

SOUTH BEACH

Simple, Coastal, Good.

EGGS ALL DAY

Two eggs, poached, fried or scrambled +\$2 | on buttered white sourdough toast (GRA)

15

Sides

Roast Cherry Tomatoes **+5**, Avocado **+5**, Confit Mushrooms **+5**, Saute Spinach **+4**, Grilled Broccolini **+5**,
 Streaky Bacon **+8**, Smoked, Salmon **+7**, Extra Egg (Poached Or Fried) **+3**, Extra Scramble Eggs **+4**, Rosti **+5**,
 Feta **+4**, Hash Brown **+4**, Chilli Sambal **+2**, Hollandaise **+4**, Pure maple syrup **+4**, Spreads **+2**,
 Swap To Gluten Reduced Bread **+3**

TWO STACK HOT CAKES

Two freshly made hot cakes with your choice of toppings

Classic lemon | vanilla butter, powdered sugar V

15

Maple | maple syrup, ice cream V

15

Canadian bacon | maple, butter add a fried egg +3

23

Berries Burst | burst blueberries, strawberries, ice cream V

19

extra hot cake

+4

FOR THE LITTLE ONES

Egg n Bacon Toast (GRA VA)

10

Cheese Toastie (GRA VA)

8

Kids Hot Cake | lemon, powdered sugar (V)

10

Kids Banana Bread | butter, fresh banana, honey (V)

8

Cheese Burger | pattie, cheese, tomato sauce, fries (GRA)

19

Kids Fish & Chips (GR DF)

19

SHAKES

Choc, banana, vanilla, Strawberry, Caramel

9

SMOOTHIES

Banarama | Banana, Oats, Dates Cinnamon, Mount Martha Honey, & Almond Milk

Green Goblin | Spinach, Kale, Mango, Coconut Milk

Mango Berry | Mango, Mixed berries, Almond milk, Mount Martha Honey

12

Key

(GR) Gluten reduced, (GRA) Gluten reduced option available, (V) Vegetarian, (VA) Vegetarian option available (DF) Dairy Free

ALL DAY DINING

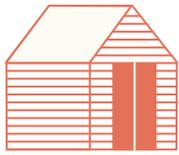
Tropical Acai Bowl acai sorbet, mango, pineapple, coconut, honey clusters, fresh fruit add peanut butter +2 (V DF GR VGA)	23
Avo Toast white sourdough, feta, yuzu olive oil, lemon, nori, lemon add poached egg +3 (V GRA DF)	18
The Benny two poached eggs with streaky bacon, hollandaise, fried capers and dill on white sourdough swap bacon for smoked salmon+2 (GRA)	24
Chilli Scram scrambled eggs, coconut chilli sambal, pickled red onion, cucumber, coriander, roti add sticky pork belly (80g)+8 (V)	24
Our Rostis burnt butter rosties, two poached eggs, roasted cherry tomatoes, broccolini, hollandaise, seven spice (GR V)	25
Salmon Bowl miso salmon, cucumber, edamame, broccolini, yuzu honey dressing, rice, pickled ginger, sesame 28 make it vegetarian (GR DF VGA)	23
Lemongrass Duck San Choy Bow fragrant confit duck, lettuce, cucumber, hoisin, candied peanuts, herbs (GR DF)	27
Red Caramel Pork Belly sweet & sticky pork belly, Vietnamese salad, roasted peanuts, fried shallots, chilli jam, lime add roti +4 (GR DF)	29
Crab Linguine swimmer crab, prawn, cherry tomato, garlic, chilli, capers, nori, herbs	39
Fish & Chips beer battered flake, fries, lime & lemongrass salt, garden salad, lemon wedge, tartar sauce (GR DF)	34
Beef Burger 120g beef patty, double cheese, lettuce, onion jam, burger sauce, fries make it a double + 7 GRA	26
Coconut & Lime Calamari Salad calamari, grilled pineapple, carrot, cucumber, leaves, fresh chilli, Thai coconut dressing (GR DF)	29
Greens for Days Salad grilled broccolini, edamame, mixed leaves, cherry tomatoes, feta, toasted walnuts, ginger & lime dressing, yuzu olive oil add poached chicken +6 (V VGA GR)	24
COLD PRESS JUICE (Organic & Australian)	
Immunity carrot, orange, celery, lemon, turmeric	9.80
Antiox apple, rhubarb, passionfruit, raspberry	
Tropical Bliss orange, mango, passionfruit, lucuma	
Botanical apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger	
FRESHLY SQUEEZED	
Mix Up apple, orange, watermelon, mint	11/8 (kids)
Mums Fav apple, orange, carrot, ginger	
What's Up Doc carrot, celery, apple, ginger	

DRINKS MENU

BUBBLES		
NV Varichon 'Privée	Charles de Saint Céran' Blanc de Blancs Brut, Savoie, France	13/52
NV Montalto	Pennon Hill Sparkling Rosé, MP, Victoria	15/65
WHITES		
2025 Little Fox and Friends	Sauvignon Blanc, MP, Victoria	13/52
2022 Eden Hall 'Springton'	Riesling, Eden Valley, SA	13/52
2024 Range Life Grillo	McLaren Vale SA	13/52
2023 Ya! Ya! Road	Pinot Gris, MP, Victoria	14/58
2024 Devil's Baie	Chardonnay, MP, Victoria	14/58
ROSE		
2023 Bouchard Aine & Fils	Rosé, Languedoc, France	13/52
REDS		
2023/24 Little Fox and Friends	Pinot Noir, MP, Victoria	14/58
2023 Ricca Terra Juicy June	Negroamaro & Grenache, Riverland SA	13/52
2021 VieuxBourg Beaujolais	Villages AOP, Beaujolais, France	15/65
2019 Mosselini	Shiraz, MP, Victoria	14/58
FROM THE TAP (schooner)		
Great Northen Mid		12
Balter XPA		13
Asahi Super Dry		14
Peroni Nastro Azzuro		14
GF 2 Bays Brewing Co Draught (Can)		10
Main ridge pear Cider (Bottle)		12
COCKTAILS		
Spritz: Aperol, Lemoncello, Campari		18
Gin Gimlet		21
Bloody Mary		21
Amaretto Sour		21
Expresso Martini		21
Mojito		21
Frozen Margarita		18
Frozen Piña colada		18
Hard Rasperry		12
Hard Lemon		12

Open everyday 7.30am - 2.30pm

Our menu may contain allergens & is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Sundays incur a 10% surcharge & Public Holidays 20% surcharge. All credit cards payments incur a 1.5% surcharge.



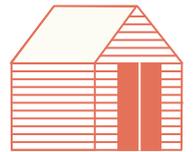
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AFTERNOON MENU

Feed me set chef selection of our snack menu to share (minimum 4 people)	35pp
Mini Prawn & Crab Roll yuzu mayo, dill, mini milk bun	10
Crispy Fried Fish Roll beer battered flake, tar tare sauce, lettuce, milk bun, dill (DF)	19
Rice Paper Rolls (2 pc) hoisin dipping sauce (vegetarian or chicken available)	10
Red Duck San Choy Bow lettuce, hoisin, candied peanuts, cucumber coriander	10
Bowl of Fries lime & lemongrass salt, herb mayo (V GR)	10
Vegetarian Spring Rolls sweet chilli sauce	15

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SNACKS

Our Banana Bread butter, local honey (V)	12
Fruit Toast butter, marmalade (V)	12
Bircher Bowl apple bircher muesli, fresh fruit, maple syrup	14
Sourdough Toast with butter (V GRA)	8
Brekkie Burger fried egg, bacon, cheese, lettuce, onion jam (GRA)	16
Crispy Fried Fish Roll beer battered flake, tar tare sauce, lettuce, milk bun, dill (DF)	19
Bowl of Fries lime & lemongrass salt, herb mayo (V GR)	10
Madeleines mini shell tea cakes	2 ea
Macarons available in five flavours	3 ea

Pastries | Baked in house every morning

Croissants	5
Escagot	6
Pan au chocolate	6
Almond croissant	6

Check our display for our daily changing selection of other sweets and pastries

COFFEE & TEA

All Press

Espresso, cow milk, Soy, almond, lactose free	+0.5
macadamia, coconut	+0.75
decaf	0.75
extra shot	0.5
Tea English Breakfast, Earl grey, Lemongrass & Ginger,	5
Peppermint, Green, Chamomile	
Wet Chai 9 spices	6.50

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