

BREAKFAST (All day)

Sourdough / Fruit Toast 9

+ Gluten Free +1.5

Choice of spread Vegemite, honey, jam, peanut butter

Eggs Your Way 13

Free range poached / fried / scrambled eggs (GFO, DFO)

Brekkie Roll 13

Free range egg, bacon, cheese & rocket (GFO)

Açai Bowl 22

W/ banana, strawberries, blueberries, granola & roasted coconut flakes (GFO, DF)

Porridge 20

Overnight soaked oats in coconut milk w/ chia seeds, almond flakes & raisins topped w/ poached pear & seasonal fruits (DF)

Lime Mascarpone Waffles 20

House made waffles w/ maple syrup, lime mascarpone, & seasonal fruits (GF, DFO)

French Toast 23

Topped w/ butterscotch biscoff syrup, ice cream, biscoff crumble & caramelised banana

Chilli Scrambled Eggs 22

Chilli infused folded eggs w/ spring onion & fresh chilli with chilli oil & fried shallots (GFO, DFO)

Mexican Corn Fritters 24

W/ tomato salsa, avocado, smoked cheddar, poached eggs and & lemon (GF, DFO)

Chorizo Breakfast 25

Sautéed chorizo, bacon, onion, fresh chilli & spinach w/ Hollandaise sauce & poached eggs on toast (GFO)

Sautéed Greens 25

Seasonal greens served w/ goats cheese, hummus, house made dukkah, lemon, poached eggs, pepitas & sunflower seeds on toast (DFO, GFO)

Eggs Benedict 18 / 23 / 25

Spinach / bacon or ham / smoked salmon (GFO)

Farmer's Omelette 24

Mushrooms, potatoes, bacon & spring onion on toast (GFO, DF)

Cali Style Pulled Beef 27

Slow cooked beef brisket w/ avocado, tomato salsa, salsa rosada, poached eggs topped with cilantro on focaccia bread & lemon (GFO, DF)

Smashed Avocado 25

W/ beetroot hummus, cherry tomatoes, lemon, almond crumble, feta, dukkah & poached eggs on toast (GFO, DFO)

Roasted Mushrooms 26

Assorted roasted mushrooms w/ stracciatella cheese, herb oil, sage, poached eggs on focaccia bread (GFO)

Big Breakfast 31

W/ eggs your way, bacon, chorizo, mushrooms, hash brown, grilled tomato, spinach, house made tomato relish and toast (GFO, DFO)

Shakshuka 24

Poached eggs in a bell pepper & tomato sauce, feta cheese, served w/ Turkish bread (GFO, DFO)

Breakfast Bowl 24

Fresh spinach, grilled haloumi, grilled tomato, poached eggs, avocado, quinoa, lemon & house made roasted pepper dressing (DFO, GF)

SIDES

Smoked salmon / goats cheese / grilled Haloumi 6

Avocado / bacon / chorizo / mushroom 5.5

Grilled tomato / feta 4

Hollandaise / egg / hash brown / spinach / hummus 3

LUNCH (From 11.00am)

Healthy Bowl 20

Brown rice, roasted chickpeas, edamame, spinach, avocado, cherry tomatoes, red cabbage, tzatziki & falafel (GF, DFO)

Add protein: chicken / smoked salmon +8

Japanese Chicken Katsu Curry with Rice 21

Crumbed chicken & mixed vegetables cooked in katsu curry sauce (DF)

Nasi Goreng 24

Fried rice cooked with nasi sauce w/ chicken, chilli, spring onion & fried shallots (GF, DF)

Chicken Club Sandwich 21

Chicken, bacon, lettuce, cheese, tomato & aioli w/ fries

Beef Burger 25

Grass fed Angus beef house made patty, bacon, fried egg, cheddar cheese, mixed lettuce, tomato & house made burger sauce w/ fries (GFO, DFO)

Chicken Burger 23

W/ Grilled chicken, beetroot relish, avocado, cheese, rocket & roasted garlic aioli & a side of fries (GFO)

Soup of the Day 15

Please ask the attendant

SIDES

Bowl of fries w/ aioli 9

KIDS

Kids Scrambled Eggs on Toast 9

Kids Avo on Toast w/ Feta 9.5

Kids Waffles 10

W/ maple syrup & ice cream

Kids Chicken Nuggets & Fries 10

Kids Chicken Burger & Fries 12



VEGAN BREAKFAST (All day)

Sourdough / Fruit Toast 9

+ Gluten Free +1.5

Choice of spread Vegemite / jam / peanut butter

Açai Bowl 22

W/ banana, strawberries, blueberries, granola & roasted coconut flakes (GFO)

Porridge 20

Over night soaked oats in coconut milk w/ chia seeds, almond flakes raisins topped with poached pear & seasonal fruits

Plant-Based Benedict 20

Spinach, mushrooms, scrambled tofu & house made vegan Hollandaise on toast (GFO)

Vegan Sautéed Greens 21

Seasonal greens, vegan feta, hummus, dukkah, lemon, pepitas & sunflower seeds on toast (GFO)

Smashed Avo 25

W/ beetroot hummus, cherry tomatoes, lemon, almond crumble, vegan feta, dukkah & grilled tofu on toast (GFO)

Funghi Breakfast 22

Assorted roasted mushrooms w/ vegan feta cheese, herb oil & sage on focaccia bread (GFO)

Vegan Mexican Fritters 24

W/ tomato salsa, avocado, vegan feta, grilled tofu & lemon (GF)

SIDES

Avocado / mushrooms 5.5

Grilled tomato / vegan feta 4

Vegan Hollandaise / hash brown / spinach 3

VEGAN LUNCH (From 11.00am)

Vegan Bowl 21

Fresh spinach, grilled tomato, grilled tofu, avocado, quinoa, falafel, lemon & house made roasted pepper dressing (GF)

Japanese Curry with Rice 17

Vegetables cooked in curry sauce w/ rice

GF - Gluten free

GFO - Gluten free option

DF - Dairy free

DFO - Dairy free option

Allergens

Your allergy, your responsibility. We are unable to list all ingredients in our dishes. Please advise waitstaff of any dietary requirements. We use products containing dairy, nuts, eggs and other allergen in our kitchen. While we do our best, we cannot guarantee these ingredients have not come into contact with your dish.

BARISTA

Espresso 3.5
Piccolo 5
Cappuccino 5
Latte 5
Macchiato 5
Flat White 5
Coco Mingle 6.5
Affogato 6
Long Black 4
Mocha 5
Bulletproof 6.25
Bubbacino 2
Little D's Hot Chocolate 4
Hot Chocolate 4.5

Alternative Milks +0.75
Extra Shot +0.75
Decaf +0.75
Large +1.00

Syrups +0.75
Vanilla / caramel / hazelnut

CHAI

Golden Latte 6
Chai Latte 7
Matcha Latte 7

TEA

English Breakfast 5
Earl Green 5
Green 5
Chamomile 5
Peppermint 5
Lemongrass & Ginger 5
Forest Berry 5

Honey / alternative milks +0.75

ICY BEV'S

Forest Berry Blast 6.5
(Honey, berries & lemon)
Iced Coffee 7
Iced Chocolate 7
Latte Over Ice 6
Long Black Over Ice 5

Icy coffee served w/ cold brew

Frappé 8
Chocolate / caramel / mocha / coffee / matcha

FRIDGE

Bottled Water 4
Sparkling Water 5.5
Remedy Kombucha 5.5
Naked Life 5
Coconut Water 5
Pop Tops 3.5
Cold Press Juice 7
Lemon Squash 4.5
Switchel Can 5
Coke 4.5
Coke Zero 4.5
Coke Diet 4.5
Sprite 4.5
Fanta 4.5
Lemonade 4.5
Red Bull 5.5

MILKSHAKES

Vanilla / Caramel / Strawberry / Chocolate /
Banana 8

Kids Milkshake 5.5

SUPERFOOD SMOOTHIES

Green Latifah 16
Greens powder, mint, spinach, chia seeds,
vanilla protein, avocado, filtered water,
strawberries and macadamias.

Banana Berry Bang 16
Banana, mixed berries, coconut milk,
coconut ice cream, vanilla protein.

Charlie Brown 16
Cocoa, coconut milk, banana, dates,
cashew butter, flaxseeds, chocolate protein.

SKINNY D'S 16
Banana, coconut, peanut butter, dates,
protein powder, almond milk, honey.
Supercharged oats & chia +3

Mighty Mango 16
Mango puree, frozen mango, vegan ice cream,
vanilla protein, shredded coconut.

ADD: Protein (choco or vanilla) +3, coffee +2.5,
peanut butter +2, greens powder +2, flaxseed +1,
oats +1, chia +1

All proteins are vegan.





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 Skinny Dippers

 [skinnydipperscafe](https://www.instagram.com/skinnydipperscafe)