

BREAKFAST AVAILABLE 7-11AM		TOAST WITH PRESERVES Choice of any 2	6
EGGS YOUR WAY Two eggs any style on toasted organic light ry	10 ye	Light rye, Sourdough, Raisin bread, Gluten fre bread, Vienna white bread, English muffin	e
GREEN BREAKFAST BOWL Seasonal greens, quinoa, poached eggs, avoca and orange with labneh	16 ado	Honey, Marmalade, Peanut butter, Strawberry Vegemite	jam
FRITTER STACK Zucchini and corn fritter stacked with hallour baby spinach and poached eggs and tomator SMASHED AVOCADO On organic light rye, poached eggs, baby spin Persian feta and dukkha	relish 18	SIDES & SAUCES  BAROSSA BACON  BEER BATTERED CHIPS  SAUTÉED MUSHROOMS  SLICED ENGLISH HAM	2
BREAKFAST BURGER Toasted brioche bun, crispy bacon, soft fried egg, American cheese, hash brown and BBQ sauce	12.50	SMOKED SALMON PERSIAN FETA HOLLANDAISE SAUCE HALF AVOCADO FANNED EXTRA EGG	2
CANADIAN BREAKFAST Scrambled eggs, crispy bacon drizzled in map syrup served with hash brown and white toas		TOMATO RELISH GRILLED HALLOUMI HASH BROWN	5
EGGS BENEDICT Choice of smoked salmon, bacon or ham. Serv with wilted baby spinach and creamy holland		CHORIZO SAUSAGE TOMATO SALMON GARLIC AIOLI, CHIPOTLE, SRIRACHA CHILLI,	2
AVANI BREAKFAST Two eggs any style, bacon, tomato, mushrooms hash brown served with light rye toast	24	HICKORY SMOKED BBQ SAUCES  See display cabinet for fresh house made select	ions.
HOUSE SPECIALTY PANCAKES Served with ice cream or whipped butter and maple syrup with a choice of toppings; Plain, Mixed berries, Blueberries or Nutella	14	Please ask staff regarding any dietary requirem	ients
Farmers: Bacon, poached egg and hash brown	5		
Benedict: Poached eggs, ham and hollandaise sauce	5		
Vegetarian: Mushroom, hash brown, baby spinach and wood fired capsicum	4		

Double Stack + 2 Triple Stack + 4



COFFEE All coffee available decaf		COLD DRINKS	
All collee available decal		Available to add any flavoured syrups	
ESPRESSO	3.60	ICED LATTE	5.50
CAPPUCCINO	3.60	ICED DIRTY CHAI	5.50
FLAT WHITE	3.60	ICED LONG BLACK	5.50
MACCHIATO	3.60	ICED COFFEE	6.90
LATTE PICCOLO	3.60	With ice cream and whipped cream	
LONG BLACK	3.60	MILKSHAKE	6.90
DIRTY CHAI	4.00	MALT MILKSHAKE	7.80
MOCHA	4.00	THICKSHAKE	8.40
		MALT THICKSHAKE	9.30
Extras		MACE THIOROTOMIC	3.00
Large mug	1.10	ED A DDEC	
Medium Takeaway Cup	1.10	FRAPPES	
Large Takeaway Cup	1.80	Available to add any flavoured syrups	
Almond, Soy, Lactose free, Oat milk	0.80	COFFEE	6.90
Hazelnut, Vanilla, Caramel,		SALTED CARAMEL ESPRESSO	6.90
White chocolate Syrup	0.90	DOUBLE CHOCOLATE	6.90
		MOCHA	6.90
HOT DRINKS		CHAI	6.90
		DIRTY CHAI	6.90
CHAI LATTE	4.00	RAW GREEN	7.00
DIRTY CHAI	4.00	MIXED BERRY	7.00
TURMERIC LATTE	4.00	TROPICAL MANGO	7.00
MATCHA LATTE	4.00		
HOT CHOCOLATE	4.00	DOTTI ED DDINKE	
POT OF PREMIUM TEA SELECTION	4.50	BOTTLED DRINKS	
English breakfast, Earl Grey, Peppermint,		COCA-COLA	4.20
Chamomile, Fragrant Jasmine Green, Rooibe	OS	SPRITE	4.20
		FANTA	4.20
		GINGER ALE	4.20
		LEMON LIME BITTERS	4.20
		LIGHTLY SPARKLING WATER	4.20
		TONIC WATER	4.20

CRUSHED RASPBERRY

4.20



LUNCH AVAILABLE 11AM - 3PM		SLIDERS	14
ENTREES		Choice of any 2 sliders	
CHEESY GARLIC BREAD Garlic bread with herbs and mozzarella	7	Cheese burger Mushroom and halloumi Southern chicken	
FRIES Served with garlic aioli and tomato sauce	8	SALADS	
SWEET POTATO WEDGES Served with chipotle mayo and sweet chili sauce	10 e	HOUSE GARDEN SALAD Diced cucumber, tomato, onion, mesclun lettuc fresh lemon cheek, and vinaigrette dressing	13 ce,
ONION RINGS Served with tomato sauce	8.5	CAESAR SALAD Grilled chicken with croutons, Grana Padano,	16
SALT AND PEPPER SQUID Battered salt and pepper squid with chips	18	poached egg, grilled bacon, cos lettuce, and Caesar dressing	
and greens		THAI BEEF SALAD	17
CHICKEN WINGS 500g of chicken wings, with your choice of sauc	15 :e	Beef fillet, mixed lettuce, cherry tomato, cucumber, onion, corn and a traditional sweet	
Red hot sriracha		and spicy dressing	
Sesame soy and peanut Blue cheese		PIZZAS	
BBQ		MARGHERITA Napoli sauce, fresh sliced tomato, mozzarella	10
BURGERS		cheese and sweet basil	
All burgers come with your choice of chips or sal	lad		12.5
EDESIA BURGER Angus beef patty on toasted brioche with red onion, cheese, tomato, lettuce, pickle and smok	19 .ed	Sliced chorizo, pork sausage, bacon, pepperoni and diced chicken with hickory smoked BBQ sauce swirl	
BBQ sauce			12.5
CHICKEN BURGER Grilled chicken, bacon, smashed avocado, Swiss cheese on toasted brioche with roasted garlic		Char grilled lamb yiros pizza with fresh toma red onion, tabbouleh, mozzarella cheese and ranch dressing	1
aioli, tomato and rocket		PEPPERONI	12.5
STEAK SANDWICH Grilled fillet steak, sautéed onions, smoky BBQ	20	Sliced pepperoni, kalamata olives and mozzarella cheese	
sauce, beetroot, baby cos lettuce, tomato, toppe with an egg	ed	VEGETARIAN Mushroom, red peppers, baby spinach, kalamat	12.5 a
VEGO BURGER Zucchini and corn patty on toasted brioche with halloumi, tomato, rocket and garlic aioli		olives, onion and mozzarella cheese	
		See display cabinet for fresh house made selection	ns.
		Please ask staff regarding any dietary requireme	nts.



'ADELAIDE

#### **EVENING** AVAILABLE 3 - 7PM **PIZZAS** MARGHERITA **ENTREES** Napoli sauce, fresh sliced tomato, mozzarella cheese and sweet basil CHEESY GARLIC BREAD Garlic bread with herbs and mozzarella BBQ MEAT LOVERS 12.5 8 Sliced chorizo, pork sausage, bacon, pepperoni & diced chicken with hickory smoked BBQ Served with garlic aioli and tomato sauce sauce swirl SWEET POTATO WEDGES LAMB YIROS 12 5 Served with chipotle mayo and sweet chili sauce Char grilled lamb yiros pizza with fresh tomato, ONION RINGS 8.5 red onion, tabbouleh, mozzarella cheese and Served with tomato sauce ranch dressing SALT AND PEPPER SQUID 18 PEPPERONI 12.5 Battered salt and pepper squid with chips Sliced pepperoni, kalamata olives and and greens mozzarella cheese CHICKEN WINGS 15 VEGETARIAN 12 5 500g of chicken wings, with your choice of sauce Mushroom, red peppers, baby spinach, kalamata olives, onion and mozzarella cheese Red hot sriracha Sesame soy and peanut SALADS Blue cheese BBQ HOUSE GARDEN SALAD 1.3 Diced cucumber, tomato, onion, mesclun lettuce, **BURGERS** fresh lemon cheek, and vinaigrette dressing All burgers come with your choice of chips or salad DUO OF DIPS 10 EDESIA BURGER A duo of todays dips with crunchy pita bread Angus beef patty on toasted brioche with red MEZE PLATE onion, cheese, tomato, lettuce, pickle and Cured meats, warm olives, wood fired capsicum, smoked BBQ sauce Persian fetta and crusty bread CHICKEN BURGER 19 CHEESE PLATE 29 Grilled chicken, bacon, smashed avocado, Swiss A selection of soft and hard cheeses with quince cheese on toasted brioche with roasted garlic paste, dried fruits, crackers and lavosh bread aioli, tomato and rocket VEGO BURGER 19 See display cabinet for fresh housemade selections. Zucchini and corn patty on toasted brioche with halloumi, tomato, rocket and garlic aioli Please ask staff regarding any dietary requirements. **SLIDERS** 14 Choice of any 2 sliders

Cheese burger

Southern chicken

Mushroom and halloumi



### WINE SELECTION

SPARKLING	GLASS	BOTTLE
YARRA BURN Sparkling cuvee brut	9	38
GRANT BURGE Alfresco moscato frizzante	9	38
WHITES TATACHILLA		
Sauvignon blanc	9	38
TIM ADAMS Pinot grigio	9	42
REDS		
PEPPERJACK Barossa shiraz	12	42
FICKLE MISTRESS Pinot noir	12	42

# HAPPY HOUR AVAILABLE DAILY BETWEEN 5 - 7PM

SELECTED BEER AND WINE \$6



## **COCKTAIL MENU**

COSMOPOLITAN Vodka, Cointreau, cranberry juice, lime juice with orange zest garnish	10
ESPRESSO MARTINI Vodka, Kahlua, coffee shot, with coffee bean garnish	10
SUMMER BREEZE Cointreau, cranberry juice, sparkling wine and lime	15
CLASSIC MARTINI Vodka or Gin, Dry Vermouth, with olive or lemon peel garnish	12
IRISH WHISKEY SANGRIA White wine, lemon syrup, Irish Whiskey, orange, cherry, lime, topped with soda water	15
IRISH COFFEE Kahlua, freshly brewed black coffee, Irish Whiskey, syrup and double cream	17
GIN COLLINS Gin, soda water, sugar syrup, lemon juice, with lemon garnish	12

# HAPPY HOUR AVAILABLE DAILY BETWEEN 5 - 7PM

SELECTED BEER AND WINE \$6



COCKTAILS		WINE	
COSMOPOLITAN	10	Tatachilla Sauvignon Blanc	9
Vodka, Cointreau, cranberry juice, lime juice with		Tim Adams Pinot Grigio	9
orange zest garnish		GB Alfresco Moscato Frizzante	9
ESPRESSO MARTINI Vodka, Kahlua, coffee shot, with coffee	10	Willunga 100 Grenache Rose	9
bean garnish		Grant Burge Benchmark Cabernet Sauvignon	9
SUMMER BREEZE	15	Pepperjack Barossa Shiraz	12
Cointreau, cranberry juice, sparkling wine and lime		Fickle Mistress Pinot Noir	12
CLASSIC MARTINI	12	Yarra Burn Sparkling Cuvee Brut	9
Vodka or Gin, Dry Vermouth, with olive or lemon peel garnish		SPIRITS	
	15	Bacardi 7 Year Old Rum	8
IRISH WHISKEY SANGRIA White wine, lemon syrup, Irish Whiskey, orange cherry, lime, topped with soda water		Bacardi Carta Blanca	8
		Bombay Sapphire	8
IRISH COFFEE	17	Chivas Regal	8
Kahlua, freshly brewed black coffee, Irish Whiskey, syrup and double cream		Eristoff Vodka	8
GIN COLLINS	12	Jameson Irish Whiskey	8
Gin, soda water, sugar syrup, lemon juice,		Jose Cuervo Especial Gold	8
with lemon garnish		Sailer Jerry Spiced Rum	8
BEER		Wild Turkey 86.8 Proof	8
Corona Extra Local	9.5		
Coopers Pale Ale	8	HAPPY HOUR AVAILABLE DAILY	
Hahn Super Dry	8.5	BETWEEN 5 - 7PM	
Mismatch Brewing Co. Larger	10	SELECTED BEER AND WINE \$6	
Mismatch Brewing Co. Mandarin	10		
Moon Dog Mack Daddy Dark Ale	10		
CIDER			
The Hills Cider Co. Apple	9		
The Hills Cider Co. Pear	9		

