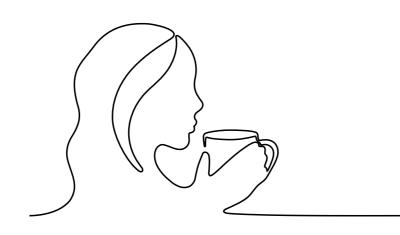
HOT & COLD DRINKS

COFFEE

FLAT WHITE, LATTE, CAPPUCCINO	\$4.5
SHORT BLACK	\$ 4
SHORT/LONG MACCHIATO, LONG BLACK	\$4.5
DOUBLE ESPRESSO, MAGIC	\$4.5
LARGE, STRONG, DECAF, BONSOY LACTOSE FREE	50 c
ALMOND, OAT	\$]



HOT DRINKS

TEA-Serenitea Loose leaf English breakfast / Earl grey / Peppermint / Green / Lemongrass & Ginger / Chamomile	\$5
CALMER SULTRA CHAI	
Fresh Masala blend	\$4.5
GOLDEN GRIND Tumeric latte	\$5.5
MATCHA Green tea latte	\$5.5
HOT CHOCOLATE	\$5
МОСНА	\$5.5
BABYCCINO	\$ 2

COLD DRINKS

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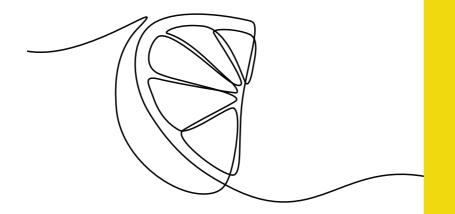
ICED COFFEE / ICED CHOCOLATE	\$8
ICED LATTE / ICED LONG BLACK	\$5.5
MILKSHAKES - WITH HOUSEMADE SYRUPS Chocolate / Vanilla / Berry	\$8
SAN PELLEGRINO SPARKLING WATER	
500ML	\$6
750ML	\$9.5
AQUA PANA STILL WATER	
500ML 750MI	\$5 \$9
SAN PELLEGRINO Chinotto / Limonata / Aranciata rossa	\$5.5
SOFT DRINKS	\$5.5
Coke / Coke zero / Diet coke / Sprite Soda water / Tonic water / Dry ginger	
LEMON LIME BITTERS	\$6.5
Soda, lime, bitters	

SMOOTHIES

BERRY NANA Mixed berries, banana,	\$11
honey, milk	
CHOC PEANUT CRUNCH Peanut butter,	\$11
banana, cacao, cinnamon, milk	
GOOD MORNING SUNSHINE	\$11
Pineapple, banana, orange juice	

JUICES

FRESH ORANGE / APPLE JUICE	\$ 9
BERRY DELIGHT - Berries, watermelon, apple	\$10
IMMUNITY – Carrot, apple, lemon, ginger	\$10
GREEN HULK - Kale, apple, mint, pineapple	\$10





FULLTURN Kitchen bar



Fullturnkitchenbar

ALL DAY BREAKFAST

FROM 7.30AM

TOAST	\$7.5	POLENTA & CORN FRITTERS	
Sourdough, multigrain	*/10	With poached eggs, avocado,	
or fruit with condiments		capsicum corn salsa &	
+Gluten free toast	\$2 Extra	chipotle hollandaise	
CROISSANT	\$9	BEAN BOWL	
Toasted with ham & cheese		Black beans, sweetcorn & tomato in spices with poached eggs)
BLUEBERRY PANCAKES	\$19.5	& sourdough toast	
Seasonal fruit, ice cream,		-	
maple syrup & cotton candy		BIG FULL TURN	
DODDIDOF	¢17 E	Eggs any style on sourdough	ainach
PORRIDGE Mixed fruit, berries, maple syrup,	\$17.5	toast with bacon, tomato, baby s halloumi & mushrooms, fresh oj	oinach,
hazelnut cinamon crumble		& regular coffee	
ACAIBOWL	\$18.5	EGGS BENEDICT	
Gluten free muesli with		Poached eggs with ham or	
peanut butter, chia seeds,		smoked salmon or sauteed spinach,	
shredded coconut, fresh fruit & goji berrie	S	hollandaise on English muffin	
SMASHED AVOCADO	\$16.5	FREE RANGE EGGS	
Fetta, pomegranate,		Poached, scrambled or fried	
sesame seeds, fresh mint &		served on sourdough toast	
cherry tomato on multigrain toast			
+ poached egg + smoked salmon	\$3 Extra \$5.5 Extra		
	33.3 EXUU		
CHILLI SCRAMBLED EGGS	\$19.5		
With Bacon, parmesan &		SIDES	
crispy shallots on sourdough		Poached egg	\$3
		Tomato relish	\$3 \$3
$\langle \bigcirc$		Fetta	\$3
_ 25/	λ	Hollandaise Sauce	\$3
	°	Bacon	\$4
		Mushrooms Halloumi	\$4 \$4
KIDS BREAKFAST		Roast tomatoes	54 54
		Sauteed spinach	\$4
KIDS BLUEBERRY PANCAKES	\$8.5	Hash browns	s 4
With ice cream, maple syrup & cotton candy			~F =
6 cotton canay		Smoked salmon	\$5.5 ¢5.5
HAM & CHEESE SOLDIERS	\$6.5	Chorizo Avocado	\$5.5 \$5.5
			at 1. T

\$**7.5**

\$8

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ADE TART	
d leaf salad	
ay's flavour	

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\$21.5

\$19.5

\$24.9

\$20.5

\$12

\$**2**

Gluten free bread add

HOUSE MADE TART With mixed leaf salad Ask for today's flavour	\$15.5
SALT & PEPPER SQUID Lightly floured, fried golden served w/ aioli & green salad	\$21.9
CHILLI MUSSELS Steamed Tasmanian mussels tossed in tomato, chilli & fennel sauce with crusty sourdough	\$21.9
RICOTTA & SPINACH RAVIOLI Hand made ravioli in a creamy napoli sauce topped with grana padano	\$18.5
MIX GRAIN SALAD Mixed leaf, quinoa, pomegranate, wild rice, lentils, pepita, sunflower seeds, lemon dressing & smoked salmon	\$22.5
MOROCCAN CHICKEN SALAD Marinated chicken on a couscous, chickpea, pinenut & raisin salad, lemon dressing	\$23.9
HOUSE MADE GNOCCHI LAMB RAGU Slow cooked lamb & vegetables in a rich tomato & basil sauce	\$24.9
	\$12
CALAMARI & CHIPS	\$ 12

CALAMARI & CHIPS	\$12
CHICKEN NUGGETS & CHIPS	\$12
LINGUINI TOMATO & PARMESAN	\$12
CHEESEBURGER & CHIPS	\$12

POACHED EGG & BACON ON TOAST

WAFFLE W/ MAPLE SYRUP & ICE CREAM

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SEAFOOD PAELLA Mussels, prawns, calamari, scallops, chorizzo & tomato, white wine & saffron broth	\$29.9
FISH AND CHIPS Beer battered Flathead served with salad, chips and tartare sauce	\$26.9
PORK COTOLETTA Succulant crumbed pork with watercress & fennel salad	\$28.9
WAGU BEEF BURGER Ground wagu, monterey jack cheese, tomato, lettuce, pickles, mustard on grilled brioche bun, side of chips	\$22.9
STEAK SANDWICH Prime scotch fillet, carammelised onion, mix leaf, tomato, mustard & mayo, side of chips	\$24.9
GREEK SALAD Tomato, cucumber, red onion, olives, fetta, lemon dressing	\$10.5
ROCKET PEAR SALAD With parmesan & lemon vinaigrette	\$12

SHOESTRING FRIES

\$9

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