

# ALL DAY MENU

 | PENNANT HILLS

PLEASE ORDER AT THE COUNTER

## TOAST WITH BUTTER AND CONDIMENTS

Sourdough (856kJ)	7
Soy Linseed (1419kJ)	7
Gluten Free (856kJ)	8
Fruit Loaf with Honey (2010kJ)	8

Served with strawberry jam (150kJ) / peanut butter (273kJ) / Vegemite (35kJ)  
**Add extra condiment +0.5**

## EGGS AS YOU LIKE <sup>V GFOR</sup> 14

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**

## ULTIMATE BREAKFAST BURRITO 18

Chorizo & baked beans, lettuce, tomato salsa, homemade spicy mayo, pickle, avocado, melted cheddar cheese, spinach tortilla (2640kJ)

## GRANOLA YOGURT BOWL <sup>V</sup> 18

Poached strawberries and rhubarb, homemade baked granola, Greek yogurt, berries, rose petals (2600kJ)

## CRUSHED AVOCADO ON TOAST <sup>V</sup> 22

Slow roasted cherry tomato, parsley, whipped Persian fetta, homemade chilli oil, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

## TURKISH EGGS 22

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

## CORN FRITTERS <sup>V</sup> 22

Tempura corn fritters, cucumber & avocado salsa, tomato relish, poached eggs (1620kJ)

## CHILLI SCRAMBLED EGGS ON CRUMPET <sup>V</sup> 22

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

## TRUFFLE MUSHROOM BRUSCHETTA <sup>V</sup> 22

Mushrooms, avocado, parsley, eschalots, garlic, thyme, truffle butter, whipped Persian fetta, fried egg, chilli oil, on a toasted focaccia (2690kJ)

## EGGS BENEDICT 24

Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted homemade crumpet, fine herbs  
**Choice of Salmon (2610kJ) / Bacon (2810kJ) / Halloumi <sup>V</sup> (3230kJ)**

## BREAKFAST GNOCCHI 25

Homemade potato gnocchi, roasted tomato, chorizo, chilli, parsley, parmesan snow, poached egg (2810kJ)  
**Swap the chorizo for chicken (2530kJ)**

## BIG BREAKFAST 26

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

## LEAF BREKKIE <sup>V</sup> 26

Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed spinach, smashed avocado and roasted tomato with toasted sourdough (3530kJ)

## VEGETARIAN WRAP <sup>V</sup> 17

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

## FAJITA CHICKEN & SALAD WRAP 19

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**

## B.L.A.T. <sup>GFOR</sup> 18

Bacon, lettuce, smashed avocado, tomato and homemade sweet chilli mayo on toasted focaccia (3530kJ)  
**Swap Bacon with Halloumi <sup>V</sup> (3440kJ)**

## GRILLED CHICKEN & MUSHROOM TOASTIE 19

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

## TEMPURA PRAWN SANDWICH 20

Teriyaki marinated prawns, tomato salsa, sour cream, melted cheese sauce, lettuce, toasted focaccia (3740kJ)

## GRILLED BEEF CHEESEBURGER 25

Homemade beef patty, homemade tomato relish, lettuce, tomato, pickle, melted cheddar cheese, grilled bacon and special burger sauce served on a milk bun with chips (6140kJ)

## CHICKEN SCHNITZEL 23

Panko crumbed chicken breast fillet, house salad, chips, creamy mushroom sauce (3780kJ)

## PISTACHIO FRENCH TOAST <sup>V</sup> 22

Whipped vanilla mascarpone, seasonal berries, pistachio brittle, vanilla ice cream, pistachio glaze, rose petals (5200kJ)

### EXTRAS

Aioli Sauce (414kJ) / Chili Oil (287kJ)	1	Grilled Bacon (1310kJ) / Chorizo (1310kJ) / Grilled Halloumi (722kJ) /	6
Hollandaise Sauce (414kJ) / Hash Brown (553kJ)	3	Grilled Chicken (718kJ) / Smoked Salmon (561kJ)	7
Poached Egg (345kJ)	3.5	Potato Chips (1192kJ)	8
Sautéed Spinach (251kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Ham (453kJ)	4	Sweet Potato Chips (809kJ)	10

### KID'S MENU

<b>Kid's Brekkie</b> Scrambled egg, hash brown and toast (1590kJ)	12
<b>Kid's Chicken Nuggets</b> With chips and tomato sauce (2650kJ)	12
<b>Kid's Cheeseburger</b> Grilled beef patty, cheese, BBQ sauce and chips (4550kJ)	16

# DRINKS



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## 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) 4.3  
Short Black (2kj)  
Long Black (4kj) 4.8  
Macchiato (61kj) 4.8  
Piccolo (197kj)  
Flat White (451kj)  
Latte (541kj)  
Cappuccino (451kj)

upsized +0.8

### SPECIALTY

Chai Latte (910kj) 5  
Green Tea Latte (929kj)  
Taro Latte (1470kj)

upsized +0.8

Babycino (133kj) 2

### BELGIAN HOT CHOCOLATE / MOCHA

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

<b>HOT CHOCOLATE</b> 6.1	<b>MOCHA</b> 6.1
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
<b>FLAVOUR</b>   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)

### 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)

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ

## CHILLED BAR

### ICED ESPRESSO

Iced Long Black (4kj) 6.6  
Iced Latte (1050kj) 6.6  
Iced Coffee (1450kj) 7.6  
Affogato (729kj) 7

### BLENDED

Coffee (1700kj) 8.8  
Chai Latte (910kj) 8.8  
Green Tea Latte (908kj) 8.8  
Taro Latte (1020kj) 8.8

<b>BLENDED CHOCOLATE</b> 10	<b>BLENDED MOCHA</b> 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 (300ml)

**RUBY KOMBUCHA** 6.5  
Grapefruit and hibiscus (105kj)

**ZEST KOMBUCHA** 6.5  
Lemon and chrysanthemum (105kj)

**SUNNY MORNING** 6  
Ceylon Orange Pekoe Tea with fresh lemon juice & mint (367kj)

**HIBISCUS DAWN** 6  
Liquid Turkish delight (264kj)

### COLD PRESSED JUICE (300ml)

**STRAIGHT OJ** | Freshly pressed orange juice (360kj) 8

**CLEAN & GREEN** | Apple, pear, spinach & kale (498kj) 8

### FRUITY SMOOTHIE

**AÇAÍ** <sup>df</sup> 9  
Açaí, blueberry, blackberry, banana (1420kj)

**PASSION TANGO** <sup>df</sup> 9  
Pineapple, passionfruit, banana & mango (1330kj)

**SUMMER SUNSET** <sup>df</sup> 9  
Pineapple, mango, strawberry & kiwi (1290kj)

### MILKSHAKE

Chocolate (1690kj) 7  
Vanilla (1540kj) 7  
Salted Caramel (1470kj) 7  
Strawberry (1550kj) 7  
Banana (1290kj) 7

make it a Thickshake +2.5

<sup>df</sup> Dairy free