

UNTIL 11.30 AM

(v) = vegetarian
(GFO) = gluten friendly option*

BREAKFAST

Pastries, Danishes & Muffins (v)	see display
Toast & Preserves (v) (GFO) choose from sourdough ciabatta, whole grain ciabatta or gluten free* bread apricot, berry, blackberry, marmalade, honey, vegemite, peanut butter	\$7
Fruit Toast & Preserves (v)	\$8
Ham & Cheese Toastie (GFO) smoky ham, cheese, sourdough ciabatta, mustard mayo	\$13.5
Granola Bowl (v) (GFO) cinnamon & toasted coconut granola, stewed apple, greek yoghurt	\$16
Freshies Big Brekky (GFO) two eggs your way, two rashers of middle bacon, hash brown, roasted cherry tomatoes, mushrooms, irish sausage, smoky beans, toast	\$29.5
Freshies Veggie Brekky (v) (GFO) two eggs your way, hash brown, avocado, spinach, roasted cherry tomatoes, mushrooms, smoky beans, toast <i>respectfully we ask for you to enjoy your Freshies Brekky as served</i>	\$26.5
Shakshuka Eggs (GFO) poached eggs, smoky beans, grilled chorizo, roasted chickpeas, fetta, sourdough ciabatta without chorizo (v)	\$25 \$22
Bacon & Egg Roll (GFO)	\$18
Eggs your way with toast (v) (GFO)	\$15.5
Bacon & Eggs your way with toast (GFO)	\$20
Eggs Benedict (GFO) two poached eggs, two rashers of middle bacon, wilted spinach, chive, hollandaise, toasted english muffin	\$24
Avo Crush (GFO) avocado, two poached eggs, grilled chorizo, fetta, sourdough ciabatta without chorizo (v)	\$24 \$21
Waffles (v) maple & pecan butter, banana, blueberries, vanilla ice cream, maple syrup	\$22

* We endeavour to cater for gluten intolerance. However, as food is prepared in a kitchen where gluten is present we cannot guarantee the complete absence of allergens.

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Breakfast Add-Ons

\$5.5 each

- middle bacon (2)
- irish sausage (1)
- hash browns (2)
- toast (2)
- roasted cherry tomatoes
- mushrooms
- grilled chorizo
- avocado (1/2)
- eggs (1)

\$4 each

MORNING TEA



Scones with preserves & dollop cream (v)

\$8.5

Pastries, Danishes & Muffins (v)

see display

CHILDREN'S MENU



Toast & Preserves (v) (GFO)

\$4

choose from sourdough ciabatta, whole grain ciabatta or gluten free* bread
apricot, berry, blackberry, marmalade, honey, vegemite, peanut butter

Fruit Toast & Preserves (v)

\$5

Egg your way with toast (v) (GFO)

\$9

Bacon & Egg your way with toast (GFO)

\$11

Avo Crush (v) (GFO)

\$11

avocado, fried egg, sourdough ciabatta

Pancake Stack (v)

\$11.5

banana, caramel, vanilla ice cream

Waffles (v)

\$11.5

banana, berry compote, vanilla ice cream

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MAINS

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Roast Pumpkin Salad (GF)	\$21
roasted pumpkin, avocado, cos lettuce, parmesan, toasted pine nuts, citrus dressing	
add grilled chicken	\$4
Szechuan Pepper Squid Salad	\$26.5
szechuan pepper dusted squid, asian style salad, fresh chilli, nam jim dressing	
Angus Cheeseburger & Chips (GFO)	\$25.5
free form angus patty, cheddar cheese, aioli, salad on brioche bun, with chips	
add bacon	\$3
add egg	\$4
Buttermilk Fried Chicken Burger & Chips	\$25.5
crispy buttermilk chicken breast, cheddar cheese, slaw, sriracha mayo,	
pickled red onion on brioche bun, with chips	
add bacon	\$3
Chicken, Bacon & Avocado Panini (GFO)	\$20
grilled chicken breast, bacon, avocado, spinach, sourdough ciabatta panini	
Beef Cheek Pappardelle	\$28
slow braised beef cheek, tomato sugo, pappardelle pasta, fresh basil,	
cherry tomatoes, parmesan	
Greek Lamb Shoulder	\$29
slow cooked lamb shoulder, brown rice, quinoa, herb salad, labneh,	
pickled red onion, toasted flat bread	
Goats Cheese Tortellini (V)	\$27
rocket & goats cheese tortellini, pumpkin, sage butter, pine nuts, fresh rocket	
Grilled Barramundi (GF)	\$34
grilled barramundi, rocket, pesto potatoes, blistered cherry tomatoes,	
grilled asparagus, bacon lardons	
Fish & Chips	\$24
crispy beer battered goldband snapper, chips, side salad, tartare, lemon	
grilled option (GF)	\$2
Freshies Seafood Experience For Two	per person \$31
crispy beer battered & grilled goldband snapper fillets,	
szechuan pepper dusted squid, grilled garlic prawns, chips, garden salad,	
tartare, lemon, vinegar, minimum two persons	

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SHARES



Experience the joy of sharing with our specially designed 'Shares' menu. Offering a tempting array of dishes, it's best enjoyed by choosing a selection of plates for everyone at the table. We hope you sit back, relax, and enjoy!

Roast Pumpkin & Labneh	\$20
honey roasted pumpkin, rocket, labneh, roasted pepitas, toasted pine nuts, toasted pita bread, vinaigrette	
Greek Lamb Mezze	\$31
slow cooked lamb shoulder, feta cheese, pickled onions, marinated olives, roast capsicum, hummus, served with pita bread	
Prawn Pizza	\$23
banana prawns, basil, red chillies, napolitana sauce, mozzarella on hand stretched pizza base	
Chorizo Pizza	\$23
spanish chorizo, red onion, cherry tomatoes, napolitana sauce, mozzarella on hand stretched pizza base	
Chicken Tacos	\$20
four crispy chicken fillet tacos, avocado, tomato and corn salsa	
Birra Tacos	\$20
four beef brisket tacos, mozzarella, pickled red onion	
Seared Prawns and Chorizo	\$20
banana prawns, spanish chorizo, red chillies, rocket, lemon, olive oil, toasted turkish bread	
Haloumi Sliders	\$17
two brioche buns served with roasted pumpkin, haloumi, rocket, beetroot relish, sriracha mayonnaise	
Bruschetta	\$14.5
two slices of toasted ciabatta served with diced tomato and onion, feta cheese, olive oil, balsamic glaze	
Szechuan pepper dusted squid, black pepper aioli	\$14.5
Crispy coconut torpedo prawns, chipotle mayo	\$14.5
Arancini, mustard mayo (v)	\$14.5
Chips, tomato sauce (v)	\$10.5
Onion rings, sriracha mayo (v)	\$11
Garlic Bread	\$8.5

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DESSERT



- Pavlova** \$12.95
A crispy, fluffy pavlova slice topped with mixed berries and dollop cream, served with a drizzle of berry coulis
- Chocolate Lava Pudding** \$12.95
Warm chocolate fondant served with chocolate sauce, fresh strawberries, and a scoop of vanilla ice-cream
- Caramel Sticky Date Pudding** \$12.95
Warm sticky date pudding served with caramel sauce, crumbled honeycomb pieces, and a scoop of vanilla ice-cream

CHILDREN'S MENU



- Fish & Chips** \$12
battered goldband snapper, chips, tartare, lemon
grilled option (GF) \$2
- Vegetable Lasagne & Salad** (v) \$11.5
- Cheeseburger Slider & Chips** (GFO) \$11.5
- Ham & Cheese Pizza** \$11.5
- Junior Ice Cream Sundae** \$5.5

HOT DRINKS



	Reg	Lge		Reg	Lge
Espresso	\$4.6	\$5.2	Hot Chocolate	\$5.3	\$6.3
Long Black	\$4.7	\$5.3	Mocha	\$5.7	\$6.7
Flat White	\$5	\$6	Babycino	\$1	
Cappuccino	\$5	\$6	Affogato	\$5.7	\$6.7
Latte	\$5	\$6	Pot of Tea	\$5.5	
Short Macchiato	\$4.7		Earl Grey		
Long Macchiato	\$5.2	\$6.1	English Breakfast		
Extra Shot	\$0.9		Ginger & Lemongrass		
Syrup	\$1		Chai		
			Organic Green		
			Orange Pekoe		
			Peppermint		
			Chamomile		
			Jasmine		
Milk Options			Chai Latte	\$5.1	\$6.1
Regular	\$0				
Skim	\$0				
Soy	\$0.5				
Almond	\$0.5				
Lactose Free	\$0.5				
Oat	\$0.5				
Coffee Options					
Regular					
Decaf					

COLD DRINKS



COLD PRESSED JUICES

Orange	\$9
Seasonal Apple	\$9
Strawberry Lemonade	\$9
CABALA	\$9
carrot, beetroot, apple, lemon	
Ginger Tonic	\$9
ginger root, lemon, apple, cayene pepper	

SMOOTHIES

Bananas For You	\$10
banana, milk, yoghurt	
Takes 2 To Mango	\$10
mango, milk, apple juice, yoghurt	
Berry Nice	\$10
mixed berries, milk, apple juice, yoghurt	
UnbeLEAFable	\$10
spinach, cucumber, mint, apple juice, banana	

OLD FASHIONED MILKSHAKES

Strawberry	\$7.5
Banana	\$7.5
Spearmint	\$7.5
Chocolate	\$7.5
Vanilla	\$7.5
Caramel	\$7.5
Iced Latte	\$6.5
Iced Coffee	\$7.5
Iced Mocha	\$7.5
Iced Chocolate	\$7.5
Glass of Milk	\$3.8

SOFT DRINKS

Coke	\$5
Coke No Sugar	\$5
Diet Coke	\$5
Sprite	\$5
Lift	\$5
Fanta	\$5
Ginger Ale	\$5
Tonic	\$5
Soda	\$5
Lemon Lime Bitters	\$6
Lemon Iced Tea	\$6
Peach Iced Tea	\$6

WATER

Sparkling Water 500mL	\$6
Still Water 500mL	\$5

MOCKTAILS

Virgin Mojito	\$10
soda water, simple syrup, mint, fresh lime	
Virgin Sunrise	\$10
orange juice, grenadine, fresh orange	
Shirley Temple	\$10
ginger ale, grenadine, fresh lime	

PACKAGED BEER & CIDER

Corona 4.6%	\$10
Dingo Brewing Lager 4.5%	\$10
Gage Roads 'Single Fin' Summer Ale 4.5%	\$10
James Squire '150 Lashes' Pale Ale 4.2%	\$10
CBCo 'Small Ale' IPA 3.5%	\$11
Cheeky Monkey XPA 4.8%	\$11
Beerfarm IPL 5.2%	\$11
Funk Perth Cider 4.8%	\$11

NON ALCOHOLIC BEER

Heaps Normal	
Quiet XPA <0.5%	\$11

BEER ON TAP

	SCHOONER	PINT
Eagle Bay Brewing Kolsch 4.7%	\$9.5	\$13
Gage Roads 'Side Track' XPA 3.5%	\$9	\$12
Boston Brewing 'Tingletop' Ginger Beer 3.5%	\$10	\$13.5

WHITE

	GLASS		BOTTLE
	SMALL	LARGE	
Dukes 'Single Vineyard' Riesling Porongurup WA, crisp apple, lemon, racy, dry	\$12	\$16.5	\$54
Yealands 'Babydoll' Sauvignon Blanc Marlborough NZ, lifted passionfruit and grapefruit, fresh, expressive	\$11	\$15.5	\$46
Trevelen Farm Sauvignon Blanc Semillon Great Southern WA, tropical fruit, meyer lemon, long finish	\$11.5	\$16	\$46
Pizzini Pinot Grigio King Valley VIC, wildflowers, nashi pear, tangy acid crunch	\$11.5	\$16	\$46
Flametree 'Estate' Chardonnay Margaret River WA, citrus oil, floral notes, dried pear, subtle French oak	\$12.5	\$17	\$49
Forest Hill 'Estate' Chardonnay Mount Barker WA, pear, nougat, nectarine, flinty minerality			\$54

SPARKLING

GLASS

BOTTLE

Castelli 'Estate' Méthode Traditionnelle

Great Southern WA, creamy, biscuity, zesty,
cashew, subtle honey

\$11

\$49.5

Vasse Felix 'Idée Fixe' Brut Rosé

Margaret River WA, pink lady apple skin, delicate
almond biscotti, pomegranate, mandarin

\$68

RED

GLASS

BOTTLE

SMALL

LARGE

Abbey Creek Pinot Noir

Porongurup WA, violet, spice, cherry, plum,
fine tannin, subtle oak

\$12.5

\$17

\$50

Hay Shed Hill 'Morrison's Gift' Bordeaux Blend

Margaret River WA, red cherry, plum, light oak,
spicy tannin

\$12

\$16.5

\$47

Vasse Felix 'Filius' Cabernet Sauvignon

Margaret River WA, blood plum, black cherry,
earthy, nutmeg

\$49

West Cape Howe 'Frankland River' Shiraz

Frankland River WA, dark fruit, chocolate, cherry,
dusty tannin

\$12

\$16.5

\$47

Domaine Naturaliste 'Discovery' Syrah

Margaret River WA, black cherry, boysenberry,
black pepper, ripe tannin

\$56

ROSÉ

GLASS

BOTTLE

SMALL

LARGE

Dukes 'Single Vineyard' Rosé

Porongurup WA, rose petal, strawberry, crisp, dry

\$11

\$15

\$45