



## ALL DAY MENU

<b>EGGS ON TOAST</b> (DF, V, optional GF) Free Range Eggs any style, Grilled Tomatoes, Sourdough with gluten free bread   add +2.0	11.5
<b>SMOOTHIE BOWL</b> (V) House Toasted Granola, Yogurt, Berries, Seasonal Fruits, Chia Seeds	14.9
<b>BRIOCHE FRENCH TOAST</b> (V) Grilled Banana, Seasonal Fruits, Berries, Vanilla Patisserie Crème, Maple with bacon   add +5.0	17.9
<b>PANCAKES</b> (V) Seasonal Fruits, Berries, Vanilla Patisserie Crème, Maple with bacon   add +5.0	17.9
<b>CONSTELLATION EGGS BENEDICT</b> (optional GF, optional V) Poached Eggs, Hash browns, English Muffins, Spinach, Hollandaise <b>Choose From: Bacon   Smoked Salmon   Chicken   Sausage   Portobello Mushrooms  </b> with gluten free bread   add +2.0	19.9
<b>VEGETARIAN BIG BREAKFAST</b> (DF, V, optional GF, optional VG) Broccolini, Tomatoes, Portobello Mushrooms, Hash browns, Baked Beans, Eggs any style, Sourdough with gluten free bread   add +2.0	22.5
<b>CONSTELLATION BIG BREAKFAST</b> (DF, optional GF) Streaky Bacon, Sausage, Tomatoes, Portobello Mushrooms, Hash browns, Baked Beans, Eggs any style, Sourdough with gluten free bread   add +2.0	23.5
<b>CREAMY MUSHROOM</b> (V, optional GF) Field Mushrooms, Blue Cheese, Poached Egg, Sourdough with bacon   add +5.0   with sausage   add +4.5   with gluten free bread   add +2.0	17.9
<b>EGG WHITE OMELETTE</b> (DF, optional V, optional GF) Spinach, Chicken, Tomato, Sourdough with gluten free bread   add +2.0	19.9
<b>MEDITARRNEAN OMELETTE</b> (DF, V, optional GF) Spinach, Mushrooms, Feta, Olives, Tomatoes, Sourdough with gluten free bread   add +2.0	18.9
<b>POTATO ROSTI</b> (GF, V) Broccolini, Beetroot, Poached Eggs, Hollandaise <b>Choose From: Bacon   Smoked Salmon   Chicken   Sausage   Portobello Mushrooms  </b>	20.9
<b>VEGE WORKS</b> (GF, DF, V, optional VG) Smashed Peas, Avocado, Broccolini, Beetroot Whip, Potato Rosti, Poached Egg, Balsamic Gastique	19.9

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Please speak to our staff for any special dietary requirements. Please be advised that our kitchen prepares food with peanuts, tree nuts, seeds, soy, milk, eggs, wheat, meat and seafood. While we take steps to minimise the risk of cross contamination, we cannot guarantee that our products are completely free of allergens.

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## LUNCH

<b>GRILLED CHICKEN BURGER</b> (DF, optional GF)	19.9
Grilled Spiced Chicken, Bacon, Avocado, Tomato, Chipotle Aioli, Cheese served with Fries with gluten free bread   add +2.0	
<b>OPEN STEAK SANDWICH</b> (DF, optional GF)	21.9
Sirloin Steak, Tomato, Beetroot, Onion Jam, Aioli, Sourdough served with Seasonal Greens, Fries with gluten free bread   add +2.0	
<b>B.L.A.T</b> (DF, optional GF)	19.9
Bacon, Lettuce, Avocado, Tomato, Aioli, Sourdough served with Wedges with gluten free bread   add +2.0	
<b>SALT &amp; PEPPER SQUID WITH VIETNAMESE SALAD</b> (DF, optional GF)	19.9
Deep Fried Salt & Pepper Squid served with Vietnamese Salad, Fries, Aioli	
<b>GRILLED TOFU SALAD</b> (GF, DF, V, VG)	19.9
Grilled Tofu, Mango Salsa, Seasonal Greens, Fresh Herbs, Pumpkin Seeds, Spicy Sesame Soy Dressing	
<b>LEMONGRASS CHICKEN SALAD</b> (DF, GF)	19.9
Grilled Chicken marinade with Lemongrass served with Vermicelli, Roasted Peanuts, Green Salad with Chili Lime Dressing	
<b>MOROCCAN SPICED LAMB SALAD</b> (GF)	21.9
Spiced Lamb, Charred Onion, Capsicum, Green Salad, Fetta, Hummus, Mint Yogurt	
<b>THAI BEEF SALAD</b> (DF, GF)	21.9
Grilled Sirloin Steak Slices, Cashew Nuts, Fresh Herbs, Green Salad, Apple with Original Thai Dressing	
<b>FISH OF THE DAY</b> (advise dietary requirements)	19.9

## SIDES

<b>BACON</b>	5.0	<b>FRIES &amp; AOLI</b>	5.5	<b>HASH BROWNS</b>	5.0
<b>SAUSAGE</b>	4.5	<b>WEDGES &amp; SOUR CREAM</b>	7.0	<b>MUSHROOMS</b>	7.9
<b>SMOKED SALMON</b>	6.9	<b>GREEN SALAD</b>	6.5	<b>BREAD (GF)</b>	4.0
<b>GRILLED CHICKEN</b>	5.5	<b>FREE RANGE EGGS</b>	5.5	<b>BREAD &amp; DIPS TO SHARE</b>	8.9