

# All Day Menu

Grill's off at 2, Cabinet & Coffee until 3

V – Vegetarian |

GF – Gluten Free

VG –Vegan | GF Bread available



## CIABATTA

- Butter & house jam **6**
- Smashed avo topped w seeds & chilli flakes (V) **12**
- Poached or fried eggs & bacon **15**

## FRUIT TOAST

- Date & apricot w butter **8**

## BURGERS

- Two smoked bacon rashers, free range fried egg, baby spinach, aioli & house relish on milk bun **14**
- Halloumi & free range fried egg w avo, baby spinach, aioli & house relish (V) **14**

## CLASSICS

- Halloumi/zucchini fritters served w house salad & labneh (V) **17**
- Potato rosti w Cyprus halloumi, smoked salmon, spinach & Basil pesto **20**
- Roast pumpkin soup served w ciabatta & red pesto herbed butter **12**
- House salad (VG) **12**
- Chips w Cru special seasoning **6**
  - o Add spicy avo & labneh **4**

## BOWLS & CHIA CUPS

- Chia cup w pink coconut panacotta & crunchy house granola (VG)
- Chia cup w salted caramel coconut panacotta, house granola & gooey choc peanut sauce
- Blended Acai w seasonal fruit, house granola & chocolate peanut sauce **14**
- Crunchy house granola w coconut flakes, cinnamon, fresh fruit & orange zest, served w fresh, cold milk (VG) **12**

## STICKY & SWEET

- Pancakes w maple syrup, cinnamon, fresh oranges & vanilla ice cream topped with chocolate peanut sauce (GF) **16**
- Toasted house banana bread with maple pecan butter & vanilla icream **8**

## EXTRAS

- Rosti **8** | Bacon, Halloumi **5** |
- Avo **4** | Egg **2**

## THE CABINET

- Veg wrap w smoked paprika & cumin chick peas, roast pumpkin, zucchini, spinach, Labneh, red pesto & cheddar (V) **12**
- Leg ham wrap w cherry tomatoes, baby spinach, roast zucchini, sweet sticky soy, kewpie mayo & cheddar **10**
- Ham & Cheese Croissant **8**
- Croissant w smoked salmon, cream cheese, fried yellow mustard seeds, cherry tomatoes, spinach & sweet sticky soy **10**

## CARROT CAKE

- topped with cream cheese icing & crushed pecans **7**

## GOOEY BROWNIE

- Gooey chocolate brownie w crushed nuts, & whipped cream **7**
- grab it with ice cream **2**

## PROTEIN BALLS (GF)

- Coco (original) (VG) **4**
- Salted Caramel (VG)
- Ginger (VG)
- Matcha (VG)
- Nutella

# DRINKS

## COFFEE

Espresso	
Piccolo	
Macchiato	
Long Black	
Flat White	
Latte	
Cappuccino	
Chai Latte	
Hot Chocolate w/marshmallows (Single Origin Premium)	4   5
Babyccino w/marshmallow	2
Mocha	
Matcha	
Turmeric	4.8   5.80
Iced Latte	6
Iced Long Black	5.5
Iced Coffee (Cream & ice cream)	6.5
Iced Mocha	6.5
Iced Chocolate	6.5
Add Whipped Cream	.3
<b>Milks</b>	
Bonsoy   Almond   Coconut   Oat   Lactose Free	.8
<b>Syrups</b>	
Vanilla   Hazelnut   Caramel	.8
Maple	.5

## SMOOTHIES

<b>Green</b> Spinach, banana, coconut water, mango	10
<b>Fruit Punch</b> Apple juice, banana, mango, strawberries	10
<b>Banana</b> Banana, milk, ice cream	10
<b>Acai</b> Acai berry, banana, coconut water	12
<b>Dark Side</b> Spinach, Avocado, banana, protein powder, almond milk, cacao	12

## SHAKES

Nutella   Chocolate (Single Origin Premium Choc)   Vanilla Bean	9
<b>Espresso shot</b>	.8

## THE FRIDGE

Cold pressed juices and soft drinks

# CONTACT

### Phone or text (takeaway)

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### Email

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### Drop in

4/190 Varsity Parade, Varsity Lakes

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