

Takeaway Lunch Menu

***Served from 11:30am daily**

FRIES 12

ACAI BOWL 16

Organic Acai with Nutty GF Granola, Seasonal Fruit & Honey. **Choice of Nutella & Peanut Butter VE GF**

ROAST MUSHROOM BURGER 21

Served on a Toasted Milk Bun with Spinach, Tomato, Haloumi, Pesto Mayonnaise & Chips **V**

COASTAL ANGUS BURGER 23

200g Beef Patty, on a Toasted Milk Bun, Melted Onion, House Pickles, Lettuce, Tomato, Cheese & Burger Sauce with Chips

PORTUGESE CHICKEN BURGER 23

Marinated Chargrilled Thigh Fillet, Kale Slaw, Lettuce, Lime, Chipotle Aioli on a Toasted Milk Bun with Chips

BEER BATTERED FISH & CHIPS 25

Stone & Wood Beer Battered Ling Fish, Chips & Tartare Sauce

SELECTION OF SALADS 17

See Display Cabinet for Details

SELECTION OF WRAPS 17

See Display Cabinet for Details

SELECTION OF SWEET TREATS & PASTRIES

See Display Cabinet for Details

Please notify your server if you have any food allergies. We cannot guarantee the complete absence of allergens in our dishes as they are prepared in a kitchen where allergens may be present.

Takeaway Breakfast Menu

**Served until 11:30am daily*

ARTISAN TOAST 8

A choice of handcrafted breads, including sourdough, gluten-free, or banana bread, served with an assortment of accompaniments: premium jams, creamy butter, vegemite, or Nutella V

COCONUT & MIXED BERRY BIRCHER 12

Wholesome Bircher muesli featuring coconut, apple, and berry compote. V VE

SEASONAL FRUIT BOWL 15

A mix of seasonal chopped fruit served with yogurt, granola, and a drizzle of organic honey. V

CLASSIC BACON & EGG ROLL 14

Double-smoked bacon and free-range egg inside a milk bun, smeared with zesty tomato relish.

COASTAL BREAKFAST BURGER (VEG OPTION AVAILABLE) 21

A combination of bacon, egg, cheese, hash brown, roast mushroom, spinach, and tomato relish, finished with a dollop of aioli. (Vegetarian option available) V

ACAI BOWL 16

Organic Acai with Nutty GF Granola, Seasonal Fruit & Honey. **Choice of** Nutella & Peanut Butter **VE GF**

PASTRIES 7-9

See Display Cabinet for Selection

SIDES - ADD OR CREATE A PLATE

Cultured Butter 1.50 / Peanut Butter, Vegemite, Nutella, Jams 1 / Extra Slice of Sour Dough 4 / Poached or Fried Egg 4 / Scrambled eggs 8 / Double Smoked Bacon 6 / Hashbrowns (2) 6 / Overnight Tomatoes 5 / Roast Mushroom 5 / Spinach 5 / Smoked Salmon 7 / Haloumi 6 / House Beans 5 / Avocado 5 / Cumberland Sausage 6 / Feta Cheese 5 / House Made Pickled Cabbage 3