



DRINKS

ALL DAY MENU

COFFEE BY 5 SENSES

Black or White - \$4.50, mug \$5.20
Cold Brew - \$5.50
Chai latte - \$6.00
Dirty Chai - \$6.50
Decaf/ extra shot + 50c
Soy, Almond, Oat and Lactose Free + \$1.00

TEA BY CALMER SUTRA - \$5.50

English Breakfast, Earl Grey, Peppermint, Sencha Green, Lemongrass and Ginger, Chamomile, or Chai Tea
Summer Peach Iced Tea - \$7.00

CHOCOLATE

Traditional Hot Chocolate - \$5.50
Mork Original Dark (Vegan) - \$6.00
Babycino - \$2.50

ICED DRINKS - \$8.00

Iced Coffee, Iced Mocha, Iced Chai or Iced Chocolate

SMOOTHIES - \$10.00

Berry Smoothie
Raspberries, blue berries, strawberries, blackberries, cranberry juice, banana, Greek yoghurt, honey
Tropical Smoothie
Mango, banana, passionfruit, vanilla ice cream and pineapple juice

JUICE - \$9.00

Freshly Squeezed Orange Juice
Cold Pressed Pink Juice with apple, strawberry, lemon, mint, and pear
Cold Pressed Green Juice with apple, kale, pineapple, cucumber, mint and spinach
Cold Pressed Immunity Juice with carrot, apple, ginger and tumeric

MILKSHAKES - \$7.50

Chocolate, Vanilla, Strawberry, Banana or Caramel

SOFT DRINKS

Coke, Coke No Sugar - \$4.50
Sparkling Mineral Water, Sprite \$4.50
Lemon lime and Bitters - \$5.50

COCKTAILS

Passionfruit Margarita - \$18.00
Tequila, Cointreau, passionfruit, and lime over ice
Limoncello Spritz - \$15.00
Italian lemon liqueur, chilled prosecco, and soda
Aperol Spritz - \$15.00
Aperol, prosecco, soda, and orange
Peach Bellini - \$12.00
Summeryellow peach and chilled prosecco
Pimm's Cup - \$14.00
Pimm's, Gin, strawberries, orange, cucumber, mint & lemonade
Espresso Martini - \$18.00
Double espresso, Kahlua and vodka
Traditional Mimosa - \$12.00
Orange Juice and chilled prosecco
Pina Colada Mimosa - \$14.00
Coconut rum, pineapple, and chilled prosecco
Cranberry Spritz (non-alcoholic) \$10.00
Fresh fruit, mint, cranberry juice, and lemonade

WINE

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|--------------------------------|--------------------|
| Prosecco Yarra Burn Vic | Glass/Bottle-12/49 |
| Rose Days of Rose SA | Glass/Bottle-12/45 |
| Chardonnay Tatchilla, SA | Glass/Bottle-10/39 |
| Sauvignon Blanc Tatchilla | Glass/Bottle-10/39 |
| Pinot Noir Taku NZ | Glass/Bottle-13/49 |
| Shiraz St Hallet Black Clay SA | Glass/Bottle-13/49 |

Beer- \$9.00

Corona, Asahi, Carlton Draught, Cooper's Light, Furphy

We have classic spirits/mixers available upon request

KIDS MENU

Smiley Face Pancake
Served with fresh seasonal fruits, Vanilla Ice Cream, and Canadian maple syrup \$12.00
Ham and Cheese Toastie on White Bread \$10.00
Chicken Nuggets with chips and tomato sauce \$12.00

Toast \$9.50 (V)

Sourdough/ multigrain/white bread/gluten free/or fruit toast with butter and your choice of jam/ honey/peanut butter/Nutella or vegemite.

Free Range Eggs Your Way \$14.50 (V) (GF*)

Two Poached/Fried/Scrambled Eggs, served on Two pcs of Sourdough/ Multigrain/ White bread/ Gluten free toast.

Granola Bowl \$19.50 (VG) (GF)

House made granola, served with acai berry compote, Coconut yoghurt, chia seeds, flaked almonds, fresh blueberries, and pomegranate.

Brioche French Toast \$24.00 (V)

Berry infused mascarpone, decadent chocolate fudge sauce, fresh berries and Canadian Maple syrup.

Avo Toast \$24.00 (V) (GF*)

Smashed avocado on toasted sourdough with burrata, truss cherry tomato, crispy basil, balsamic glaze, and a poached egg.

Chilli Scramble \$24.00 (V) (GF*)

Scrambled eggs on sourdough toast with baby spinach, fresh chilli, parmesan and house made chilli jam.

Polenta Toast \$26.00 (V) (GF)

Golden fried Polenta, with mushroom medley, kale, two poached eggs, parmesan, and hollandaise sauce.

OMD Veggie Fritters \$25.00 (GF) (VG)

Corn, zucchini, kale, and sweet potato fritters, with smashed avo, tomato and herb salsa, and house made capsicum jam.
(Add a poached egg \$3.00, Add Halloumi \$5.00)

Ham Hock Benny \$26.00

Slow cooked ham hock, served on house made hash-browns, with two poached eggs, roquette, Hollandaise sauce, and green apple chutney.

Salmon Okonomiyaki \$27.00

Savoury Japanese pancake served with smoked salmon, Japanese mayo, Okonomiyaki Sauce, Roquette, a poached egg and shaved bonito.

Chicken Tender Burger \$25.00 (GF*)

Marinated grilled chicken tenders, bacon, tomato, pickled onion, cos lettuce, aioli, and cheese, on a toasted brioche bun. Served with chips.

Salmon Soba Bowl \$29.00

Teriyaki salmon flakes, soba noodles, broccoli, red radish, edamame, sesame seed dressing and fried shallots.

Warm Lamb Salad \$26.00

Slow cooked lamb shoulder, with roquette, orange, beetroot, goat's cheese, olives, walnuts, pomegranate, and citrus dressing.

NY Reuben Sandwich \$26.00

Classic deli sandwich with layers of sliced pastrami, sauerkraut, Swiss cheese, and Thousand Island Dressing, on sourdough, served with Onion Rings.

Toastie \$15.00 (GF*)

Classic ham, cheese and tomato on Sourdough.

SIDES

Hollandaise /Aioli/Chilli jam/Fresh chilli/Tomato Relish \$2.50
Goat's Cheese \$3.00
Grilled Roma tomato/ Sauteed Spinach \$4.50
Bacon/smashed avo/hashbrown/ Halloumi \$5.00
Mushroom medley/ Smoked Salmon \$6.00
Chips with tomato ketchup small \$7.00/ large \$10.00

V: Vegetarian VG: Vegan VG*Vegan Option GF: Gluten Free GF*: Gluten Free Option

SORRY, NO SPLIT BILLS | PLEASE NOTE THAT A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS