BREAKFAST 7-11AM

House Granola	
Greek yoghurt, summer fruits <i>v, gfo</i>	\$16
Blueberry Pancake v Maple syrup & salted butter	\$19
Acai Bowl by Amazon Power Available add ons \$0.5: Seasonal fruits / Greek or coconut yoghurt / chia seed Coconut flakes / almonds / hazelnuts / macadamias	\$17 s
Extra \$2: Peanut butter / Nutella / Maple syrup	
Toast v, gfo Choice of sourdough or multigrain toast served with butter and your choice of: home-made jam, Vegemite, peanut butter, Nutella or honey	\$11
Eggs Your Way on Toast v, gfo 2 eggs your way on sourdough or multigrain toast, served with butter	\$14
Shakshouka v, gfo 2 fried eggs served with spiced tomato & capsicum sauce and toasted sourdough	\$19
Smoked Salmon Bagel Cream cheese, watercress	\$18
Eggs Benedict gfo 2 poached eggs on croissant served with ham and Hollandaise sauce Substitute with bacon +\$2 Substitute with smoked salmon+\$3	\$25



Please check out our homemade food and sweet pastries in our display cabinet

Avocado Toast v, df, gfo Smashed avo served on sourdough, poached egg, parmesan, rocket	\$19
Add on: feta \$5	
Corn & Zucchini Fritter v, gf Yoghurt, Sriracha aioli, pickles	\$21
Point Danger Full Brekky gfo Italian pork sausage, bacon, roasted tomato, hash brown, house tomato relish, 2 eggs your way on sourdough or multigrain	\$27
Available Add-Ons Bacon df, gf \$8 Free range egg (poached or fried) df, v, gf \$3 Italian pork sausage df, gf \$8 House-made hash brown v, gf \$8 Haloumi v, gf \$8 Half avocado v, gf, df, vg \$7 Smoked salmon gf, df \$9 Baked beans gf, df, v, vg \$7 GF bread \$2	
LUNCH 11AM - 2PM	
Wagyu Beef Burger	\$19

Cajun mayo, lettuce, tomato, onion jam, cheddar Add chips +\$3	\$19
Fish & Chips Tartare sauce	\$22

We would like to personally thank you for your support - John, Donny, Frank and the Gambaro team. -

V: Vegetarian | VG: Vegan | GF: Gluten Free | DF: Dairy Free Vegan menu available on request. Please inform our staff of any dietary needs or restrictions.

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Short Espresso / Short Macchiato Long Black Piccolo Baby Chino Matcha Latte Turmeric Latte Latte / Flat White / Cappuccino / Long Macchiato Hot Chocolate Mocha Chai Latte	Regular / Large \$4 \$4.5 / \$5 \$4.5 \$2.50 \$6.5 / \$7.5 \$6.5 / \$7.5 \$5 / \$5.5 \$5 / \$5.5 \$5.5 / \$6 \$6 / \$6.5
Iced Coffee	
Late / Chocolate / Chai Latte / Long Black / Mocha Matcha Latte / Turmeric Latte	\$6 / \$7 \$6.5 / \$7.5
Additions	
Extra shot	\$0.5
Selection of Chai, Vanilla, Caramel syrup, Hazelnut Syrup or Honey Soy, Oat, Almond, Lactose Free milk or Coconut Milk	\$0.5 \$1
Tea / Herbal Tea	\$4.5
English Breakfast, French Earl Grey, Sencha green tea Lemongrass & Ginger, Peppermint, Chamomile	
Juices	
Orange	\$9
Vitamin Sea Waves Apple, carrot, ginger, lemon	\$9
Greenmount Detox Green apple, cucumber, celery, fresh mint leaves, ginger	\$9
Flamingo Fanning Watermelon, beetroot, Lemon, apple, mint leaves	\$13



Smoothies \$12

Detox Delight Blueberries, banana, dates, boysenberries

Energise Burst Strawberries, apple, pineapple, dates

Green Lift

Banana, mango, spinach, lime juice

Tropical MangoMango, pineapple, banana, passion fruit

Banana Bliss

Banana

Cooly Coco Coconut yoghurt, mango, pineapple, banana, passion fruit

Milkshakes \$12

Vanilla

Chocolate VGO

Awaken Cabinet Food

Ham & Cheese Toasty

Toasted Baguette Ham, Swiss cheese, mustard & pickles	\$16
Toasted Ciabatta v Mozzarella, tomato, pesto	\$16
Toasted Sourdough Pastrami, sauerkraut, provolone, English mustard	\$18
Bacon & Egg Roll	\$14
Vegetarian Fritter & Egg Roll v	\$12
Smoked Salmon Roll	\$18
Ham & Cheese Croissant v	\$12
Tomato & Cheese Croissant	\$10
Homemade Focaccia Pizza Ham, cheese, mushrooms, tomato	\$12
Homemade Focaccia Pizza v Grilled vegetables, cheese	\$12

\$12