

DRINKS

COFFEE

House Blend by Four Rascals Coffee	
Regular	5.5
Large	6
Short / Long Black / Macchiato / Piccolo	5
Magic / Mocca	5.5
Soy / Almond / Oat / Lactose-Free	0.5
Extra Shot	0.5
Over Ice	6.5
Iced Coffee (Ice Cream)	7.5

NOT COFFEE

Prana Sticky Chai	6
Dirty	6.5
Over Ice	7
Somage Matcha	6
Dirty	6.5
Over Ice	7
Kali Original Hot Chocolate	5.5
Regular	6
Large	7
Over Ice	5
Love Tea	
English Breakfast / French Earl Grey / Moroccan Mint / Jasmine Green / Lemon Grass & Ginger	



CHILLED

Milkshakes	7.5
Chocolate / Strawberry / Vanilla / Hazelnut / Caramel / Tiramisu / Matcha	
Fresh Orange Juice	6.5
Still Water 500ml	3.5
Coca Cola / Coke Zero	3.5
Bundaberg	5
Lemon, Lime & Bitters / Blood Orange / Traditional Lemonade / Ginger Beer	

Fees Apply for All Cards / No Amex Transactions
10% Sunday Surcharge / 15% Public Holiday Surcharge

FOOD - BREAKFAST & LUNCH

Kitchen Closes at 2:30pm

Toast - \$10

Rye, Pumpkin, Gluten-Free or Fruit Toast.
Choice of Seasonal preserves: Jam, Marmalade, Nutella or Vegemite
(VG) (V) (GFO +2)

2 Eggs on Toast - \$18

Rye, Pumpkin, Gluten-Free Toast with a choice of Poached, Fried or Scrambled Eggs
Hollandaise / Spinach / Extra Egg \$4
Grilled tomato / Mushroom / Feta / Avocado \$5
Bacon / Smoked Salmon \$7
(VG) (GFO +\$2)

Widdle Waffle - \$12

Chocolate Waffle with Whipped Cream
Add Ice Cream \$3
Add Stewed Berries \$5
(VG)

Little Gordon Waffle - \$22

Chocolate Waffle, Chocolate Fudge, Maltesers, Stewed Berries, Whipped Cream and Ice Cream
(VG)

Chilli Scrambled Eggs - \$24

Rye Toast, Freshly Grated Grana Padano, Truffle Oil, Chilli & Chives
*Vegan Option with Tofu & Vegan Cheese
Add Bacon / Smoked Salmon \$7
(VG) (V-opt) (GFO +\$2)

Smoked Salmon Benedict - \$20

Rye Toast, Smoked Salmon served with 2 Poached Eggs, Hollandaise Sauce, Spinach
Add Mushroom \$5
Add Bacon \$7

Little Gordon Benedict - \$20

Rye Toast, Grilled Virginia Ham served with 2 Poached Eggs, Hollandaise Sauce
Add Mushroom \$5
Add Bacon \$7

Smashed Avo - \$23

Rye Toast, Cherry Tomatoes, Feta, Sliced Radish, Beetroot Relish, Poached Egg
Add Extra Poached Egg \$4
(VG) (V-opt) (GFO +\$2)

Little Granola - \$20

Toasted Granola, Vanilla-Infused Pear, and Seasonal Berries served with a Choice of Warm Soy/Oat/Almond/Full Cream/Lite or Lactose-Free Milk
Add Maple Syrup / Honey \$0.50
(GF) (V) (VG)

Roasted Pumpkin - \$22

Spiced Roasted Pumpkin, Grilled Broccoli, Hummus, Fried Chickpeas, Feta, Toasted Pepitas, Chilli Oil & Fresh Herbs
(VG) (V-opt)

Chicken Breast Roulade - \$28

Rolled Chicken Breast served with Seasonal Vegetables and Red Currant Jus
(GF)

Roasted Pork - \$30

Honey & Spice Roasted Pork with Pumpkin Puree, Greens & Charred Onions
(GF)

Braised Beef Cheeks - \$34

12 hours Braised Beef Cheeks served with Potato Mash, Pickled Radish, Seasonal Greens & Salsa Verde
(GF)

Add Ons

Hollandaise / Spinach / Egg \$4
Grilled Tomato / Mushroom / Feta / Avocado \$5
Bacon / Smoked Salmon \$7
Extra Slice of Toast \$2

VG - Vegetarian, V - Vegan, V-opt - Can be made Vegan, GF - Gluten-Free