OLL DOY RREOKFOST

HEE DAI DI	KEHN	ГНЭІ				
ACAI BOWL (GF) (DF) (V) pure acai sorbet served with		s, byron bay gra	nola and	toasted cocc	onut	19.50
add peanut butter add nutella	2.00 2.00	add cacao n add coconut			3.00 2.00	
HAM & CHEESE CROISSI toasted croissant with ham of		nelted swiss che	ese and t	comato relish		16.50
BACON & EGG ROLL bacon, fried free-range egg ar served with your choice of sa		eese on a toaste	ed milk bu	ın		13.50
add fried halloumi add hash browns add smashed avocado	6.00 5.00 6.00	add pork ch add 180g be add baby sp	eef patty		6.00 8.00 4.00	
SMASHED AVOCADO (V) toasted sourdough topped w fresh herb salsa finished with lemon						22.00
add two free-range eggs add fried halloumi add hash browns	6.00 6.00 5.00	add two ras add confit ta add ham off	assie salm	ion	7.00 9.00 7.00	
FREE-RANGE EGGS ON served on turkish toast with r choose one from the following two rashers of bacon pork chipolatas	roasted toma ng: fried hal	, .	ch and	smashed avo		19.50
()	and roasted .00 two rask		25.00 29.00	sauteed mus beef brisket	shrooms (V)	24.00 28.00
pork chipolatas ham off the bone 180g beef patty two free-range eggs 6	.00 fried chi .00 grilled cl .00 beef bri .00 confit ta .00 fried hal .50 danish fe	hicken sket assie salmon Iloumi	8.00 sweet corn fritters8.00 baby spinach9.00 sauteed mushrooms9.00 roasted tomatoes6.00 smashed avocado4.00 hash browns		n shrooms atoes ocado	7.00 4.00 6.00 5.00 6.00 5.00
tomato relish tomato sauce 2	.00 basil pes .00 sweet cl .00 sour cre .00 sesame	hilli	3.00 2.00 2.00 2.00	caesar dressi chipotle aioli garlic aioli tartar	O	2.50 2.50 2.50 2.50



SUBSCRIBE BELOW & WE'LL LOOK AFTER YOU LIKE A VIP.



LET'S BE FRIENDS & TELL US YOUR BIRTHDAY!





DIETARY | GF – Gluten Friendly | DF – Dairy Free | V – Vegetarian

CHICKEN WINGS (10 smokey bourbon and sir	acha mai	rinated crispy chicken	wings serve	ed with	23.00
house made slaw and aid	oli dippin	g sauce			
CALAMARI (GF) (DF)					22.00
salt and pepper spiced c			de slaw and	tartar dipping sauce	
BBQ BEEF BRISKET slow cooked brisket, tast aioli on toasted sourdou	y cheese	, house made pickles		slaw	24.00
WORKS BURGER					29.00
180g wagyu beef patty, c swiss cheese, house mac on a toasted milk bun		•			
CRISPY CHICKEN BU	IRGER				28.00
crispy fried chicken brea grilled pineapple, swiss cl					
SOFT SHELL CRAB I	BURGER	(DF)			28.00
tempura battered soft sh sweet chilli and plum sau		with a crispy asian sla	w, fresh hert	os and	
FALAFEL WRAP (V) spiced falafels, baby spina fetta and aioli in a toaste			avocado, sl	iced tomato,	24.00
HAM WRAP					24.00
ham off the bone, cos le tomato relish and aioli w			ade pickles,	tasty cheese,	
MEXICAN CHICKEN					24.00
crispy fried chicken, hous		*	*		
fresh herb salsa, sour cre	am and s	amasneu avocauo wra	ipped in a to	Dasted for tilla	
•	DD 0	DOOKET OF OU	upo.		
		BASKET OF CH MEAL FOR JUS	_		
10		WEHL FUR JUS	1 90		
ADD TO ANY MEAL					
two rashers of bacon	7.00	fried chicken	8.00	sweet corn fritters	7.00
pork chipolatas	6.00	grilled chicken	8.00	baby spinach	4.00

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8.00 confit tassie salmon

7.00 beef brisket

6.00 fried halloumi

3.50 danish fetta

ham off the bone

two free-range eggs

one free-range egg

180g beef patty

charred corn red onion and add grilled ch add crispy ch add fried halld HUMPTY D turmeric batt and tartar dip
TASMANIA crispy skin sal house made and fresh her
cos lettuce, be caesar dressing grilled chicker crispy chicker
ROASTED F baby spinach, dressed in pe grilled chicker crispy chicker FALAFEL S
spiced falafels and fresh her BOWL HOU S served with y
BOWL LOAI

SWEET CORN FRITTERS (GF) (DF) (V) charred corn and coriander fritters with smashed avocado, cherry tomato, red onion and fresh herb salsa topped with a chipotle aioli and turmeric dukkah		19.50
add grilled chicken breast (GF) add crispy chicken breast add fried halloumi (GF) (V) 8.00 add confit tassie salmon (GF) add salt & pepper calamari (GF) add two rashers of bacon (GF)	9.00 8.00 7.00	
HUMPTY DOO BARRAMUNDI & CHIPS (GF) (DF) turmeric battered barramundi served with a crispy house made slaw, chips and tartar dipping sauce		29.00
TASMANIAN SALMON BOWL (DF) crispy skin salmon served with baby spinach, smashed avocado, quinoa, house made pickles, crunchy slaw, crispy noodles, cherry tomato, red onion and fresh herb salsa and toasted sesame dressing		36.00
CAESAR SALAD (DF) cos lettuce, bacon, shaved parmesan and house made croutons tossed in a caesar dressing topped with a poached egg and choose one from the following: grilled chicken breast confit tassie salmon salt & pepper calamari		29.00
ROASTED PUMPKIN SALAD (DF) baby spinach, roasted pumpkin, bacon, fetta, honey toasted walnuts all lightly dressed in pesto, garlic aioli and choose one from the following: grilled chicken breast (GF) crispy chicken breast confit tassie salmon (GF) salt & pepper calamari (GF)		29.00
FALAFEL SALAD (GF) (V) spiced falafels, kale, spinach, fetta, quinoa, avocado, cherry tomato, red onion and fresh herb salsa in a house balsamic dressing		29.00
BOWL HOUSE CHIPS (GF) (V) served with your choice of two sauces		14.00
BOWL LOADED CHIPS (GF) topped with crispy bacon and tasty cheese		18.00
SAUCES house made hollandaise 3.00 basil pesto 3.00 caesar dressin	ng	2.50

3.00 sweet chilli

tomato relish tomato sauce **2.00** chipotle aioli 2.50 2.00 sour cream **2.00** garlic aioli 2.50 smokey bbq **2.00** sesame dressing 2.00 tartar 2.50

PLEASE UNDERSTAND THAT WE CANNOT ALWAYS ACCOMODATE CHANGES TO THE MENU

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6.00

5.00

6.00

5.00

9.00 sauteed mushrooms

9.00 roasted tomatoes

6.00 smashed avocado

4.00 hash browns