

## BREAKFAST

<b>Vanilla panna cotta,</b> with a selection of gluten free grains, seeds and nuts served with honey and banana	(LG) \$20
<b>Acai smoothie bowl,</b> almond milk, acai, & dragon fruit smoothie with vanilla chia pudding, berries, passionfruit and toasted seeds	(VG, LG) \$19
<b>Fruit salad,</b> assortment of fresh melons & fruits with candied walnuts, honey, yoghurt and grilled peach	(VGO, LG) \$18
<b>Serve of toast with spreads</b>	(V) \$8.5
<b>Churro french toast,</b> thick sliced brioche french toast with cinnamon sugar, chocolate ganache and vanilla ice cream	(V, LGO) \$21
<b>Cheesecake waffles,</b> buttery biscuit crumb, creamy new york cheesecake filling, and berry compote	(V) \$27
<b>All breakfast egg dishes are served on either:</b>	
noisette sourdough or multigrain	
strada gluten free	(LG) + \$2
house made cheesy rosti	(LG) + \$6
<b>Eggs your way on toast</b>	(V) \$14
<b>Smashed avocado and goats cheese,</b> with 2 poached eggs	(V) \$22
<b>Riddik smashed avocado,</b> with heirloom tomatoes, strawberry & basil medley, shanklish, crispy prosciutto, balsamic glaze, and 2 poached eggs	\$28
<b>Chilli scramble,</b> with goats cheese, black sesame, sliced chilli, cheese kransky, and spiracha aioli	\$27
<b>Riddik big b,</b> loaded with bacon, salt roasted tomato, herbed mushroom, spinach, cheesy rosti, cheese kransky, house made tomato & apple chutney and 2 eggs your way	\$30
<b>Breaky board,</b> for the hungry or to share, eggs your way, served with a chefs selection of accompaniments from across the menu. Ask our staff for today's pick!	\$35

## THE BENE'S

ALL SERVED ON SOURDOUGH WITH 2 POACHED EGGS

<b>Bene,</b> whole rasher smokey bacon with house made hollandaise	\$22
<b>Atlantic bene,</b> sauteed spinach, and smoked salmon with house made hollandaise	\$23
<b>Vegie bene,</b> sauteed wild mushrooms, crispy kale, roasted pumpkin & zucchini, with herbed hollandaise	(V) \$26
<b>Soft shell crab bene,</b> tempura-fried soft shell crab, creamy dill slaw, spicy gochujang hollandaise and furikake	\$29
<b>Slow hot smoked pastrami bene,</b> traditional new york deli brisket with swiss cheese, sauerkraut, and pickles, with seeded mustard hollandaise	\$30

## SIDE OF

fresh chilli, extra egg, tomato & apple chutney, hollandaise, goats cheese, extra toast	\$3 ea
fried haloumi, roast tomato, sauteed spinach, herb mushroom, crumbed egg, 2 hash browns, bacon, avocado, cheesy rosti	\$5.5 ea
smoked salmon, smashed avo with goats cheese, grilled chicken	\$8 ea

## LUNCH

### SMALL BITES

<b>Soft shell crab sliders,</b> creamy dill slaw, sriracha hot sauce, and chinese 5 spice	\$22
<b>Fried calamari,</b> lemon pepper calamari rings, aioli, and lemon	(LGO) \$21
<b>Salt roasted beetroot,</b> hummus, crispy kale, and fried cauliflower	(VG, LG) \$19
<b>Furikake fried chicken,</b> with sesame mayo	(LGO) \$23
<b>Beer battered chips,</b> with herbed mayo	(V) \$13
<b>Seasoned wedges,</b> with sour cream & sweet chilli	(V) \$14
<b>Poke bowl,</b> sake cured salmon, wakame, pickled carrot, compressed watermelon, edamame, rice noodles, cucumber, shredded cabbage, and black rice, with a toasted sesame and macadamia dressing	(LG) \$28
<b>Classic chicken Caesar,</b> prosciutto, grilled chicken, brioche croutons, with a panko crumbed egg and anchovies	\$26
<b>Pumpkin &amp; zucchini lentil salad,</b> roasted pumpkin & zucchini, frisee, roquette, lentils, shanklish cheese, toasted pepitas and a spiced honey dressing	(V) \$25
<b>add poached eggs</b>	+\$5
<b>add grilled chicken</b>	+\$8
<b>Grilled barramundi,</b> with a thai inspired noodle salad of basil, mint, coriander and crispy shallots	\$36
<b>Pasta calamaretti,</b> with chunky seasonal veges, sugo di pomodoro, diced pork sausage, and calamari	\$29
<b>Philly cheese steak,</b> sliced porterhouse steak, grilled onions & peppers, provolone cheese and herbed mayonnaise in a white roll, served with beer battered chips	\$30
<b>Cheesy hash stack,</b> golden fried cheesy hash, onion fritters, mixed leaves, smoked labneh, beurre noisette & sumac	(LG, V) \$26
<b>Classic chicken Parma,</b> with ham, napoli and cheese, served with garden salad and beer battered chips	\$29
<b>Half serve</b>	\$23
<b>Beef burger,</b> angus beef patty, double american cheese, tomato, onion, pickles, non-trademarked burger sauce and a rasher of smokey bacon, all in a toasted brioche bun served with a side of beer battered chips	\$29
<b>B.L.T,</b> bacon, lettuce and tomato in a turkish roll, with aioli and cheese, served with beer battered chips	\$22
<b>add smashed avocado</b>	+\$4
<b>add fried chicken pieces</b>	+\$8
<b>Field mushroom burger,</b> with avo smash, pickled spanish onion, chargrilled capsicum, and fried halloumi, served with beer battered chips	(V) \$25
<b>Swap chips for wedges with sour cream &amp; sweet chilli sauce</b>	+\$4.5

## COFFEE

<b>Espresso based coffee</b>	\$4.9/\$5.9
<b>Pour over</b>	\$7
<b>Mug of hot chocolate</b>	\$5.5
<b>Babycino</b>	\$1.5
<b>Mug of calmer sutra loose leaf chai latte</b>	\$7
<b>Almond tumeric latte</b>	\$5
<b>Tea drop loose leaf teas by the pot</b>	\$5.7
english breakfast, earl grey, spring green, peppermint, lemongrass ginger or chamomile	
<b>Iced latte/long black</b>	\$6.5
<b>Cold brew</b>	\$7
<b>Cold drip</b>	\$9.5
<b>Traditional iced coffee/chocolate/mocha</b>	\$9
<b>Affogato</b> served with vanilla ice cream and a shot of frangelico (optional)	\$7/14
<b>Espresso tonic</b> seasonal iced long black brewed over tonic water	\$9.5
<b>ADDITIONS</b>	
soy, lactose free, single origin, decaf, extra shot, flavour syrup	+ \$0.6
almond, oat	+ \$1
collagen	+ \$4

## BOOZEY FRIDAY LUNCHESES!

KNOCKING OFF EARLY? CATCHING UP WITH AN OLD FRIEND? BUSINESS MEETING NEED LUBRICATION?

WE GOT YOU!

**25% OFF ALL ALCOHOL, ALL FRIDAY, EVERY FRIDAY!**

## WINE

<b>Sparkling,</b> rococo cuvee chard/pinot noir	\$12/38
de bortoli king valley prosecco	\$13/42
<b>Rosé,</b> sheep shape rosé	\$12/38
<b>Moscato,</b> vivo moscato	\$12/38
<b>Sauv blanc,</b> db winemakers sauv blanc	\$12/38
3 tales marlborough sauv blanc	\$13/42
<b>Chardonnay,</b> db winemakers chardonnay	\$12/38
<b>Pinot gris,</b> sheep shape pinot gris	\$12/38
<b>Shiraz,</b> deen shiraz	\$12/38
<b>Pinot noir,</b> regional reserve pinot noir	\$12/38

## BEER AND CIDER

<b>Cider,</b> somersby; apple or pear	\$12
<b>Beer,</b> heaps normal 0% alc	\$9
james boags light	\$9.5
melbourne bitter, carlton draught	\$10
peroni, corona	\$11
little creatures pale ale,	
golden pipes hazy pale ale	\$13

## COLD DRINKS

<b>Sparkling water bottle</b>	\$4.5
<b>Coke/diet/zero, lemonade</b>	\$4.5
<b>Housemade carbonates</b> raspberry, lemon, or pink grapefruit	\$6.5
<b>Kids apple juice</b>	\$4.5
<b>Fresh juices</b> (no alterations)	\$7.9
- orange	
- pine/orange	
- beetroot/carrot/apple/lemon	
<b>Whole fruit frozen blended juices</b>	\$8.9
- pine, watermelon and lime	
- mango, berry and mint	
<b>Traditional milkshakes</b>	\$7.9
chocolate, strawberry, vanilla, caramel banana	
<b>Kids size</b> served in 12oz takeaway cup (traditional flavours only)	\$5.9
<b>Riddik milkshakes</b>	\$9.5
oreo, nutella, cherry ripe, peppermint crisp, crunchy, coffee, or choc peanut butter	
<b>Smoothies</b>	\$9.5
<b>Banana;</b> banana, cinnamon, honey, ice cream, milk	
<b>Mixed berry;</b> mixed berries, berry coulis, ice cream, milk	
<b>Protein;</b> almond milk, banana, choc protein powder, peanut butter	
<b>Breakfast;</b> strawberry, banana, oats, honey, peanut butter, milk	
<b>Spiced apple &amp; mango;</b> frozen mango, apple, almond milk, maple syrup, cinnamon, coyo	
<b>add protein powder or collagen</b>	+ \$4

## COCKTAILS

<b>Lemoncello spritz</b>	\$14/\$48
<b>Elderflower tonic</b> tanqueray, st.germain, tonic	\$14
<b>Lychee libre</b> kraken, lychee syrup, coke	\$14
<b>Mimosa</b> sparkling, orange juice	\$14
<b>Bloody shiraz G &amp; T</b> 4 pillars bloody shiraz, fever tree tonic	\$15
<b>Whiskey twist</b> whiskey, sugar syrup, lemon, crushed ice	\$16
<b>Aperol spritz</b> aperol, soda water, prosecco	\$16
<b>Lavender french gimlet</b> tanqueray, st.germain, lavender syrup, lemon	\$17
<b>Bloody mary</b> vodka, tomato juice, lemon, worcestershire sauce, celery salt, tobasco sauce	\$18
<b>Frosé</b> frozen blended pine, watermelon, lime, rosé, chambord	\$18
<b>Amaretto sour</b> amaretto liqueur, lemon juice, sugar syrup, wonder foam	\$18
<b>Frosty fruit highball</b> bacardi, absolute citron vodka, lime, apple juice, pineapple juice, monin passionfruit	\$20
<b>Espresso martini</b> vodka, crème de cafe, espresso, caramel syrup	\$20

\*ASK OUR STAFF ABOUT COCKTAIL REQUESTS

WE ONLY USE FREE RANGE EGGS & MEATS, AND ORGANIC PRODUCTS WHERE POSSIBLE. QUALITY BREADS BY NOISETTE BAKERY  
V-VEGETARIAN, VO-VEGETARIAN OPTION, LG-LOW GLUTEN, LGO-LOW GLUTEN OPTION, VGO-VEGAN OPTION  
**PLEASE SEE WAIT STAFF FOR ANY DIETARY REQUIREMENTS**  
10% SURCHARGE WEEKENDS 15% SURCHARGE PUBLIC HOLIDAYS

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