

BREAKFAST

Monday - Friday 7.30 a.m.

Poached eggs and double smoked bacon on sourdough toast | \$16.9
two eggs, tomato relish, grilled tomato & sourdough

Avocado on sourdough | \$14.9

house made labneh, popped red quinoa, lemon wedge & herb olive oil
- add one egg \$2.5, add two eggs \$5

Crispy potato & sausage | \$17.9

italian style sausage, two fried eggs, mustard dressing, shallots and parmesan cheese

Savoury mince | \$17.9

two fried eggs, cherry tomatoes & toast

Plum rosti breakfast | \$17.9 (LG) (V)

two potato and feta rosti, wilted spinach, poached eggs, hollandaise sauce **or with bacon** | \$21.9

Eggs benedict with double smoked bacon | \$18.9

two poached eggs on sourdough with wilted spinach & hollandaise

Eggs benedict with pork belly | \$19.9

two poached eggs on sourdough with spinach & hollandaise

Eggs benedict with smoked salmon | \$19.9

two poached eggs on sourdough with wilted spinach & hollandaise

Field mushrooms | \$19.9 (GF/V)

zucchini, kale & garlic filling, house made labneh, semi dried tomato, basil and cashew tapenade, poached eggs

French toast | \$21.9

brioche, poached pears, creme anglais, berry coulis, mascarpone, slivered almonds & fresh seasonal fruits

ADDITIONS

scrambling of eggs | gluten free bread add extra | \$1.5

extra egg | slice sourdough | \$2.5 potato rosti | \$3.5

avocado | mushrooms | \$4

two eggs | bacon | haloumi | pork belly \$5 | smoked salmon \$6

Sides do not constitute as a meal and it is only an add on to a meal ordered

ALL DAY

Plum's homemade granola | \$16.9

panna cotta, passionfruit curd served with milk of your choice

Vegetarian quiche of the day | \$14.9 (V)

made in house and served with a side salad

Homemade banana and walnut bread with butter curls | \$6.5

Sweet or Savoury muffins | \$6.0

Fig and hazelnut fruit toast (2) | \$10.9

homemade lemon curd and butter curls

HOT DRINKS

Espresso | \$3.8

Macchiato | Long Black | \$4.0

Cappuccino | Latte | Flat white | \$4.2

Kali hot chocolate | Cinnamon chai latte | Mocha | \$4.8

Babychino | \$1.5

Take away coffees -

(8 oz) **one shot** \$4.2 (10 oz) **two shots** \$4.5 | (12 oz) \$4.8

marshmallows, bonsoy, almond, lactose free, extra shot, mugs, syrups (vanilla, caramel, hazelnut) | \$0.7 extra

Specialty teas | \$4.7

English breakfast, Earl grey, Lemongrass & ginger, Rooibos, Chamomile, Japanese sencha, Peppermint, Hojicha with rice

Maharajah spiced chai | \$4.9 served with honey

COLD DRINKS

Iced long black | \$5.0

(choice of single origin or house blend)

Iced Latte | \$5.5

Iced chocolate float - kali choc, ice, milk, ice cream | \$7.9

Iced coffee float - coffee, ice, milk, ice cream | \$7.9

Soft drinks & Fruit drinks | \$4.9

Diet Coke | Coke | Sprite | Coke (no sugar) | Apple Juice

Tomato juice | Grapefruit tiro | Red orange tiro | Chinotto |

Soda | Ginger ale | Ginger beer | Tonic | Lemon lime bitters

Fresh made juices - made to order | \$8

Orange | Pineapple | Pine & Orange

with mint, ginger or no ice \$0.5

San pellegrino mineral water

250 ml \$4.5 | 500 ml \$7.5 | 1 ltr \$9.5

Fiji still water

500 ml \$4.2 | 1 ltr \$5.5

Remedy sparkling kombucha | \$6.9

Ginger & lemon, Plum cherry, Apple crisp, Lemon, lime & mint

House made iced tea - English breakfast | \$5.9

Milkshakes | \$6.7

Vanilla | Caramel | Chocolate | Strawberry

Thickshakes | \$7.7

Fruit smoothies | \$8.9

Banana, Mixed forest berries, Mango

Green smoothie | \$9.0

coconut water, ginger, spinach, banana, mango, cucumber

Fruit frappes | \$8.9

Energiser - *mango, banana, pineapple*

Summer - *strawberry, mango, banana*

Very berry- *mixed berries, strawberries & vanilla*

Please be advised that due to speed of service we will be unable to make alterations to our menu, add on or sides are available. Our staff can assist with alternatives or recommendations with any food allergies.

We locally source our produce

Wellauers butcher | Bear bones coffee | B & D fine foods | Bella's Market

G.S.T. Inclusive – One bill per table & 15% surcharge on Public Holidays



cafe • bar • bistro

LUNCH

Monday - Sunday from 11.30 a.m. - 3.30 p.m.

Thursday - Saturday from 11.30 a.m. - 5.00 p.m.

Roast vegetable stack | \$19.9 (V) (GF)

rosemary roasted sweet potato, grilled eggplant, zucchini, roasted capsicum, mushroom, haloumi and balsamic glazed pesto

Open faced smoked salmon sandwich | \$19.9

smoked salmon, rocket, cucumber, red onions, baby capers and dill cream cheese

Vegetarian burger | \$18.9 (V)

lightly spiced vegetarian patty on a milk glazed bun, grilled eggplant, sauteed mushrooms with a mango and chilli mayo

-side of sweet potato wedges or chips | \$4.0

Lamb burger | \$18.9

on a milk glazed bun with korma spiced lamb patty, spinach, onion, grilled sweet potato and minted yoghurt dressing

-side of sweet potato wedges or chips | \$4.0

Thai beef salad | \$24.9

marinated beef fillet slices, warm vermicelli noodles, coriander, carrots, bean sprouts, cherry tomato, nam jim sauce, crushed peanuts & crispy fried shallots

Chilli prawn & chorizo fettuccini | \$24.9

garlic and chilli, olive oil base and parmesan cheese

Beer battered fish & chips | \$22.9

with tartare dipping sauce and garden salad

Steak sandwich on turkish | \$24.9

tender rib fillet beef, onion jam, mushrooms, crisp salad & BBQ sauce

-side of sweet potato wedges or chips | \$4.0

Salt & pepper squid | \$22.9 (GF)

shredded chinese cabbage, bean sprouts, carrot, red onion, roasted cashews, pickled ginger, lime palm vinaigrette

Traditional caesar salad | \$19.9

cos lettuce, bacon, egg, anchovy, caesar's dressing, croutons & shaved parmesan cheese *or with chicken, prawns or squid add extra \$5.0*

Spaghetti bolognese | \$19.9

traditional sauce made with beef and served with parmesan cheese

Market fish of the day | \$32.9

please ask our staff for the special

Vegetarian quiche of the day | \$14.9 (V)

made in house and served with a side salad

TO SHARE

Classic bruschetta | \$12.9 (V)

House dips | \$14.9 (V)

Panko crust arancini balls (4) | \$14.9 (V)

truffle mushroom & mozzarella cheese

Beer battered chips with aioli | \$12.9

Sweet potato wedges with sweet chilli & sour cream | \$14.9

HOT DRINKS

Macchiato | Long Black | \$4.0

Cappuccino | Latte | Flat white | \$4.2

Kali hot chocolate | Cinnamon chai latte | Mocha | \$4.8

marshmallows, bonsoy, almond, lactose free, extra shot, mugs, syrups (vanilla, caramel, hazelnut) | \$0.7 extra

Specialty teas | \$4.7

English breakfast, Earl grey, Lemongrass & ginger, Rooibos, Chamomile, Japanese sencha, Peppermint, Hojicha with rice

COLD DRINKS

Iced long black | \$5.0

(choice of single origin or house blend)

Iced Latte | \$5.5

Iced chocolate float - kali choc, ice, milk, ice cream | \$7.9

Iced coffee float - coffee, ice, milk, ice cream | \$7.9

Soft drinks & Fruit drinks | \$4.9

Diet Coke | Coke | Sprite | Coke (no sugar) | Apple Juice

Tomato juice | Grapefruit tiro | Red orange tiro | Chinotto

Soda | Ginger ale | Ginger beer | Tonic | Lemon lime bitters

Fresh made juices - made to order | \$8

Orange | Pineapple | Pine & Orange

with mint, ginger or no ice \$0.5

San pellegrino mineral water

250 ml \$4.5 | 500 ml \$7.5 | 1 ltr \$9.5

Fiji still water

500 ml \$4.2 | 1 ltr \$5.5

Remedy sparkling kombucha | \$6.9

Ginger & lemon, Plum cherry, Apple crisp, Lemon, lime & mint

Housemade iced tea - selection of the week | \$5.9

Milkshakes | \$6.7

Vanilla | Caramel | Chocolate | Strawberry

Thickshakes | \$7.7

Fruit smoothies | \$8.9

Banana, Mixed forest berries, Mango

Green smoothie | \$9.0

coconut water, ginger, spinach, banana, mango, cucumber

Fruit frappes | \$8.9

Summer - *strawberry, mango, banana*

Energiser - *mango, banana, pineapple*

Very berry- *mixed berries, strawberries & vanilla*

Mocktails | \$9.9

Virgin Mary - *tomato juice, tabasco, spices*

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DINNER

from 5.00 p.m - 8.30 p.m

Thursday - Saturday

Roast vegetable stack | \$22.9 (V) (GF)

rosemary roasted sweet potato, grilled eggplant, zucchini, roasted capsicum, mushroom, haloumi and balsamic glazed pesto

Vegetarian burger | \$18.9

lightly spiced vegetarian patty on a milk glazed bun, grilled eggplant, sauteed mushrooms with a mango and chilli mayo

Lamb burger | \$18.9

on a milk glazed bun with korma spiced lamb patty, spinach, onion, grilled sweet potato and minted yoghurt dressing

-side of sweet potato wedges or chips | \$4.0

Thai beef salad | \$26.9

marinated beef fillet slices, warm vermicelli noodles, coriander, carrots, bean sprouts, cherry tomato, nam jim sauce, crushed peanuts & crispy fried shallots

Salt & pepper squid | \$24.9 (GF)

shredded chinese cabbage, bean sprouts, carrot, red onion, roasted cashews, pickled ginger, lime palm vinaigrette

Beer battered fish & chips | \$24.9

with tartare dipping sauce

Chilli prawn & chorizo fettuccini | \$26.9

garlic and chilli, olive oil base and parmesan cheese

Chicken fettuccini al funghi | \$24.9

spinach and mushroom in a creamy white wine sauce

Steak special of the day | Market price

please see our specials board

Chicken wrapped in prosciutto | \$32.9

Camembert stuffed chicken wrapped in prosciutto with a rocket, walnut and orange salad with parsley butter sauce

Market fish of the day | Market price

please ask our staff for the special

SIDES

Rocket & walnut salad | \$9.0

Seasonal greens | \$9.0

STARTERS

Classic bruschetta | \$12.9 (V)

House dips | \$14.9 (V)

three house made dips served with toasted sourdough

Garlic pizza | \$12.9 (V)

confit garlic and mozzarella cheese

Panko crust arancini balls (4) | \$14.9 (V)

truffle mushroom & mozzarella cheese

Grilled sea scallops | \$22.9

with cauliflower puree, roast pumpkin and crispy prosciutto

PIZZAS

Margherita | \$18.9 (V)

tomato base, ripe truss tomato, bocconcini, mozzarella, fresh basil

Hawaiian | \$19.9 (V)

tomato base, leg ham, fresh pineapple, mozzarella cheese

Zucca | \$21.9 (V)

confit garlic base, roast pumpkin, pine nuts, mozzarella, caramelised onion, spinach, persian feta

Roasted vegetables | \$21.0 (V)

confit garlic base, potato, pumpkin, beetroot, spinach, feta and mozzarella

Carne | \$22

tomato base, pepperoni, chorizo, prosciutto, olives, rocket, caramelised onion & feta with mozzarella

Pork belly | \$24

bbq sauce base with slow cooked pork belly, camembert, fennel, mozzarella and drizzled with hollandaise on top

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