

BRUNCH MENU

WILD MUSHROOM & ASPARAGUS BRUSCHETTA \$15.0

Asparagus, organic tomato, fire-roasted capsicum, buckwheat, basil oil

add free range egg + 2.0

add bacon rasher + 3.0

TROPICAL SUNRISE \$12.5

Coconut yoghurt, granola, cantaloupe, goji berries & toasted coconut

BACON & EGG ROLL \$12.0

Grilled short bacon, free range egg & cheddar slice with tomato relish in a pumpkin bun

add hash brown + 2.0

add grilled field mushroom + 3.0

CUBS MENU

KIDS FRUIT CUP \$8.5

Coconut yoghurt, fresh fruits and berries, raspberry coulis

VEGEMITE & CHEESE TOASTIES \$6.5

With chips

KIDS BENTO BOX \$15.0

Steamed rice, RSPCA grilled chicken, mayochup sauce, crunchy carrot & cucumber, cheese squares, rocky road bites

CRUMBED CHICKEN TENDERLOIN & CHIPS \$9.5

PLANT-BASED NUGGETS & CHIPS \$7.0

MSC APPROVED FISH & CHIPS \$8.0

LIGHT MEALS

CAESAR SALAD \$15.0

Crispy romaine lettuce tossed with garlic croutons, parmesan cheese, whole egg mayonnaise & boiled egg

add grilled chicken + 3.0

TRUFFLE BAKED CAULIFLOWER SALAD \$14.5

Cauliflower florets baked with truffle, tossed with chickpeas, pickles, radish & bitter greens

add grilled chicken + 3.0

BROCCOLI & PUMPKIN SALAD \$14.0

Roasted pumpkin, broccoli, green beans tossed in lemon vinaigrette, seeds & rocket salad

add grilled chicken + 3.0

 **LOW GLUTEN**

 **VEGETARIAN**

 **VEGAN**

LUNCH MENU

FISH & CHIPS \$21.5

MSC certified Whiting fillet in crisp batter, seasoned chips, tartare sauce, garden salad, lemon wedge

MOZAMBIQUE GRILLED CHICKEN BURGER \$20.0

RSPCA grilled chicken breast, peri peri sauce, butter lettuce, organic tomato, fresh salad & chips

ALSO AVAILABLE WITH

Shitake mushroom meat

\$20.0 

100% AUSSIE BEEF BURGER \$20.5

Caramelized onion, butter lettuce, East Coast cheese, smoked paprika sauce, seasoned chips

add beetroot + 2.0

add pineapple + 2.0

ALSO AVAILABLE WITH

Plant-based patty, dairy free cheese

\$20.5 

ALL DAY FAVOURITES

CLASSIC CLUB SANDWICH WITH CHIPS & PICKLES \$21.5

RSPCA char-grilled chicken, bacon, free range egg, butter lettuce & organic tomato, toasted & served with potato crisps, in-house pickled vegetables

AVOCADO & FENNEL FOCACCIA \$20.0

Toasted herb focaccia with crushed tomato & basil, avocado, shaved fennel, baby spinach, sweet balsamic reduction served with deli salad

SIDES

ASIAN GREENS & SHIITAKE MUSHROOM WITH SOY SAUCE, CRISPY SHALLOTS \$8.5

CHIPS WITH CHIPOTLE MAYO \$6.2

JEWEL OF AFRICA

MOROCCAN TAGINE \$17.5

Harissa spiced eggplant and chickpeas, baby potatoes, organic tomatoes, topped with dried apricot, coriander sprigs & sumac, served with steamed rice

add grilled flat bread + 3.0

OBE ATA CHICKEN STEW \$18.5

RSPCA chicken braised in Nigerian spices, organic tomatoes, fresh chilli & yams, served with young kale & turmeric rice

add grilled flat bread + 3.0

HOKI FILLET WITH CHERMOULA SPICE \$20.0

Hoki fillet baked in parchment with North African spices, served with aromatic couscous, grilled lemon, coriander sprigs

REFER TO MAIN BOARD FOR DAILY SPECIALS

COLD BEVERAGES

Soft Drink Variety	\$4.20 per cup
Still/Sparkling Water	\$2.50 per cup
Iced Chocolate/Mocha/Latte	\$5.20

HOT BEVERAGES

Coffee	\$4.50	\$5.20
Decafe / Double Shot / Soy / Lactose Free / Strong / Syrup	+0.50	
Almond/Oat	+0.75	
Chai Latte	\$4.50	\$5.20
Hot Chocolate	\$4.50	\$5.20
T2 Tea (English Breakfast/Sencha/Peppermint/Earl Grey/Jasmine)	\$3.50	\$4.00

WINE

Sparkling Wine	glass \$8.00	bottle \$35.00
House Wine (White / Red)	glass \$8.00	bottle \$35.00

BEER/CIDER

Asahi Super Dry (500ml)	\$11.00
Light Beer	\$7.50
Cricketers arm session ale	\$9.50
Somersby apple cider	\$9.50
Mountain Goat	\$10.00

