

ZUCCHINI & CORN FRITTERS \$20 (v)

Zucchini & corn fritters w/ labneh, harissa & zucchini salad

add poached egg \$3.5

GRANOLA \$15 (v)

House made granola, vanilla bean yoghurt, poached fruits, honey, fresh berries

THE HUDSON CROISSAINT \$19

House baked croissant filled w/ crème patissiere, garnished w/ almond soil, poached fruits & fresh strawberries

AUTUMN BREKKY BOWL \$19 (v/gf/vg)

Sesame crusted avocado, roast pumpkin, zucchini, kale, charred corn, broccolini, carrot hummus, lemon

add poached egg \$3.5

LAMB FLATBREAD \$24

House made spiced lamb and pistachio kofta w/ shaved zucchini, house made flat bread, hummus, labne, parsley, mint, fried free range egg & roasted thyme tomato

SMASHED AVOCADO \$17

Charred sourdough w/ smashed avocado, zucchini ribbons, zaatar & whipped danish feta

add poached egg \$3.5

FRIED CHICKEN BENEDICT \$22

Kaarage fried chicken w/ hot sauce hollandaise, potato & herb rosti, asparagus, charred kale & free range poached eggs

smokey bacon option available

OPEN PAN OMELETTE \$21

Spanish chorizo, Kipfler potatoes & caramelised onion, topped w/ cherry tomatoes, crispy kale & shaved pecorino

OCEAN TROUT RILETTE \$21

Hot smoked ocean trout rilette on thick cut rye bread, cucumber ribbons, saute'd kipfler potatoes, radishes, boiled egg

BREAKFAST BURGER \$20

Spiced lamb & pistachio patty, smoky bacon rasher, free range fried egg, spicy mayo, potato & herb rosti, American cheese, bbq sauce on a milk bun

BREAKFAST PLATE \$26

2 free range poached eggs, potato & herb rosti, roasted tomatoes, smoky bacon, charred kale, mushrooms, haloumi, Sonoma sourdough, Pepe Saya butter

RICOTTA HOTCAKE \$21 (v)

Ricotta hotcake w/ caramelised banana, mascaporne, freeze dried raspberries, maple syrup

EGGS ON TOAST \$12

Sonoma sourdough, 2 free range eggs, Pepe Saya butter

BACON & EGG ROLL \$12

Smokey bacon rasher w/ free range fried egg & bbq sauce on a milk bun

TOASTED SOURDOUGH \$7

Rye / fig & raisin / soy linseed / white sourdough w/ butter & your choice of spread

SALMON POKE BOWL \$23 (gf)

Seared salmon sashimi w/ cucumber, radish, pickled ginger, mixed cabbage, edamame, sushi rice, burnt allium sauce, lemon & sesame dressing, nori sheets

add avo \$4

PROTEIN BOWL \$23 (gf)

Grilled chicken breast, roasted sweet potato, quinoa, charred corn, kale, cherry tomatoes, hummus, witlof leaves, ponzu dressing

add avo \$4

KAARAGE BOWL \$22

Seasoned sushi rice, kaarage fried chicken, boiled egg, house pickles, corn, shredded lettuce & chicken jus

GRILLED PRAWN SALAD \$21 (gf)

Grilled Mooloolaba prawns w/ shredded papaya & green mango salad, thai herbs & nam jim dressing

ONION TARTE TATIN \$22 (v)

Slow cooked onions w/ miso caramel, puff pastry, cashews, whipped danish feta, roasted thyme tomato & rocket

FISH & CHIPS \$25

Beer battered market fish w/ chips, tartare sauce & lemon

BARRAMUNDI \$28

Pan seared Barramundi w/ seasonal green veg, fried eggplant, green curry sauce & thai basil leaves

EYE FILLET \$29

Slow roasted beef eye fillet rolled in mustard & herbs served w/ pea puree, saute'd lettuce, roasted onions, saute'd kipflers & hot mustard & soy jus

CHEESEBURGER \$20

Tajima Wagyu beef patty, mustard mayo, tomato relish, American cheese & house pickles in a milk bun w/ chips

WAGYU BURGER \$23

Tajima Wagyu beef patty, smokey bacon rasher, lettuce, tomato, cucumber pickles, American cheese, caramelised onions in a milk bun w/ chips

KAARAGE FRIED CHICKEN BURGER \$22

Kaarage fried chicken w/ spicy mayo, green oak & house pickles in a milk bun w/ chips

GRILLED CHICKEN BURGER \$20

Grilled chicken, green oak, sliced tomatoes, mayo, avocado in a milk bun w/ sweet potato fries

VEGE BURGER \$22 (v)

Zucchini & corn fritter, smashed peas, haloumi, cucumber, lettuce, aioli in a milk bun w/ chips

PRAWN LINGUINI \$27

Prawns saute'd w/ garlic & chilli, white wine, cherry tomatoes & parsley

PORK & VEAL RAGU \$25

Slow braised pork & veal ragu, cassarecce pasta, pecorino

– sides –

CHORIZO	\$4	GRILLED HALLOUMI	\$5
THYME MUSHROOMS	\$4	SAUTEED SPINACH	\$4
ROASTED TOMATOES	\$4	FETA	\$4
FRIED OR POACHED EGG	\$3.5	GRILLED CHICKEN	\$7
SCRAMBLED EGGS	\$6	HAND CUT CHIPS	\$8
SMOKEY BACON	\$5	SWEET POTATO FRIES	\$9
POTATO HASH	\$5	CHARRED BROCCOLINI	\$7
AVOCADO	\$4	ROCQUETTE SALAD	\$8
SAUTEED MUSHROOMS	\$4		

– kids –

KIDS HOTCAKE	\$10
KIDS CHEESE TOASTIE	\$10
KIDS FRUIT BOWL	\$10
CHEESEBURGER <i>& chips</i>	\$13
SPAGHETTI BOLOGNESE	\$13
NUGGETS <i>& chips</i>	\$13
GRILLED CHICKEN <i>& chips</i>	\$13

– beverages –

COKE	\$4.5
COKE NO SUGAR	\$4.5
SPRITE	\$4.5
FANTA	\$4.5
GINGER BEER	\$4.5
LEMON LIME BITTERS	\$6.5
SPARKLING WATER 750ml	\$6
SODA WATER	\$4
TONIC WATER	\$4
KOMBUCHA	\$6
ginger lemon / peach / raspberry lemonade / passionfruit	

shakes

MILKSHAKES	KIDS \$6	LGE \$8
chocolate / strawberry / vanilla / caramel / banana / Nutella		
THICKSHAKES	KIDS \$7	LGE \$9
chocolate / strawberry / vanilla / caramel / banana / Nutella		

fresh juice

BLISS	\$8.5
pineapple, watermelon, orange, passionfruit	
IN TUNE	\$8.5
apple, orange, carrot, lemon, fresh turmeric	
ALKALINE	\$8.5
cucumber, apple, celery, lemon, ginger	
ORANGE JUICE	\$7
APPLE JUICE	\$7

smoothies

ACAI	\$10
organic acai berry, mango, banana, pineapple, honey, coconut water	
TROPICAL	\$9
blueberries, strawberries, mango, spinach, coconut water	
BANANA	\$9
banana, honey, peanut butter, milk	
MANGO	\$9
mango, banana, honey, chia seeds, milk	

add 30g
protein scoop
+\$3

– coffee –

ESPRESSO / PICCOLO / MACCHIATO	\$3.5
FLAT WHITE / CAPPUCCINO / LATTE / LONG BLACK	\$3.8 / \$4.3
COLD BREW COFFEE	\$6
MOCHA	\$4.2 / \$4.7
HOT CHOCOLATE	\$3.8 / \$4.3
PRANA CHAI LATTE	\$4.7
DECAF	\$0.5



extra shot, soy milk, almond milk, oat milk, lactose free milk \$0.7

ICED COFFEE	\$7.5
double espresso, icecream, milk	
ICED LATTE	\$6.5
double espresso, ice, milk	
ICED LONG BLACK	\$6
double espresso, ice, water	

ICED CHOCOLATE	\$6
chocolate, icecream, milk	
ICED MOCHA	\$7
double espresso, chocolate, icecream, milk	
BABYCINO	\$1.5

– specialty tea –

English breakfast / green / earl grey / peppermint /
chamomile / lemongrass & ginger / masala chai \$4.5

– wine –

rose

TEUSNER SALSA ROSÉ Barossa Valley, SA \$9 GLS / \$42 BTL

dry & very pale in colour, this rosé has plenty of flavour with hints of wild strawberry

VILLA AIX ROSÉ Cotes de Provence, France \$48

a premium French rosé, it's elegant & vibrant, with intense raspberry & guava notes with a lovely, refined & crisp finish

red

TEUSNER WARK SHIRAZ Barossa Valley, SA \$10 GLS / \$48 BTL

packed with notes of blackberry, plum & preserved cherry, this is rich & deep, with fine, soft tannins; a real crowd-pleaser

ROSILY CABERNET SAUVIGNON Margaret River, WA (organic) \$52

cassis, plum & blackcurrant notes on the palate; it's medium to full-bodied with soft, fine tannins

QUARTIER PINOT NOIR Mornington Peninsula, VIC \$55 BTL

a soft & elegant pinot noir; true to variety & place, with notes of wild red berries & baked cherry Danish

MAJELLA CABERNET SAUVIGNON Coonawarra, SA \$65

blackcurrant, blackberry & cassis flavours on the palate with hints of mint, spice & cigar box from a quality, well-judged oak

PETER LEHMANN STONEWELL SHIRAZ 2013 Barossa Valley, SA \$145

an Australian icon, made from century-old barossa vines; it's voluptuous on the palate with dense blackberry, mocha & oak the finish lingers on & on

sparkling

VILLA SANDI PROSECCO Veneto, Italy \$9 GLS / \$42 BTL

notes of green apple & pear on the palate, dry & frothy, with great intensity of flavour

COPPABELLA SPARKLING Tumbarumba, NSW \$42

cool-climate style with lively & vibrant flavours of grapefruit, lemon & nectarine

MARCHAND & BURCH CREMANT DE BOURGOGNE Burgundy, France \$68

a classic aperitif style french sparkling; dry with flavours of grapefruit, lemon & stonefruit, with crisp, racy acidity on the finish

LANSON PERE & FILS Champagne, France \$125

"champagne house of the year", international wine & spirit challenge 2018; a lively champagne, with flavours of white peach & nectarine, baked bread & lemon curd, with fine acidity on the palate

white

PETAL & STEM SAUVIGNON BLANC Marlborough, NZ (vegan) \$9 GLS / \$39 BTL

a classic Marlborough sauvignon blanc with notes of passionfruit, gooseberry & dried herbs

NEUDORF MOUTERE PINOT GRIS Nelson, NZ \$11 GLS / \$54 BTL

soft & superbly balanced with poached pear, vanilla pod & lemon curd on the palate

WILSON POLISH HILL RIESLING Clare Valley, SA \$52

a classic aperitif style French sparkling; dry with flavours of grapefruit, lemon & stonefruit, with crisp, racy acidity on the finish

MOPPITY ESTATE CHARDONNAY Hilltops, NSW \$55

white peach, grilled nuts & a hint of quality oak on the palate, with a soft, creamy finish

HOWARD PARK ALLINGHAM CHARDONNAY 2015 Margaret River, WA \$120

one of Australia's most awarded & revered chardonnays, with flavours of yellow peach & nectarine, followed by hints of butter, oak & hazelnut; remarkably fine acidity & length