

# the lounge

## BREAKFAST

Banana bread with cultured butter <i>h gf v</i>	8.0
Freshly baked muffins <i>h v</i>	5.0
Bacon & egg roll, BBQ sauce	12.0
Coconut yoghurt with mango, vegan granola <i>gf vgn h</i>	12.0

## TOASTIES

Pastrami, sauerkraut, pickles, mustard mayo <i>h</i>	12.0
Vegan cheddar, macadamia pesto, artichoke, spinach <i>h vgn</i>	12.0
Gluten free	+2.0

## SWEET AS

Fig & nut slice <i>h vgn gf</i>	5.0
Persian orange cake <i>v h</i>	6.5
Triple chocolate brownie <i>gf h v</i>	6.0
Selection of Australian cheese + accompaniments	16.0

## HOT BREWS

Single O coffee	4.5
Espresso, cappuccino, latte, flat white, long black	
Drinking chocolate or mocha	4.5
Extra coffee shot	1.0
9 Spice fresh chai	5.0
Chamellia organic teas	5.0
English breakfast, earl grey, lemongrass & ginger, chamomile, china sencha, peppermint	

## COLD BREWS

Iced chocolate, iced latte	5.0
Yuzu iced tea	7.0
Simply Organic Sodas – organic cola, lemonade, blood orange, ginger beer	5.0
Lemon lime & bitters	5.5

## PRESSED JUICES

Glow bright – apple, carrot, ginger, lemon & turmeric	5.0
Dark heart – apple, beetroot, purple carrot, ginger & lemon	
Green smoothie – kiwifruit, pear, lime, mango, peach & banana	
Orange juice	

v–vegetarian vgn–vegan gf–gluten free df–dairy free h–halal  
\* gluten free on request \* native ingredients italicized

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee our food will be allergen free. Please do speak with a staff member for any requests.*

# bar snacks

AVAILABLE FROM 3.00PM – 6.30PM

<b>MIXED MARINATED OLIVES</b> Herbs, chilli, garlic, lemon <i>gf vgn h</i>	8.0
<b>ROAST CHAT POTATOES</b> Sour cream & chilli jam <i>gf v h</i>	12.0
<b>CHICKEN YAKITORI</b> Teriyaki glaze, sesame seeds, spring onion <i>df h gf</i>	16.0
<b>MARGHERITA PIZZA</b> Tomato, mozzarella, basil <i>v h</i>	16.0
<b>SALAMI PIZZA</b> Spicy salami, tomato & mozzarella	16.0
<b>CANNELLINI BEAN HUMMUS</b> Cucumber & sea salt, olive oil crisp bread <i>vgn h</i>	14.0
<b>MUSHROOM DUMPLINGS (4)</b> Fermented black bean & chilli oil <i>vgn h</i>	14.0
<b>SELECTION OF AUSTRALIAN CHEESE</b> + accompaniments <i>* v</i>	16.0
<b>ANTIPASTI PLATE</b> Spanish & Italian salami, artichokes, pickles & sourdough <i>df *</i>	26.0

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