

BREAKFAST | 8.00AM - 10.30AM

EGGS YOUR WAY \$15

Fried, Poached or Scrambled Eggs cooked to your liking with a Buttery Sourdough
+Mushroom 6.5, +Tomato 3.5, +Salmon 7.5,
+Hashbrown 3.5, +Bacon 3.5, +Sourdough 3.5

HONEY MOON EGGS \$22

A delicious twist of Classic Eggs Benedict, Asparagus, Champagne Ham, Buttery Toasted Croissant, Hollandaise Sauce

ANN ST SMASHED AVO (GF) \$25

Buttery Sourdough, Velvet Hummus, Poached Egg, Spiced Avocado Mousse, Grilled Haloumi Cheese, Wedge of Lemon, Dusted with Fried Garlic, Micro Greens

LIGHT MEALS

NASI GORENG (VEGAN-OPTIONAL/GF) \$16

Bali Fried Rice, Asian Greens, Fried Shallot, Fried Garlic, Sweet Soy, Siracha Sauce, Fried Egg
+Chicken 8, +Pork 8

CHIC PEA & QUINOA SALAD (GF/N/DF) \$17.9

Spinach, Confit Tomato, Corn, Candied Walnuts
Balsamic Glaze

TRENDY CEASAR (GF-OPTIONAL) \$15.9

Poached Egg, Roasted Pumpkin, Cos Lettuce, Bacon & Croutons, Ceasar Dressing
+ Grilled Chicken 8
+ Avocado 6

TREN D

LUNCH EXPRESS \$23.90 COMPLIMENTARY SOFTDRINK CHOOSE ONE OF YOUR FAVOURITE DISHES

BUTTER CHICKEN & RICE (gf)

or

VEGE WRAP W FRIES (v)

or

TRADIES BURGER W FRIES

or

LEMONGRASS PORK NOODLES

TRENDY FLATBREAD PIZZA

MARGHERITA PIZZA V \$22

Confit Tomato, Mozzarella Cheese, Basil, Napoli Sauce, Olive Oil

NO MEAT (VEGAN) \$22

Vegan Cheese, Mushroom, Confit Tomato, Roasted Capsicum, Olives Rocket, Spice Mayo

CHICKEN & PESTO \$24

Blistered Tomatoes, Wild Mushrooms, Onions, Spinach & Mozzarella Cheese, Roasted Pumpkin

CLASSIC PEPPERONI \$22

Red Onion, Mozzarella, Smokey BBQ Sauce

MEAT LOVERS \$26

Chorizo, Pepperoni, Chicken, Smokey BBQ Sauce, Caps, Onions, Mustard Mayo

MAINS

CHICKEN QUESADILLAS \$18

Peri Peri Chicken, Corn Salsa, Sour Cream, Guacamole, Salad

WAGYU BURGER WITH THE WORKS \$20

Wagyu Patty, Fried Egg, Bacon, Greens, Red Onions, Gherkins, Lettuce, Tomato, Mustard Mayo, Fries

STICKY PORK BELLY BURGER \$19

Cucumber, Cabbage Slaw, Coriander, Kewpie Mayo Hoi Sin Sauce, Fresh Chili, Red Onion, Fries

BEER BATTERED FLATHEAD \$19

Salad, Fries, Tartare Sauce, Lemon Wedge

CALAMARI \$19

Salad, Fries, Tartare Sauce, Lemon Wedge

STEAK & WILD MUSHROOMS (GF) \$38

Miso Glaze Rump Steak (MSA), Garlic Mash, Salad, Redwine Jus

THAI BARRAMUNDI (GF/DF) \$28

Oven Baked Barramundi, Roasted Pumpkin Puree, Coconut Gravy, Lemongrass, Onions, Coriander, Fresh Chillis, Fried Garlic & Shallots

SIDES

TRENDY FRIES (V) \$14

Peri Peri Seasoning, Siracha Mayo
+Loaded with Melted Cheese & Bacon 6

CALAMARI (8PC) \$12

Island Dressing, Lemon Wedge