



MENU



ROUSE HILL

PLEASE ORDER AT THE COUNTER

BRUNCH

EGGS AS YOU LIKE ^{V GFOR} **13**
Served on sourdough toast (see extras)
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

BREKKIE BURGER **16**
Bacon, fried egg, hash brown, lettuce, homemade tomato relish, tomato and aioli on a soft milk bun (2790kJ)
Swap bacon to grilled halloumi cheese upon request (2740kJ)
Add cheese (+276kJ) +1 / avocado (+994kJ) +2

BREKKIE WRAP **17**
Bacon, scrambled eggs, hash brown, tomato relish, lettuce and hollandaise sauce in a spinach wrap (3370kJ)
Swap bacon to grilled halloumi cheese upon request (2440kJ)
Add cheese (+276kJ) +1 / avocado (+994kJ) +2

ULTIMATE BREAKFAST BURRITO **18**
Salami, grilled chorizo, lettuce, egg salad, red onion, homemade spicy mayo, pickle, avocado, melted cheddar cheese, spinach tortilla (3500kJ)

GRANOLA YOGURT BOWL ^V **18**
Poached strawberries and rhubarb, homemade baked granola, Greek yogurt, berries, rose petals (2600kJ)

CRUSHED AVOCADO ON TOAST ^V **20**
Slow roasted cherry tomato, parsley, whipped Persian fetta, homemade chilli oil, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

CAULIFLOWER SHAKSHUKA ^V **21**
Slow braised cauliflower, potato, tomato, coriander, onion, spices, chives, whipped fetta and eggs with toasted sourdough (1520kJ)

TURKISH EGGS **21**
Grilled chorizo, slow roasted cherry tomato, poached eggs, lemon & dill labneh, Aleppo butter, toasted focaccia (3530kJ)

ZUCCHINI FRITTERS ^V **21**
Tempura zucchini fritters, cucumber & avocado salsa, romesco, sour cream, poached egg (1510kJ)

MUSHROOM & ASPARAGUS OMELETTE ^{V GFOR} **22**
Shiitake mushroom, king brown mushroom, asparagus, mozzarella, garlic, eschalots, chives, miso, shiitake XO and fine herb salad served on toasted sourdough (2660kJ)

THREE CHEESE OMELETTE ^V **22**
Parmesan cheese, cheddar cheese, mozzarella cheese, coriander, onion, braised eggplant, tomato salsa, toasted focaccia (2450kJ)

ROASTED CAULIFLOWER & TOMATO CHEESE OMELETTE ^V **22**
Slow roasted cherry tomato, spiced cauliflower, potato, parsley, mozzarella cheese, toasted focaccia (1950kJ)

GRILLED HALLOUMI BENNY ^{V GFOR} **22**
Spiced eggplant, tomato, raisin, coriander, grilled halloumi, sautéed kale, Spanish onion, poached eggs, and hollandaise on a toasted homemade crumpet (2340kJ)
Swap the halloumi for smoked salmon (2050kJ), ham (2610kJ) or bacon (3690kJ) upon request

EXTRAS

Aioli Sauce (414kJ)	1	Grilled Chicken (718kJ) / Grilled Bacon (1310kJ) / Chorizo (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ)	6
Hollandaise Sauce (414kJ) / Poached Egg (345kJ) / Hash Brown (553kJ)	3	Potato Chips (1192kJ)	8
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Ham (453kJ)	4	Sweet Potato Chips (809kJ)	10

^Vvegetarian ^{GF}gluten free ^{GFOR}gluten free on request • The average adult daily energy intake is 8700kJ

Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal Chicken



MENU



ROUSE HILL

PLEASE ORDER AT THE COUNTER

MUSHROOM SCRAMBLED EGGS ON CRUMPET ^v 22

Chilli jam, sautéed king trumpet mushroom, asparagus, whipped Persian fetta, and shiitake mushroom XO on a toasted homemade crumpet (2210kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^v 22

Mushrooms, avocado, parsley, chilli, eschalots, truffle butter, thyme, whipped Persian fetta, poached egg on toasted focaccia (2400kJ)

CHILLI SCRAMBLED EGGS ON TOAST ^v 22

Slow braised eggplant relish, chilli oil, pan roasted tomato, parsley, grilled halloumi, toasted coconut, soft herbs, toasted focaccia (2140kJ)

BREAKFAST GNOCCHI 25

Homemade potato gnocchi, roasted tomato, chorizo, chilli, parsley, parmesan snow, poached egg, crispy potato skins (3590kJ)

Swap the chorizo for chicken (2790kJ)

LEAF BREKKIE ^v 26

Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed kale, smashed avocado and roasted tomato with toasted sourdough (3760kJ)

BIG BREAKFAST 26

Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushrooms with toasted sourdough (4440kJ)

SMOKED SALMON BENNY ON OKONOMIROSTI 24

Japanese style rosti, smoked salmon, poached eggs, avocado, roe, corn salsa, hollandaise, fine herbs (2430kJ)

Swap the salmon for ham (2630kJ) or bacon (2900kJ) upon request

BELGIAN WAFFLE ^v 22

Seasonal berries, caramelised nuts, strawberry & rhubarb compote, whipped vanilla mascarpone, vanilla ice cream, Belgian chocolate sauce (3990kJ)

Add extra ice cream (+645kJ) +3

BELGIAN CHOCOLATE & NUTELLA PANCAKE ^v 22

Banana, strawberry, whipped Nutella, vanilla ice cream, Belgian chocolate sauce (3870kJ)

Add extra ice cream (+645kJ) +3

MIXED BERRY & BELGIAN CHOCOLATE FRENCH TOAST ^v 22

Seasonal berries, strawberry & rhubarb compote, vanilla mascarpone, belgian chocolate, ice cream, rose petals (5390kJ)

BURGERS, SANDWICHES & MORE

CHEESE MELTS

Mushroom & Tomato ^v (1560kJ) 14

Ham & Pineapple (1920kJ) 15

Chicken & Avocado (2580kJ) 16

VEGETARIAN WRAP ^v 17

Grilled halloumi, spiced eggplant, lettuce, tomato, coriander, raisin, Spanish onion and aioli on a spinach wrap (2940kJ)

Add chips (+1192kJ) +4

KID'S MENU

Kid's Brekkie 12

Scrambled egg, hash brown and toast (1590kJ)

Kid's Chicken Nuggets 12

With chips and tomato sauce (2650kJ)

Kid's Cheeseburger 16

Grilled beef patty, cheese, BBQ sauce and chips (4550kJ)

Kid's Fish & Chips 16

Battered flathead, chips and tomato sauce (2200kJ)

Kid's Pikelets

With seasonal fruits and ice cream (2160kJ)

^vvegetarian ^{GF}gluten free ^{GFOR}gluten free on request • The average adult daily energy intake is 8700kJ

Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal Chicken



MENU



ROUSE HILL

PLEASE ORDER AT THE COUNTER

GRILLED CHICKEN & MUSHROOM TOASTIE 18

Grilled chicken breast, English cheddar cheese, chives, truffle mayo, and caramelized onion & mushroom relish on toasted focaccia (3510kJ)

B.L.A.T. ^{GFOR} 18

Bacon, lettuce, smashed avocado, tomato and homemade sweet chilli mayo on toasted focaccia (2720kJ)
Add chips (+1192kJ) +4

FAJITA CHICKEN & SALAD WRAP 18

Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, and homemade spicy mayo (mild) in a spinach wrap (2410kJ)

Add chips (+1192kJ) +4

CHICKEN SCHNITZEL WRAP 18

Panko crumbed chicken breast fillet, English cheddar cheese, lettuce, avocado, tomato, and sweet chilli mayo on a spinach wrap (3240kJ)

Add chips (+1192kJ) +4

GRILLED DOUBLE CHEESEBURGER 25

Grilled beef patties, homemade bacon jam, lettuce, tomato, melted cheese, pickle and special burger sauce served on a milk bun with chips (5830kJ)

BULGOGI STYLE PHILLY CHEESE STEAK ROLL 26

Bulgogi beef, melted cheese, aioli, scallions, toasted sesame, caramelised mushroom & onion relish, bread roll with chips (5860kJ)

CRISPY FRIED CHICKEN BURGER 22

Crispy fried chicken fillet, lettuce, Asian cabbage slaw, Kewpie mayo, and Japanese BBQ sauce served on a soft milk bun with chips (5120kJ)

SALADS

ROASTED PUMPKIN SALAD ^V 20

Roasted pumpkin, pepita seeds, whipped Persian fetta, tomato, avocado, leafy greens, roasted Spanish onion, balsamic glaze (2300kJ)

Add avocado (+994kJ) +4 Add halloumi (+722kJ) +6

Add chicken (+718kJ) +6 Add smoked salmon (+561kJ) +6

ROASTED CAULIFLOWER VEGAN BOWL ^{V GF} 22

Braised cauliflower, roasted mushrooms, harvest corn, quinoa, roasted pumpkin, edamame, tahini dressing (1370kJ)

Add avocado (+994kJ) +4 Add halloumi (+722kJ) +6

Add chicken (+718kJ) +6 Add smoked salmon (+561kJ) +6

SUPERFOOD SALAD ^{V GFOR} 22

Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, barley, roasted pumpkin, toasted seeds, honey mustard dressing (1790kJ)

Add avocado (+994kJ) +4 Add halloumi (+722kJ) +6

Add chicken (+718kJ) +6 Add smoked salmon (+561kJ) +6

MAINS

FISH & CHIPS 22

Crispy battered flathead fillets, chips and tartar sauce (3330kJ)

CHICKEN SCHNITZEL 22

Panko crumbed chicken breast fillet, Asian cabbage slaw, chips, creamy mushroom sauce (3780kJ)

ALL THINGS GREEN ^{GFOR} 24

Brown rice, poached egg, asparagus, broccolini, garlic, kale, eschalots, edamame, furikake, kombu sauce (1690kJ)

Add chicken (+718kJ) +6

SALMON RICE BOWL 28

Teriyaki marinated salmon, brown rice, edamame, avocado, greens, Kewpie mayo, furikake, chives (3850kJ)



BRUNCH, BREWS
& GOOD VIBES

^Vvegetarian ^{GF}gluten free ^{GFOR}gluten free on request • The average adult daily energy intake is 8700kJ

Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal Chicken

DRINKS



PLEASE ORDER AT THE COUNTER

BREW BAR

COLD DRIP COFFEE

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice. (2kj) 7.5

ESPRESSO

Ristretto (2kj) 4.2
Short Black (2kj)
Long Black (4kj) 4.7
Macchiato (61kj) 4.7
Piccolo (197kj)
Flat White (451kj)
Latte (541kj)
Cappuccino (451kj)

SPECIALTY

Chai Latte (910kj) 5
Green Tea Latte (929kj)
Taro Latte (1470kj)
Red Velvet Latte (1530kj)
upsized +0.8
Babycino (133kj) 2

upsized +0.8

BELGIAN HOT CHOCOLATE / MOCHA

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.

HOT CHOCOLATE	6	MOCHA	6
White (979kj)		White (937kj)	
Milk (1250kj)		Milk (933kj)	
Dark (1080kj)		Dark (924kj)	

upsized +1.5

upsized +1.5

Decaf (2kj) / Extra Shot (2kj)	+0.6
Almond Milk (231kj) / Soy Milk (361kj) / Oat (413kj) / Lactose Free (534kj)	+0.8
FLAVOUR Caramel (270kj), Hazelnut (274kj), Vanilla (274kj), Mint (280kj)	+0.8

ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 5.2

GOOD MORNING

Our luxurious take on English Breakfast Tea (2kj)

EARL GREY BLUEFLOWER

Ceylon Orange Pekoe Black Tea infused with bergamot (2kj)

GENMAICHA (KYOTO JAPAN)

Brothy Kyoto Green Tea with toasted rice (2kj)

SILVER JASMINE (ZHEJIANG)

Silver tipped Green Tea, infused with jasmine blossoms (2kj)

DOUBLE MINT

Mint & spearmint, lavender and fennel seeds to aid digestion (2kj)

LEMONGRASS GINGER

Lemongrass and ginger blend to restore minerals (2kj)

CHAMOMILE LAVENDER

A floral bouquet with sweet honey notes that soothe (2kj)

MASALA CHAI

Authentic Indian recipe of spices w/ Assam Tea base & honey (465kj)

CHILLED BAR

ICED ESPRESSO

Iced Long Black (4kj) 6.5
Iced Latte (1050kj) 6.5
Iced Coffee (1450kj) 7.5
Affogato (729kj) 7

BLENDED

Coffee (1700kj) 8.5
Chai Latte (910kj) 8.8
Green Tea Latte (908kj) 8.8

BLENDED CHOCOLATE	10	BLENDED MOCHA	10
White (3020kj)		White (2110kj)	
Milk (2957kj)		Milk (2100kj)	
Dark (2900kj)		Dark (2080kj)	

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint (860kj) 7
Lychee (712kj) 7
Cranberry & Lime (759kj) 7

ORGANIC ICED TEA

BREAKFAST LEMON MINT 7.5
Ceylon Orange Pekoe Tea with fresh lemon juice & mint (611kj)

LEMONGRASS & GINGER 7.5
Caffeine-free cold tisane with fresh lemon zest (402kj)

EGYPTIAN ICE 7.5
Liquid Turkish delight (439kj)

COLD PRESSED JUICE

ORANGE | Straight orange juice (600kj) 10
GREEN | Apple, pear, spinach & kale (830kj) 10
RED | Watermelon & strawberry (665kj) 10

FRUITY SMOOTHIE

AÇAÍ ^{df} 9
Açaí, blueberry, blackberry, banana (1420kj)

PASSION TANGO ^{df} 9
Pineapple, passionfruit, banana & mango (1330kj)

SUMMER SUNSET ^{df} 9
Pineapple, mango, strawberry & kiwi (1290kj)

STRANANA 9
Strawberry, banana, milk & honey (1290kj)

MILKSHAKE

Chocolate (1690) / Vanilla (1540kj) / Salted Caramel (1470kj) / Strawberry (1550kj) / or Banana (1290kj)

WHEY Protein (502kj)	+2.5
Make it a THICKSHAKE (1290kj)	+2.5

^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ