

HOT DRINKS

S / M / L

Babycino	\$ 1.5
Chocolate / Chai Latte / Mocha	\$ 5 / 5.5 / 6
Cappuccino / Long Macchiato	\$ 5 / 5.5 / 6
Espresso / Short Macchiato	\$ 3.5
Double Espresso	\$ 4.5
Long Black	\$ 4 / 4.5 / 5
Flat White / Latte	\$ 4.5 / 5 / 5.5

TEA

English Breakfast	\$ 4
Peppermint	\$ 4
Lemon & Ginger	\$ 4
Jasmine	\$4

EXTRA

*Almond / Soy / Oat milk /
 Lactose Free +70cents
 Decaf +50 cents
 Extra Shot +50 cents*

COLD DRINKS

Affogato	\$ 6
Iced Black	\$ 5
Iced White	\$ 5.5
Iced Chocolate / Chai Latte / Mocha with Ice Cream +\$3	\$ 5.5

MILKSHAKES

Kids / Regular

Banana	\$ 4 / 7.5
Caramel	\$ 4 / 7.5
Cookies & Cream	\$ 4 / 7.5
Chocolate	\$ 4 / 7.5
Strawberry	\$ 4 / 7.5
Vanilla	\$ 4 / 7.5

DRINKS

MAIN BREAKFAST

Please order and pay at the counter.
If you have a food allergy or special requirements, please inform staff.
The chefs are more than happy to cater for your dietary requirements.

GOLFER'S BIG BREKKY (GFO) _____ \$25

Dardanup pork chipolatas, bacon, baked beans, sauteed button mushrooms, grilled tomato, hash brown, eggs cooked your way.

BEAUTY & THE EGG (GFO V) _____ \$15

Eggs your way, choice of scrambled, poached or fried, served with sourdough, vine cherry tomatoes, butter.

EVE'S GARDEN (GFO V) _____ \$19

Avocado, poached eggs, grilled halloumi, vine cherry tomatoes, balsamic glaze, chia seeds, sour dough.

CHEESY CHILLI SCRAMBLED EGGS (GFO V) _____ \$19

House chilli oil, char grilled asparagus, vine cherry tomatoes, rocket, mozzarella, fior di latte cheese, sour dough.

SHAKSHOUKA, CHARRED TURKISH BREAD (GFO V NF) _____ \$22

Poached eggs, fresh tomato, onion, garlic, rocket, herbs, paprika, cumin, cayenne pepper.

SIGNATURE BRISKY BENNY MAC & CHEESE _____ \$25

Slow roasted brisket, stuffed cream cheese jalapeno, poached eggs, house hollandaise.

SMOKED SALMON ON TURKISH BREAD _____ \$23

Dill cream cheese, soft boiled egg, baby capers, rocket salad, balsamic, green goddess sauce

SOUTHERN FRIED CHICKEN WAFFLE _____ \$22

Southern fried chicken, vanilla bean mascarpone, crispy bacon, maple syrup or spicy hot honey.

MANGO CHIA PUDDING (GFO V) _____ \$20

Seasonal fruits, Greek yoghurt, cinnamon toasted oats, honeycomb.

CHEF MONTHLY SPECIAL

ITALIAN TOMATO BRUSCHETTA _____ \$15

Ricotta cheese, green goddess sauce, basil, onion, balsamic, sour dough.

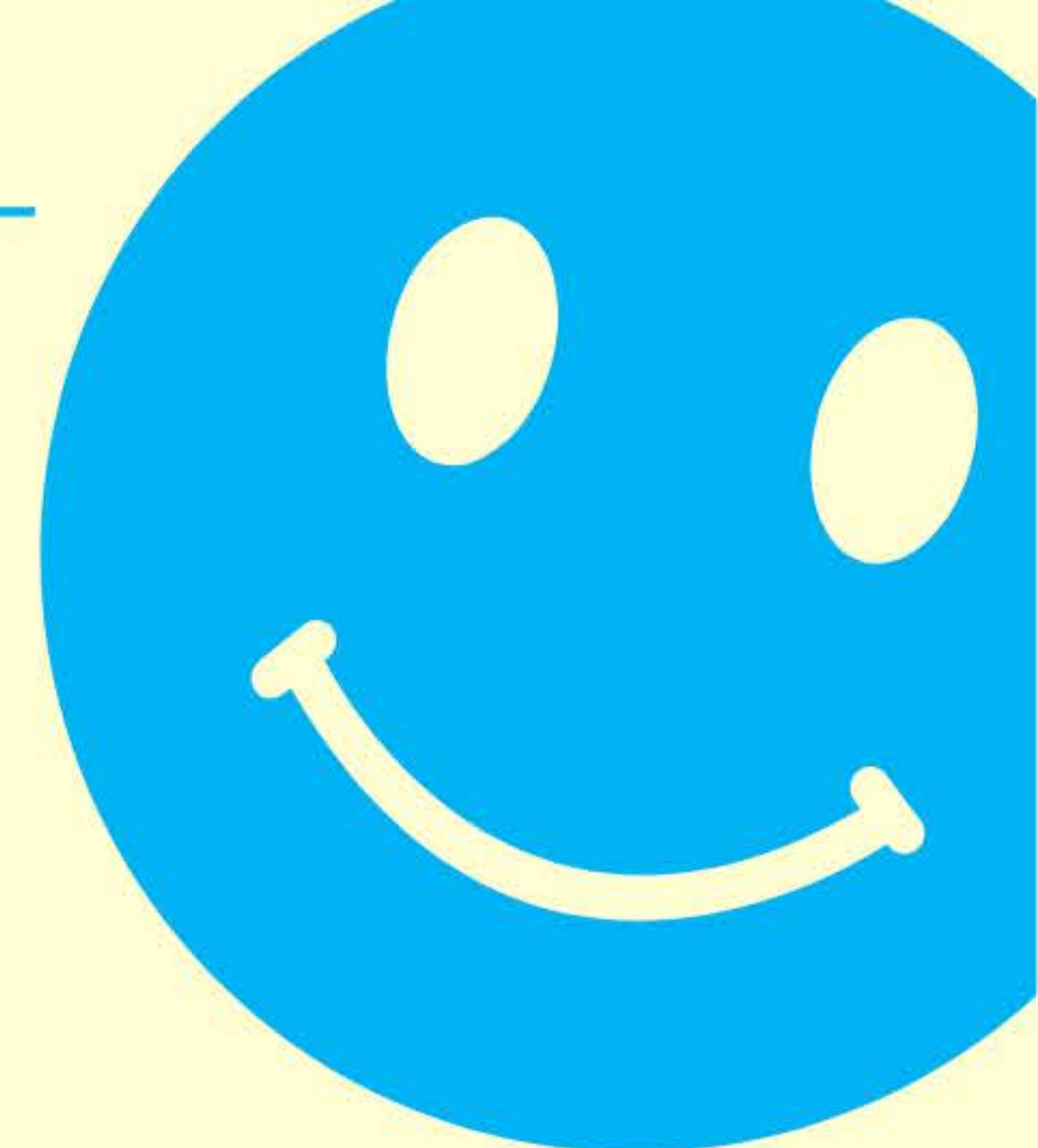
SOURDOUGH | EGG | STRAWBERRIES
VANILLA BEAN ICE CREAM

\$4.5

FIELD MUSHROOMS | AVOCADO HASH BROWN | BAKED BEANS
BACON | CHIPOLATAS | SMOKED SALMON

\$5
\$5.5

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION [V] VEGETARIAN [VG] VEGAN [NF] NUTFREE [👍] CHEF RECOMMENDED



KIDS BREAKFAST MENU

EGGS & TOAST (GFO) ————— \$10

Sourdough, eggs your way
- choice of scrambled, poached or fried

FRUITY WAFFLES ————— \$10

Maple syrup, strawberries, vanilla ice-cream.

TOAST & BUTTER (GFO) ————— \$9

Choice of strawberry jam, peanut butter, vegemite.

MILKSHAKES

Kids / Regular

Banana	\$ 4 / 7.5
Caramel	\$ 4 / 7.5
Cookies & Cream	\$ 4 / 7.5
Chocolate	\$ 4 / 7.5
Strawberry	\$ 4 / 7.5
Vanilla	\$ 4 / 7.5

EXTRA

SOURDOUGH EGG STRAWBERRIES VANILLA BEAN ICE CREAM	\$4.5
FIELD MUSHROOMS AVOCADO HASH BROWN BAKED BEANS	\$5
BACON CHIPOLATAS SMOKED SALMON	\$5.5