

HOT & COLD DRINKS

COFFEE

FLAT WHITE, LATTE, CAPPUCCINO	\$5
SHORT BLACK/ SHORT MACCHIATO	\$4.5
LONG MACCHIATO, LONG BLACK	\$5
DOUBLE ESPRESSO, MAGIC	\$5
Large	\$0.5
STRONG, DECAF, BONSOY	
LACTOSE FREE, ALMOND, OAT	\$1



HOT DRINKS

TEA-Serenitea Loose leaf	\$5.5
<i>English breakfast / Earl grey / Peppermint / Green / Lemongrass & Ginger / Chamomile</i>	
CALMER SULTRA CHAI	\$6
<i>Fresh Masala blend</i>	
GOLDEN GRIND Tumeric latte	\$5.5
MATCHA <i>Green tea latte</i>	\$5.5
HOT CHOCOLATE	\$5.5
MOCHA	\$6
BABYCCINO	\$2.5

SMOOTHIES

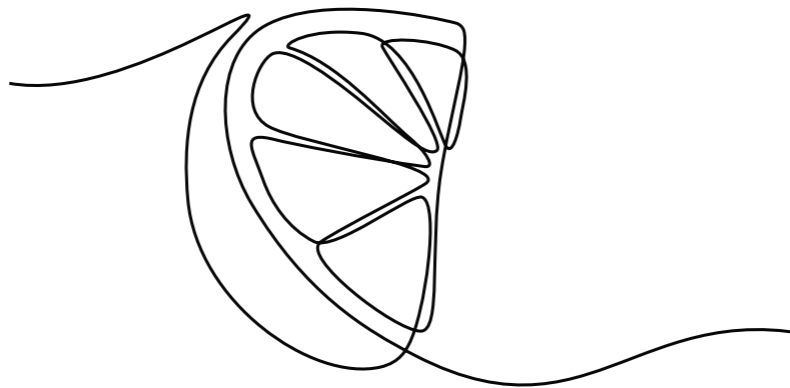
BERRY NANA <i>Mixed berries, banana, honey, milk</i>	\$12
CHOC PEANUT CRUNCH <i>Peanut butter, banana, cacao, cinnamon, milk</i>	\$12
GOOD MORNING SUNSHINE <i>Pineapple, banana, orange juice</i>	\$12

JUICES

FRESH ORANGE / APPLE JUICE	\$9.5
BERRY DELIGHT - <i>Berries, watermelon, apple</i>	\$11
IMMUNITY - <i>Carrot, apple, lemon, ginger</i>	\$11
GREEN HULK - <i>Kale, apple, mint, pineapple</i>	\$11

COLD DRINKS

ICED COFFEE / ICED CHOCOLATE	\$9
ICED LATTE / ICED LONG BLACK	\$6
MILKSHAKES - WITH HOUSEMADE SYRUPS	\$9
<i>Chocolate / Vanilla / Berry</i>	
SAN PELLEGRINO SPARKLING WATER	
500ML	\$6.5
750ML	\$11
AQUA PANA STILL WATER	
500ML	\$6
750ML	\$10
SAN PELLEGRINO	\$6
<i>Chinotto / Limonata / Aranciata rossa</i>	
SOFT DRINKS	\$6
<i>Coke / Coke zero / Diet coke / Sprite</i>	
<i>Soda water / Tonic water / Dry ginger</i>	
LEMON LIME BITTERS / SODA LIME BITTERS	\$7
<i>Soda, lime, bitters</i>	



FULLTURN

kitchen bar

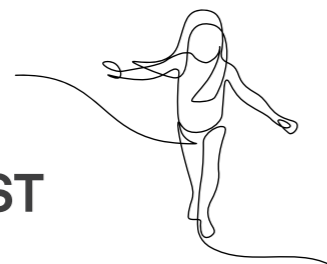
ALL DAY BREAKFAST

FROM 7.30AM

TOAST (GFO) Sourdough, multigrain or fruit with condiments +Gluten free toast	\$9	ZUCCHINI & CORN FRITTERS (GFO) (V) Poached eggs, avocado, eggplant, kasundi & fetta	\$22.5
	\$3 Extra		
CROISSANT Toasted with ham & cheese	\$11	BEEF BRISKET (GFO) Slow cooked beef brisket, poached eggs, home made potato rosti, creamy seeded mustard sauce	\$25
RICOTTA HOTCAKES Mixed fruit, chocolate soil, candy floss & citrus Sauce	\$25.5	BIG FULL TURN (GFO) Eggs any style on sourdough toast with bacon, tomato, baby spinach, halloumi, mushrooms, chipotle sausage, fresh oj & regular coffee	\$32
FRESH FRUIT GRANOLA (V) Crunchy Granola, Vanilla Yoghurt, Fresh Seasonal Fruit & Poached Pear	\$19.5	EGGS BENEDICT (GFO) Poached eggs with ham or sauteed spinach, kafir lime hollandaise on toasted croissant + smoked salmon	\$22.5 \$7 Extra
ACAI BOWL (GFO) (V) Gluten free muesli with peanut butter, chia seeds, shredded coconut, fresh fruit & goji berries	\$21.5	FREE RANGE EGGS (GFO) (V) Poached, scrambled or fried served on sourdough toast	\$13.9
SMASHED AVOCADO (GFO) (V) Smashed avocado, dukkah, fetta, pomegranite, beetroot hummus & multigrain toast + poached egg + smoked salmon	\$18.5 \$3.5 Extra \$7 Extra	HALLOUMI BRUSCHETTA (GFO) (V) Pan fried halloumi, mixed tomatoes, pesto, smashed avo, poached eggs, dukkah on sourdough	\$24.5
CHILLI SCRAMBLED EGGS (GFO) With Bacon, parmesan & crispy shallots on sourdough	\$22.5		
BREAKFAST BURGER Spinach, mushrooms, fried egg, cheese & relish on a brioche bun	\$23.5		

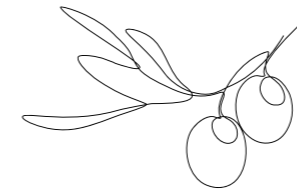
KIDS BREAKFAST

RICOTTA HOTCAKES With ice cream, maple syrup & cotton candy	\$12.5
HAM & CHEESE SOLDIERS	\$8.5
POACHED EGG & BACON ON TOAST	\$9.5
WAFFLE W/ MAPLE SYRUP & ICE CREAM	\$10



SIDES

Poached egg	\$3.5
Tomato relish	\$3.5
Fetta	\$3.5
Hollandaise Sauce	\$3.5
Bacon	\$5.5
Mushrooms	\$5.5
Halloumi	\$5.5
Roast tomatoes	\$5.5
Sauteed spinach	\$5.5
Hash browns	\$5.5
Smoked salmon	\$7
Chorizo	\$6
Avocado	\$6
chipotle sausages	\$6
Gluten free bread add	\$3



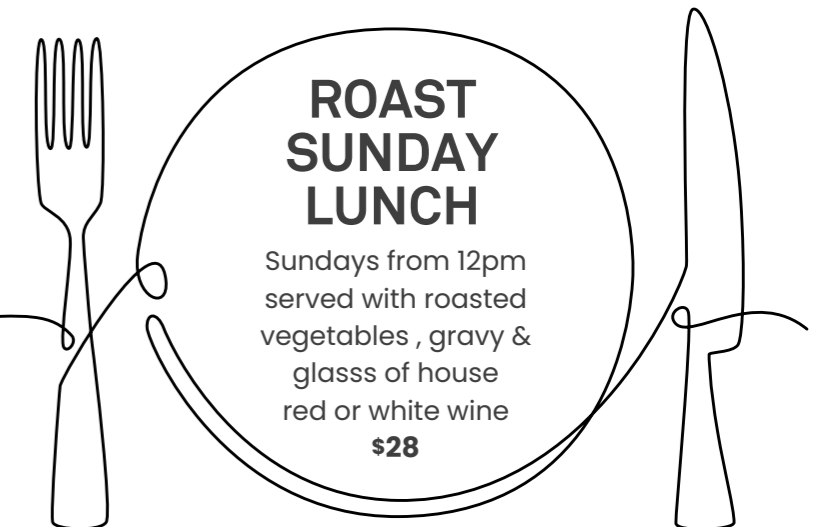
LUNCH

FROM 11AM-3PM

HOUSE MADE TART (V) With mixed leaf salad <i>Ask for today's flavour</i>	\$16.5	SEAFOOD LINGUINI Mussels, prawns, calamari, fish, scallop, fresh tomato white wine sauce	\$32.5
SALT & PEPPER SQUID Lightly floured, fried golden served w/ aioli & green salad	\$23.9	FISH OF THE DAY (GFO) Ask for today's catch	\$Market Price
CHILLI MUSSELS (GFO) Steamed Tasmanian mussels tossed in tomato, chilli & fennel sauce with crusty sourdough	\$22.9	BEEF RAVIOLI Garlic, sugo, spinach & grana padano	\$28.9
RICOTTA & SPINACH CANNELLONI (V) Fresh cannelloni in a creamy napoli sauce topped with grana padano	\$24.9	WAGU BEEF BURGER (GFO) Ground wagu, monterey jack cheese, tomato, lettuce, pickles, mustard on grilled brioche bun, side of chips	\$23.9
FISH TACOS Battered flathead tails, corn tortillas, coleslaw, corn salsa & chipotle mayo	\$25.5	STEAK SANDWICH (GFO) Prime scotch fillet, caramelised onion, mix leaf, tomato, mustard & mayo, side of chips	\$25.9
LAMB SALAD (GFO) Slow cooked lamb shoulder, pumpkin, pomegranate, rocket, fetta, pinenuts with spiced yoghurt dressing	\$25.9	GREEK SALAD (GFO) (V) Tomato, cucumber, red onion, olives, fetta, lemon dressing	\$17.5
HOUSE MADE GNOCCHI LAMB RAGU Slow cooked lamb & vegetables in a rich tomato & basil sauce	\$24.9	SUMMER SALAD Kale, quinoa, edamame, cherry tomatoes, corn salsa, pomegranate, pepitas, sunflower seeds, with lime dressing. Choice of protein: Grilled lemon chicken, smoked salmon or falafel	\$25.5
BUTTER CHICKEN BURGER (GFO) Fried crispy chicken breast, creamy slaw, jack cheese, pickled onion, tandoori mayo on brioche bun, side of chips	\$23.9	SHOESTRING FRIES Sea salt	\$9

KIDS LUNCH

CALAMARI & CHIPS	\$14.5
CHICKEN NUGGETS & CHIPS	\$13.5
LINGUINI TOMATO & PARMESAN	\$13.5
CHEESEBURGER & CHIPS	\$14.5



ROAST SUNDAY LUNCH

Sundays from 12pm
served with roasted
vegetables, gravy &
glasss of house
red or white wine
\$28

Dietry requirements (GF) gluten free, (GFO) gluten free friendly option (V) vegetarian