



ALL DAY MENU

EGGS ON TOAST (DF, V, optional GF) Free Range Eggs any style, Grilled Tomatoes, Sourdough with gluten free bread add +2.0	11.9
BRIOCHE FRENCH TOAST (V) Grilled Banana, Seasonal Fruits, Berries, Vanilla Patisserie Crème, Maple with bacon add +5.0	18.9
PANCAKES (V) Seasonal Fruits, Berries, Vanilla Patisserie Crème, Maple with bacon add +5.0	18.9
CONSTELLATION EGGS BENEDICT (optional GF, optional V) Poached Eggs, Hash browns, English Muffins, Spinach, Hollandaise Choose From: Bacon Smoked Salmon Chicken Sausage Portobello Mushrooms Pulled Pork with gluten free bread add +2.0	20.9
VEGETARIAN BIG BREAKFAST (DF, V, optional GF, optional VG) Broccolini, Grilled Tomatoes, Portobello Mushrooms, Hash browns, Baked Beans, Homemade Chutney, Eggs any style, Sourdough with gluten free bread add +2.0	22.5
CONSTELLATION BIG BREAKFAST (DF, optional GF) Streaky Bacon, Sausage, Grilled Tomatoes, Portobello Mushrooms, Hash browns, Baked Beans, Homemade Chutney, Eggs any style, Sourdough with gluten free bread add +2.0	23.5
CREAMY MUSHROOM (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	20.9
MEDITERRANEAN OMELETTE (DF, V, optional GF) Spinach, Mushrooms, Feta, Olives, Tomatoes, Sourdough with gluten free bread add +2.0	19.9
POTATO ROSTI (GF, V) Broccolini, Beetroot, Poached Eggs, Hollandaise Choose From: Bacon Smoked Salmon Chicken Sausage Portobello Mushrooms Pulled Pork	21.9
VEGE WORKS (GF, DF, V, optional VG) Smashed Peas, Avocado, Broccolini, Beetroot Whip, Potato Rosti, Poached Egg, Balsamic Gastique	20.9
GRILLED CHICKEN BURGER (DF, optional GF) Grilled Spiced Chicken, Bacon, Avocado, Tomato, Chipotle Aioli, Cheese served with Fries with gluten free bread add +2.0	20.9
OPEN STEAK SANDWICH (DF, optional GF) Sirloin Steak, Tomato, Beetroot, Onion Jam, Aioli, Sourdough served with Seasonal Greens, Fries with gluten free bread add +2.0	22.9
B.L.A.T (DF, optional GF) Bacon, Lettuce, Avocado, Tomato, Aioli, Sourdough served with Wedges with gluten free bread add +2.0	20.9
SALT & PEPPER SQUID WITH VIETNAMESE SALAD (DF, optional GF) Deep Fried Salt & Pepper Squid served with Vietnamese Salad, Fries, Aioli	19.9
MOROCCAN SPICED LAMB SALAD (GF) Spiced Lamb, Charred Onion, Capsicum, Green Salad, Fetta, Hummus, Mint Yogurt	22.9
THAI BEEF SALAD (DF, GF) Grilled Sirloin Steak Slices, Cashew Nuts, Fresh Herbs, Green Salad, Apple with Original Thai Dressing	21.9

SIDES	BACON	5.0	PULLED PORK	6.9	HASH BROWNS	5.0
	SAUSAGE	4.5	FRIES & AOLI	5.5	MUSHROOMS	7.9
	SMOKED SALMON	6.9	WEDGES & SOUR CREAM	7.0	BREAD (GF)	4.5
	GRILLED CHICKEN	5.5	FREE RANGE EGGS	5.5	GREEN SALAD	6.5

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.



COFFEE, TEA & WARMERS

	REG	LRG	BOWL
Flat White Cappuccino Mochaccino Hot Chocolate	4.5	5.0	6.0
Latte Chai Latte (Sweet or Spiced) Matcha Green Tea Latte Golden Turmeric Latte			5.0
Short Black Short Macchiato			3.5
Long Black Long Macchiato Vienna			4.0
Piccolo			4.0
TEA			4.5
English Breakfast Earl Grey Paris Green Tea with Coconut Jasmine Peppermint Ginger Lemon African Autumn Vanilla Comoro			
EXTRAS			1.0
Kids Fluffy Soy Almond Hazelnut Caramel Vanilla Cream Whittaker			

ICED FRAPPES

Iced Americano			5.0
Iced Latte			5.9
Iced Coffee Chocolate Mocha Caramel			7.9

FRUIT MILKSHAKE SMOOTHIES

Berry Feijoa & Apple Banana Mango Tropical Lemon & Lime			7.9
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SERIOUSLY FRUIT SMOOTHIES

Energise Detox Booster Reboot			8.9
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ORGANIC JUICES, KOMBUCHA & SOFT DRINKS

RAW COLD PRESSED JUICE			6.5
Pure Orange Pure Apple Pineapple			
HOMEGROWN RAW KOMBUCHA			6.5
Turmeric Ginger Orange, Vanilla & Oats			
REMEDY KOMBUCHA - SUGAR FREE			5.5
Raspberry Lemonade Cherry Plum Hibiscus Kiss			
MOST ORGANIC JUICE			5.5
Apple, Orange & Mango Apple & Peach Apple & Feijoa			
SOFT DRINKS			5.5
Coke Classics Coke No Sugar Diet Coke Sprite Fanta L&P			
Ginger Beer Lemon Lime & Bitter			5.5
CoAqua Coconut Water 290ml			4.9
Sparkling Water 750ml			8.5

BEER, CIDER & LONG WHITE

BEER	8.5
Amstel Light Heineken Corona Steinlager Pure	
CIDER	8.9
Monteith's Crushed Apple Cider	
LONG WHITE	8.9
Raspberry Lemon & Lime Passion Fruit	

WINES

WHITES	
Yealands Sauvignon Blanc 187ml	10
Villa Maria Private Bin Pinot Gris 375 ml	19
The Ned Pinot Gris	10/49
Esk Valley HB Chardonnay	10/49
ROSE	
Villa Maria Private Bin Rose 375ml	19
Babydoll Rose	10/49
SPARKLING	
Deutz 200ml	16
Babydoll Sparkling Blush	10/49
REDS	
Yealands Merlot 187ml	11
Babydoll Pinot Noir	11/57
Villa Maria Cellar Selection Pinot Noir	11/57

COCKTAILS

MOJITO	12.9
White Rum, Lime Juice, Soda Water, Mint	
ESPRESSO MARTINI	12.9
Vodka, Kahlua, Freshly Brewed Espresso	
CONSTELLATION VANILLA ESPRESSO	14.9
Vodka, Kahlua, Fresh Coffee Beans, Freshly Brewed Espresso, Vanilla	
MIDNIGHT CYGNUS	14.9
Cointreau, Blue Curacao, Pineapple Juice, Mango, Vanilla	
BLUE AQUILA	14.9
Blue Curacao, White Rum, Coconut Liqueur, Lemon & Lime	
CONSTELLATION AQUARIUS	14.9
Blue Curacao, White Rum, Cointreau, Pineapple Juice, Vanilla	