

daydreamers

Noisette toast	8.5	Chilli scrambled eggs	22	Super kale salad	21.9
Sourdough, multigrain or fruit with your choice of butter, Vegemite, preserves, Nutella		Pork kassler, spring onion, fried shallots, pistachio pesto, feta cheese, togarashi on toasted sourdough (GFO)		Pickled cauliflower, beets, grilled sweet corn, trio quinoa, tomatoes, fresh herbs, shaved broccoli, avocado, goji berry, inca berry, goats cheese, and citrus dressing (V,GF,VGA)	
+ Gluten free	2	Breakfast burger	20	+ Poached egg	3
Toasties		Fried egg, bacon, jalapeño Monterey Jack cheese, kale, tomato, chipotle maple glaze and beer battered chips		+ Chicken	6
<i>All sandwiches are premade and can't be altered</i>		MAKE IT VEGETARIAN		+ Smoked salmon	7
- Cheese, tomato on sourdough	10	by replacing bacon with mushroom or halloumi (V)		Capsicum and chorizo baked egg	23
- Ham, cheese, tomato, and pesto on sourdough	11.5	Smashed avocado	20	Baked egg in tomato, capsicum, chorizo, fresh herbs, topped with feta, togarashi and nutty dukkah served with toasted sourdough (GFO)	
- Bacon, egg, tomato relish, and cheese on multigrain bread	12	Zesty smashed avocado with feta, lemon myrtle nutty dukkah, toasted seeds, pomegranate, and beetroot hummus on grain toast (GFO, V, VGO)		Chicken bao	23
- Ham, trio cheese, pickles, tomato relish, and aioli on sourdough	12.5	+ Egg	3	Soft bao bun with fried chicken, asian slaw pickled ginger, cucumber, coriander, chilli, topped with chipotle mayo	
- Poached chicken, avocado, cheese and mayo on sourdough	14	+ Tofu	4	Large beer battered chips	10.9
- Hot buffalo roasted chicken, American cheese, pickle, bacon on sourdough	14	+ Smoked Salmon	7	with dill salt and aioli	
- Sautéed mushroom, caulilini, vegan cheese, salsa verde aioli on rye bread (VG)	14	Mango cheesecake hotcakes	22	Free range eggs your way	12
Vegan cherish bowl	19.9	Lime curd, berries, marscapone creme, maple syrup and shortbread biscuit crumble with black sesame brittle and popping pearls		Sides	
With avocado, pumpkin, cherry vine tomato, tofu, noodles, asparagus, Dutch carrots, mango salsa, mushrooms, toasted seeds, spinach, vegan mayo and raspberry vinaigrette (VG)		Mushroom madness	23	An egg, hot sauce,	3ea
+ Egg	3	Loaded fresh mushroom with asparagus, avocado, hummus, feta, poached egg and lemon myrtle nutty dukkah on multigrain toast (GFO, V, VGO)		tomato relish, hollandaise	
+ Chicken	6	+ Bacon	5	Wilted spinach, tofu, roasted mushrooms, roasted tomato	4ea
+ Smoked Salmon	7	+ Halloumi	5	Bacon, chorizo, avocado, goats cheese, feta, halloumi	5ea
Coconut and pear porridge	19.9	+ Smoked Salmon	7	Smoked salmon	7
Rhubard, fresh berries, goji berries, apple, granola, Canadian maple (V, VG)		Pasta	23	Chicken	6
Breakfast pavlova	21	Zucchini noodles and spaghetti with pistachio pesto, pine nuts, cherry tomatos, fresh chilli and basil (V, VGO)		Gluten free bread	2
Poached stone fruit, mascarpone cream, nutty granola, passion fruit coulis with popping pearls, and black sesame brittle		+ Chicken	6	Kids Menu	Age 12 and under
Super greens	23	Wagyu beef burger	21	Scrambled eggs on toast	10
Wilted kale, spinach, broccolini, asparagus, green beans, avocado, feta, poached egg, nutty dukkah, multigrain toast (GFO, V, VGO)		with tomato chutney, lettuce, special burger sauce, and swiss cheese with beer battered steak house chips and aioli		Three chicken fingers	10
+ Tofu	4	+ Fried egg	3	with ketchup and chips	
+ Chicken	6	+ Bacon	3	Kids hot cakes	11
+ Smoked Salmon	7	Pulled pork benedict	23	with maple, ice cream and sprinkles	
		Slow cooked pork shoulder, thick cut brioche, mushy peas, poached eggs, apple sauce, red wine hollandaise, crumbs topped with grated apple. (GFO)		Mini cheeseburger	11
				with ketchup and chips	

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Specialty Coffee – House blend Regular 4.5 | Large 5.5

- Black
- White
- Hot chocolate

Seasonal single origin

- Black 5
- Batch Brew 5.5
- Cold Brew 5.5

Extras 50c

- Large
- Decaf
- Honey
- Chocolate
- Vanilla
- Caramel
- Hazelnut
- Extra Shot
- Soy
- Lactose Free Milk

\$1

- Almond Milk
- Coconut Milk
- Oat Milk

Check out our display cabinet for a range of cakes and other desserts

Hot Drinks 5.5

- Matcha Latte
- Golden Turmeric Latte
- Prana Chai

Tea 4.8

- English Breakfast
- Earl Grey
- Green
- Chamomile
- Lemongrass and Ginger
- Peppermint

Milkshakes 7.9

- Vanilla
- Chocolate
- Strawberry
- Espresso
- Salted Caramel
- Nutella
- Thickshake 2

Super Smoothies 12.5

PURPLE

Acai, mango, mixed berries, banana, chia, coconut water

GREEN

Mango, kiwi, banana, kale, spinach, coconut water, chia

PINK

Pitaya, banana, mixed berries, coconut milk, chia

Freshly Squeezed Orange Juice 8.5

Cold Drinks 5.2

- Coke
- Coke Zero
- Lemonade
- Squash
- Tonic Water
- Lemon Lime and Bitters
- Ginger Beer
- Sparkling Water Bottle 4.5
- Kombucha 6
- Iced Long Black 5
- Iced Latte 5
- Iced Coffee 7
- Iced Chocolate 7
- Iced Mocha 7.5

Wine & Beer

- Red Wine 180ml piccolo 9.8
- White Wine 180ml piccolo 9.8
- Moscato 200ml piccolo 10.8
- Sparkling 200ml piccolo 10.8
- Prosecco 200ml piccolo 10.8
- Rosé 200ml piccolo 10.8

Large red and white wine bottles available, please enquire with the staff

On Tap

- Moon Dog Larger (4%) 9
 - Carlton Draught (4.5%) 10
 - Moon Dog Ginger Beer (4%) 9
 - Moon Dog Seltzer (4%) 9
- (enquire with staff for flavours)*

Spirits

House spirits available, enquire with staff