

ALL DAY BREAKFAST

Hot Buttered Ciabatta Toast 5.9

With choice of Vegemite | Jam | Marmalade **GFO**

Toasted Blueberry Bagel 9.50

Blueberry Compote | Freeze Dried Fruit | Vanilla Cream

Bircher Muesli 15

Fresh Apple | Coconut Yoghurt | Mixed Berries | Flaked Almonds

GF VG DFO

Smashed Avocado & Tomato Medley 15.9

Ciabatta | Fresh Tomato Medley | Smashed Avocado | Labneh

GFO V VGO DFO Add Poached Egg 3

Eggs Benedict 21

Ciabatta | Poached Eggs | Sauteed Greens | House made Hollandaise

With your choice of

Bacon | Smoked Leg Ham | Smoked Salmon | Mushrooms **GFO**

Whole Egg Omelette 18

Smoked Leg Ham | Spinach | Red Pepper | Parmesan | Ciabatta **GFO**

Smoked Salmon Rosti 21

Cold Smoked Tasmanian Salmon | Broccoli & Pea Cheddar Rosti |

Dill Cream | Labneh | Fried Capers

Loaded Bagel 18.5

Toasted Sesame Bagel | Bacon | Fried Egg | Mushroom | Avocado |

Cheddar | Sriracha Aioli | Spinach

Savory Mince 20

Savory Tomato Pork & Veal Mince | Parmesan | Poached Egg | Ciabatta

GFO DFO

Buzz Big Breakfast 26

Pork Sausages | Bacon | Roasted Tomatoes | Poached Eggs |

Mushrooms | Avocado | Hash Browns | Ciabatta Toast **GFO**

Sauteed Mushrooms 18

Sauteed Mushroom Medley | Sauteed Greens | Dukkha | Labneh |

Truffle Oil | Ciabatta **GFO V VGO DFO**

Add a Poached Egg 3

MAINS

Bruschetta 12

Ciabatta | Tomato & Red Onion Mix | Fresh Basil | Parmesan |

Balsamic Glaze **V VGO**

Salt & Pepper Calamari 17

Side Garden Salad | Aioli | Lemon **GF**

Add side of Chips 7

Coconut Poached Chicken & Glass Noodle Salad 21.9

Coconut Poached Chicken | Cucumber & Asian Herb Salad |

Peanut & Sesame Dressing | Glass Noodles **GF DFO**

Green Bowl 18

Wild Rice | Broccoli | Steamed Beans | Sweet Potato | Zucchini

| Mushrooms | Lemon Dressing **GF DFO V VG**

House Made Salmon Potato Cakes 20.9

Smoked Salmon Cakes | Side Garden Salad | Dill Cream |

Lemon Wedge

Add Side of Chips 7

Ploughman's Board 24

Triple Smoked Leg Ham | Salami | Sharp Aged Cheddar | Pickles

Sliced Tomato | Spinach | Pate | Ciabatta **GFO**

Slow Cooked Beef Ribs 31

Sticky Glaze | Slaw | Onion Rings **GFO**

Pork And Veal Mince Bolognaise 21

Spaghetti | Parmesan | Ciabatta

BURGERS

SERVED WITH BEER BATTERED CHIPS OR SALAD

Cheese royal 18

Wagyu Beef Pattie | American Cheddar | Pickles | Salad |

Dijon Mustard | House Made Tomato Relish

Spicy Buzz 22

Wagyu Beef Pattie | Bacon | American Cheddar |

Battered Onion Rings | Jalapenos | Tomato | Sriracha Aioli

Tropo Chicken 22

Grilled Chicken Fillet | Bacon | Grilled Pineapple | Tomato |

Lettuce | Sriracha Aioli

Not So Meaty Burger 19

Vegan Meat Patty | Hummus | Grilled Pineapple | Tomato |

Avocado | Lettuce | Vegan Mayo **V VGO GFO**

Gluten Free Burger Available

WOOD FIRE PIZZAS

Margarita 18

San Marzano Tomato | Mozzarella | Fresh Basil **V**

Spicy Diablo 21

San Marzano Tomato | Spicy Mexican Minced Pork | Jalapenos

| Red Onion | Green Peppers | Chilli Flakes | Sour Cream

Mediterranean 21

San Marzano Tomato | Zucchini | Artichoke | Red Pepper |

Mushrooms | Black Olives | Vegan Cheese | Olive Oil **V VG**

Primavera 21

San Marzano Tomato | Prosciutto | Mushrooms | Fior Di Latte |

Dried Oregano | Rocket | Olive Oil

BUILD YOUR OWN PIZZA

Choose any four toppings for 21

Mozzarella	Red Onion	Black Olives
Fior Di Latte	Green Peppers	Rocket
Vegan Cheese	Zucchini	Fresh Basil
Spicy Mexican	Artichokes	Chilli Flakes
Pork Mince	Mushrooms	Jalapenos
Prosciutto	Salami	

DIETARIES

GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION AVAILABLE

V = VEGETARIAN, VG = VEGAN

VGO = VEGAN OPTION AVAILABLE, DFO = DAIRY FREE OPTIONS

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JUICES

Freshly Squeezed 8

Apple or Orange

All Day Buzz 8

Orange | Carrott | Ginger

Health Blast 8

Apple | Carrot | Ginger | Celery

Easy Green 8

Kale | Celery | Apple | Cucumber

Noah's Cold Pressed Juices 5.5

Valencia Orange

Raspberry + Lychee

Apple, Peach + Kiwi

Crushed Apple

Apple + Nectarine

DI BELLA 'FELICI' BLEND

Your way 4/5

Regular | Large

Hot Specialties 4.5./5.5

Chocolate | Chai | Dirty Chai | Mocha

Over Ice 7

Latte | Chocolate | Chai | Black | Mocha

Add Ice Cream & Cream + 1.5

Milk Alternatives +.60

Zymill | Almond | Soy

Syrup +.60

Caramel | Vanilla | Hazelnut | Chai

T BAR LOOSE LEAF TEAS

English Breakfast | Earl Grey | Chamomile Blue Moon

Lemongrass and Ginger | Chai | Pomegranate

Sencha Green | Peppermint 5

NON ALCOHOLIC

Soft Drinks 5

Lemonade | Red Orange | Pink Grapefruit | Coke | Diet Coke |

Coke Zero | Lemon Lime and Bitters | Ginger Beer

Naked Life 'Sugar Free' Ice Tea Bottles 5.5

Lemon & Ginger | Peach & Apple

Sparkling Water

500ml 5.5

750ml 7.5

ALCOHOL

from 10am

ON TAP (425ml) 8.5

Young Henry's 'Stayer' Lager – 3.5%

Young Henry's 'H4ZZZY' West Coast IPA – 7.3%

Stone & Wood 'Cloud Catcher' Pale Ale – 5%

Stone & Wood 'Treehouse' Apple Cider – 4.8%

BEER 8

Corona Extra – 4.5%

Asahi Super Dry – 5.0%

Little Creatures Pale Ale – 5.2%

Heineken Lager – 5.0%

Stone & Wood Pacific Ale – 4.4%

Little Creatures Rogers' Amber Ale – 3.8%

Burleigh Brew Co. Big Head 'No Carb Lager' – 4.2%

James Boags Premium Light Lager – 2.5% 7

WINE

Dunes & Greene Prosecco 11 / 43

South Australia

Crunchy flavours of green apple and tropical fruits.

Smith & Hooper Pinot Grigio 10 / 41

Wrattonbully, SA

Custard apple, anise and crunchy green apples.

Nautilus Estate Sauvignon Blanc 14.5 / 50

Marlborough, NZ

Delightful citrus based mouth-watering intensity.

Hill Smith Estate Chardonnay 12 / 45

Eden Valley, SA

Layers of fresh stone fruit and Meyer lemon zest.

Triennes Rose IGP 13.5 / 47

Mediterranean Provence, France

This wine has a bouquet of strawberries and white flowers with hints of vanilla.

Opawa Pinot Noir 15 / 52

Marlborough, NZ

Supple red fruit flavours and soft, fine tannins.

Yalumba Wild Ferments Shiraz 13 / 47

Barossa Valley, SA

Smokiness, boysenberry and sweet spice.

American Express 3% surcharge per transaction

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