES
RICOTTA HOTCAKE (veg) \$18.5 Blueberry compote, fresh banana, mascarpone, maple syrup, toasted almonds	SPAGHETTI & MEATBALLS \$19 Meatballs, parmesan, napoli sauce	Bacon, chorizo, smoked salmon, smashed avo, mushroom, haloumi \$5 Baby spinach, grilled tomato, fries, baked beans \$4 Hash brown, one toast \$2.5 Bowl of fries \$7
FRUIT BOWL (veg) \$16.5 Seasonal fruits, vanilla yoghurt, granola with mixed nuts & spices	CHEESEBURGER \$18.5 Beef patty, swiss cheese, pickles, onion, mustard, tomato sauce, brioche bun, served with fries <i>Add bacon +\$4</i>	

Please note that we do not substitute or alter our menu items, however we do cater to dietary requirements and will endeavour to fulfil and reasonable request

gf = gluten free/gf-o = gluten free option/veg = vege/v = vegan / v-o = vegan option
Menu items may contain or come into contact with dairy, egg, nuts, seafood & wheat

We happily split bills
10% Sunday & 15% Public Holiday Surcharge / 2.5% AMEX Surcharge

DRINKS

COFFEE

WHITE \$3.8
 BLACK \$3.8
 MOCHA \$4
 HOT CHOCOLATE \$4
 CHAI LATTE \$4
 DIRTY CHAI LATTE \$4.5
 MATCHA LATTE (soy milk) \$5
 AFFOGATO \$6
 IRISH COFFEE \$12
 DECAF ADD .50
 EXTRA SHOT ADD .50
 SOY / ALMOND / OAT .50
 LACTOSE FREE
 FLAVOURS (per shot) .50
 Caramel, Hazelnut, Vanilla

TEA

ENGLISH BREAKFAST
 CHAMOMILE
 EARL GREY
 PEPPERMINT
 LEMONGRASS & GINGER
 MATCHA IRI SENCHA GREEN TEA
 CHAI CHAI CHAI \$7
 (Infused with Soy milk)

OVER ICE CREAM

ICED COFFEE
 ICED MOCHA
 ICED CHOCOLATE

OVER ICE

ICED LATTE
 ICED LONG BLACK
 ICED CHAI
 ICED MATCHA \$7.5
 (ON SOY MILK)

R

L

\$5.5

\$7

\$8.5

\$5.5

\$7.5

FRAPPE

COFFEE
 MOCHA
 CHCOOLATE
 MATCHA

FRESH JUICES

SUNSET

Watermelon, pineapple, orange

CLEAN & GREEN

Granny smith apple, celery, ginger

OJ

APPLE JUICE

Granny smith apple

SMOOTHIES

NUTTY PROFESSOR

Banana, peanut butter, honey, cinnamon, almond milk

MANGO TANGO

Mango, banana, passionfruit, mango nectar, milk

BANANA

Banana, dates, honey, cinnamon, milk

COLD DRINKS

HOUSE SPARKLING
 MT FRANKLIN STILL
 COKE
 COKE NO SUGAR
 SPRITE
 PEACH ICE TEA
 LEMON LIME BITTERS
 CRANBERRY JUICE

\$8.5

\$8

\$8

\$7

\$7

\$9.5

\$4

\$4

\$5

\$5

\$5

\$5

\$5.5

\$5.5

SHAKES/THICKSHAKES

\$6.5/\$8.5

CHOCOLATE
 VANILLA
 STRAWBERRY
 CARAMEL
 BANANA

SWEETS

PORTUGUESE TART \$4.5
 RASPBERRY FINANCIER (gf) \$6
 CHOC MINT FINANCIER (gf) \$6
 ORANGE ALMOND CAKE (gf) \$7
 MUFFINS \$4.5
 BANANA BREAD \$4.5
 CHOCOLATE BANANA BREAD \$5
 CHOCOLATE PECAN BROWNIE \$5
 CARAMEL SLICE \$5
 TRIPLE CHOCOLATE BISCUIT \$4.5
 WHITE CHOC & MACADAMIA BISCUIT \$4.5
 ANZAC BISCUIT \$4.5
 SALTED CHOC CHIP BISCUIT (gf, v) \$6.5
 ORGANIC CHOC PROTEIN BALL (gf, v) \$5
 SALTED CARAMEL VITALITY BALL (gf, v) \$4.5

GUS'
PLACE
est. 1967