



MENU

ESPRESSO STATION 3121



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CAFFE MENU

COFFEE

Cappuccino / Café latte/ Flat white/ Long black/
Piccolo latte/ Café Mocha/ Magic/ Hot
Chocolate/Espresso/ Long mac/ Short mac

	SMALL	MEDIUM	LARGE
	\$5.00	\$5.50	\$6.50
Baby chino		\$2.50	
Extra shot		\$0.50	

ICED DRINKS

Iced chocolate/ Iced mocha. (Milk of your choice + topped with Ice cream)	\$8.00
Iced Chai / iced Latte/ Iced Matcha (Milk of your Choice)	\$6.50

MILKSHAKES WITH WHIPPED CREAM

hocolate/ Strawberry/ Banana/Caramel/ Vanilla/ Blue heaven	KIDS/LARGE \$5.5/\$7
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FRESHLY SQUEEZED JUICES \$8.00

Fresh OJ - Fresh orange juice.
Green day – apple, celery, spinach, lemon.
Healthy habit – beetroot, apple, celery, lime.

Orange morning – orange & carrot, ginger.
Make your own – Any Four Ingredients.

SMOOTHIES \$8.00

Red Paradise – banana, mixed berries, milk.
Tropical Night – mango, banana, tropical juice
Acai dream – acai, banana, honey, milk

SOFT DRINKS	\$3.50
SPARKLING WATER (San Pellegrino -750ml)	\$7.50

PREMIUM CHAI WITH YOUR CHOICE OF

	MILK	SMALL	MEDIUM	LARGE
Classic chai		\$5.00	\$5.50	\$6.30
Matcha latte		\$5.50	\$6.00	\$6.80
Prana Chai		\$5.50	\$6.00	\$6.80
Dirty Chai		\$5.50	\$6.00	\$6.80

TEA

	SMALL	MEDIUM/POT
	\$5.00	\$5.50
English breakfast /Peppermint/ Gunpowder Green/Earl Grey/Lemongrass & Ginger Chamomile		

EXTRAS

Decaf/ vanilla/Hazelnut/ Caramel	\$0.90
Almond/ Lactose free/ Soy /Oat milk	\$0.90

15% surcharge applies on public holidays

ALL DAY MENU

BIG BREAKFAST GFO	\$26.5
Two eggs your way, w grilled tomato,mushrooms, avacado, hash brown, chipotle, bacon,& spinach served w choice of bread	
VEGGO BIG BREAKFAST GFO	\$25.5
Two eggs your way, Halloumi, avocado, hashbrown, tomato & mushrooms, spinach w choice of bread	
DULCE DE LECHE PANCAKES	\$23.5
Tripple stack buttermilk pancakes w Argentinian caramel, caramelized banana, strawberries, walnuts & ice cream	
ATLANTIC EGGS GFO	\$22.5
Served on thick sourdough w smoked salmon,spinach, two FR poached eggs and HM hollandaise sauce	
EGGS BENEDICT GFO(Add bacon \$4.5/ salmon \$5)	\$21.5
Served on English muffins w leg ham 2 fr poached eggs and HM hollandaise sauce	
CHILLI SCRAMBLE GFO	\$20.5
Fiery chilli scramble eggs infused with zesty kick of chilli. Serve with fresh herbs on thick sourdough	
ACAI BOWL GFO	\$20.5
Acai blended base, w toasted granola, fresh fruits, honey and coconut crumb, goji berries.	
SMASHED AVO GFO	\$20.5
Served on sourdough w cherry tomato, rocket, fetta, two fr poached eggs & balsamic reduction	
BREAKKY BURGER	\$16.5
Crispy bacon, hash brown, fried egg, tasty cheese and relish	
EGGS ON TOAST GFO	\$14.5
Two free range eggs poached/ scrambled/ fried	
TOAST FRUIT/ SOURDOUGH /MULTIGRAIN/ GLUTEN FREE	\$10.5
Served w butter and jam/ Vegemite	
KIDS	
PANCAKE:- Served with mappal syrup and ice cream	\$15
Chicken nuggets & chips	\$10
Ham and cheese sandwich	\$9.5
EXTRAS :- Tomato/ Hollandaise/ Spinach/ Fetta/ Egg/ Hashbrown	\$3.0
Bacon/ Ham/ Mushroom/Avacado/ Chipotle sausage	\$4.0
Smoked Salmon	\$5.0



☆☆☆ PREMIUM SCOTCH FILLET ☆☆☆	\$32.5
320-350 gm of premium quality grass fed black angus scotch fillet served w red wine jus, chips & salad.	
CHICKEN PARMIGIANA OR SCHNITZEL	\$24.5
Panko crumbed whole-chicken breast, buffalo mozzarella, napoli sauce, italian coleslaw & chips	
CRISPY LEMON PEPPER CALAMARI	\$17.5
Served w rocket & cherry tomato salad, aioli & lemon wedge	
CHEESE BURGER	\$15.5/add chips \$4
Home-made beef patty, melted cheddar cheese, lettuce, pickles, tomato, onion w kewpie mayo & ketchup	
VEGGO BURGER	\$15.5/add chips \$4
home made veggie patty w melted cheese, lettuce, tomato, onion, pickles, kewpie mayo & ketchup	
SOUTHERN FIRED CHICKEN BURGER	\$15.5/add chips \$4
House crumbed chicken breast w American cheddar, chipotle coleslaw	
FRIES :- Served w tomato sauce	(Kids \$5.5/ Large \$9)
LUNCH EXTRAS:- Bacon/Aioli/Cheese	\$2.5
Extra patty	\$4.0
DESSERT	
STICKY DATE PUDDING	\$14.5
Home-made sticky date pudding served w butterscotch and vanilla bean ice cream	

THICK GRILLED SANDWICHES

(We use variety of breads including focaccia, sourdough & darkrye)

STEAK SANDWICH	\$20.5
w 170-gram grass fed scotch steak w English mustard, tasty cheese & grilled tomato	
ITALIAN SANDWICH	\$17.5
Freshly sliced prosciutto, fio de maso (Italian cheese), pickled-roquette & red pepper chilli jam	
THE REUBEN	\$17.5
Butcher's pastrami, American cheddar, sauerkraut, Russian sauce	
CHICKEN SANDO	\$16.5
Kewpie mayo & herbs coated poached chicken breast & tobasco	
HALLOUMI FOREST SANDWICH	\$16.5
Grilled Halloumi & mushrooms, avocado, roquette & caramelised-onions	
TRADIES CHOICE	\$15.5
Grilled middle bacon, tasty cheese & 2 fried eggs w BBQ sauce	
CHEESE AND AVOCADO	\$15.5
American Cheddar and tasty cheese, avocado	

HEALTHY BOWLS / VEGAN FRIENDLY OPTION

☆☆☆ SMOKED & GREEN POWER BOWL ☆☆☆	\$23.5
Smoked salmon, steamed kale, smoked broccoli, avocado, two free range poached eggs , toasted sunflower & pumpkin seeds	
CITRUS-KISSED FENNEL & BEET QUINOA BOWL	\$18.5
Roasted beetroots, quinoa, fennel, walnuts, roquette, pumpkin, danish fetta & citrus dressing w poached or crumbed chicken	
VEGETARIAN ROASTED BOUNTY BOWL	\$18.5
Roasted, pumpkin, zucchini, carrots, potatoes, red capsicums, baby spinach, pine nuts, Danish fetta & balsamic dressing w poached or crumbed chicken	
NUTRITIOUS GRAINS BOWL	\$18.5
Quinoa, avocado, cucumber, chickpeas, corn, onions, tomatoes, croutons, lettuce, fresh pomegranate, yogurt dressing w poached or crumbed chicken	
TOASTED GREEN BOWL	\$18.5
Garlic & chilli oil toasted broccoli & green beans w lemon-tahini, kale, reddish, cherry tomato, boiled eggs & homemade dukka	

GF- GLUTEN FREE, GFO-GLUTEN FREE OPTIONAL, V- VEGAN (OPTION AVAILABLE)

Please advise if you have allergies. Due to the nature of cooking and food prep, we are unable to guarantee absence of allergens.

15% surcharge applies on public holidays