

## HOT BEVERAGES

### COFFEE

#### Signature 100% Rainforest Alliance Certified Blend, or Decaf

		M	G
Cappuccino, Flat White, Latte, Mochaccinno,	<i>Cup</i>	\$4	\$5
Long Black, Short Black, Piccolo, Macchiato, Ristretto, Hot Chocolate, Chai Latte	<i>Mug</i>	\$4.7	\$5.9

### EXTRAS

Coffee Shot, Soy Milk, Almond Milk, Coconut Milk, Lactose Free Milk, Malt, Cream, Marshmallows or Syrup		\$0.8	\$1.2
---	--	-------	-------

### TEA

#### Bun Organic Tea

English Breakfast, Earl Grey, Green, Masala Chai,	<i>Cup</i>	\$4	\$5
Peppermint, Chamomile	<i>Pot</i>	\$4.7	\$5.9

## COLD BEVERAGES

Ice Coffee		\$6	\$8
------------	--	-----	-----

Iced Latte		\$6	\$8
------------	--	-----	-----

Classic Milkshake		\$6	\$8
-------------------	--	-----	-----

Banana, Chocolate, Caramel, Oreo, Strawberry, Vanilla, Nutella, Malt, Espresso

Thickshake		\$7	\$9
------------	--	-----	-----

Banana, Chocolate, Caramel, Oreo, Strawberry, Vanilla, Nutella, Malt, Espresso

### FRESH JUICES

Orange Only		\$8	\$10
-------------	--	-----	------

Nothing but fresh OJ

Green Recovery		\$8	\$10
----------------	--	-----	------

Kale, cucumber, mint, apple

Tropic Thunder		\$8	\$10
----------------	--	-----	------

Apple, orange, pineapple, cucumber

Flamingo		\$8	\$10
----------	--	-----	------

Watermelon, strawberry, lime, apple, mint



# CAFE MENU

**CAFE**  
**MENU**

## ESSENTIALS

	M	G
<b>TOAST</b>		
Raisin Toast, White, Wholemeal, Multigrain (2 slices) served with butter, honey, jam, Nutella or Vegemite	\$4.5	\$5.5
Gluten Free & Turkish bread additional	\$0.8	\$1
<b>CROISSANT</b>		
Toasted with butter, honey, jam, Nutella or Vegemite	\$5.9	\$7.9
Toasted with ham and cheese	\$6.9	\$8.9
<b>BLT</b>	\$12	\$15
Grilled rasher bacon, lettuce, tomato and smokey BBQ sauce on toast		
<b>AVOCADO SMASH (V)</b>	\$16	\$20
Seasoned avocado, hemp seed dukkah, fetta & goji berries on pumpkin sourdough with balsamic reduction		
- Add Bacon	\$3	\$4
<b>STACKED BREAKFAST BURGER</b>	\$16	\$20
Bacon, avocado, swiss cheese, bourbon bacon jam, tomato chutney, rocket and fried egg on a Turkish roll		
<b>PUMPKIN, SPINACH &amp; FETTA FRITTERS (V)</b>	\$16	\$20
Stacked with avocado, black bean & corn salsa, seed medley, rocket and house-made chilli jam		
- Add Bacon	\$3	\$4
<b>BODEGA BREKKY BURRITO</b>	\$16	\$20
Toasted tortilla with scrambled egg, baby spinach, Mexican cheddar, chipotle, chorizo, guacamole and tomato salsa		

## TOASTIES

<b>HCT</b>   Smoked ham, mature cheddar and tomato	\$8	\$11
<b>HCP</b>   Smoked ham, mature cheddar and pineapple	\$8	\$11
<b>CCA</b>   Chicken breast, mature cheddar and avocado	\$8	\$11

## TURKISH MELTS

<b>QUEENSLANDER</b>   Loaded with ham, pineapple and jack cheese blend	1 Slice	\$9	\$13.5
	2 Slices	\$10.9	\$14.9
<b>TURKEY CLUB</b>   Roast turkey breast, smokey bacon, mature cheddar, chipotle and cranberry	1 Slice	\$9	\$13.5
	2 Slices	\$10.9	\$14.9
<b>PESTO CHICKEN</b>   Chicken breast, pesto, avocado, semi-dried tomatoes, mozzarella	1 Slice	\$9	\$13.5
	2 Slices	\$10.9	\$14.9

## FAVOURITES

<b>SOUP OF THE DAY (GFR)</b>	\$7	\$10
Served with a fresh baked dinner roll		
<b>LASAGNE (VO)</b>   House-made premium beef or pumpkin, ricotta and spinach, served with a garden salad	\$13.9	\$17.9
<b>NACHOS (GF) (VO)</b>   House-made mild beef chilli con carne, corn chips, black beans, Mexican cheddar, salsa, guacamole and sour cream	\$16.5	\$20.5

## BREAKFAST

Available everyday until 10am

	M	G
<b>BREAKFAST YOUR WAY (V) (GFR)</b>	\$13	\$17
2 eggs poached, scrambled, boiled or fried with smokey tomato relish and sourdough		
<b>PORK BELLY EGGS BENNY (GFR)</b>	\$18	\$22
Honey glazed pork belly, crispy potato hash, poached eggs, greens, hollandaise, black sesame, crackle crumb		
<b>CHILLI CHEESE SCRAMBLE (GFR)</b>	\$16	\$20
Scrambled eggs, smashed avocado, XO mushrooms, soft herbs, fetta, crispy shallots and house-made chilli jam on pumpkin sourdough		
<b>GREEN BREAKFAST BOWL (V, GF)</b>	\$16	\$20
Golden quinoa, sauerkraut, kale, fennel, charred broccolini, beetroot hummus, poached eggs, sumac and hemp seed dukkah		
<b>BERRY BLISS HOT CAKES</b>	\$16	\$20
Fresh berries, coconut & macadamia granola, acai sorbet, boysenberry gel, maple syrup		
<b>ADD-ONS</b>		
Eggs (2) poached, scrambled, boiled or fried	\$3	\$4
Smokey Bacon	\$3	\$4
Smashed Avocado	\$3	\$4
Hash Browns [4]	\$3	\$4
Chicken & Honey Chipolatas [3]	\$3	\$4

## SNACKS

Available Sunday - Thursday 11am - 9pm  
Friday & Saturday 11am - 10pm

<b>BEER BATTERED FRIES (V) (GFR)</b>		
Served with aioli		
Small	\$5.9	\$8.9
Large	\$7.9	\$10.9
- Add rich gravy	\$1	\$2
<b>SEASONED WEDGES (V)</b>	\$8.9	\$11.9
Served with sweet chilli and sour cream		
<b>MAKE THEM LOADED WEDGES</b>	\$10.9	\$14.9
Served with melted cheese, crispy bacon & shallots		
<b>PORK &amp; PRAWN DUMPLINGS [6]</b>	\$8.9	\$11.9
Pan fried pork & prawn gyoza with chilli sesame sauce, shallots		
<b>KARAAGE CHICKEN SKEWERS [4] (GFR)</b>	\$16	\$21
Ginger chicken, shoyu sauce, jasmine rice, kewpie mayonnaise, shallots		
<b>VEGAN BOMBAY CAULIFLOWER BITES (GFR)</b>	\$16	\$21
With chickpeas, baby spinach, pickled onion, vegan aioli		
<b>SZECHUAN &amp; LIME SQUID (GFR)</b>	\$16	\$21
Wombok & cabbage slaw, shallots, yuzu mayonnaise		
<b>CRISPY COCONUT PRAWNS [5]</b>	\$20	\$25
Panko crusted prawns with a lychee & cucumber salad, Thai dressing, mango aioli		
<b>BEEF SLIDERS [3]</b>	\$16	\$21
Beef patties, lettuce, tomato, cheddar, pickles, aioli and tomato chutney on mini brioche buns		

(GF) Gluten Free, (V) Vegetarian, (GFR) Gluten Free on Request, (VO) Vegetarian Option  
Prices shown are M - Member & G - Guest | Surcharge applies on Public Holidays.

\*Please note all sandwiches can be made with Gluten Free Bread, but are assembled in areas where traces of gluten may be present. Please make staff aware of any allergies or dietary requirements when placing your order.