

Available until 11:30am

BREAKFAST

- Toast selection** - Sourdough, quinoa & soy sourdough, Turkish bread, gluten free. Conserves - Strawberry jam, orange marmalade, honey, crunchy peanut butter, Vegemite. \$8
- Smashed avocado** - Seasoned avocado, crumbled feta, spiced dukkah and single press olive oil on toasted quinoa and soy sourdough (V) \$14
- CYCA bacon & egg roll** - Free range egg, bacon, Swiss cheese, smoky tomato relish on a toasted milk bun \$9
- Eggs benney** - Free range poached egg on toasted sourdough, crispy bacon or smoked salmon, rosemary hollandaise sauce \$19
- Build your own** - Free range eggs cooked to your liking served with toasted sourdough and your choice of 2 sides \$18
- Big breakfast** - Free range eggs cooked to your liking on your choice of toasted bread, crispy bacon, sautéed mushrooms with lemon and thyme, hash brown, roast vine ripened tomato \$24

Sides

- Free range egg cooked to your liking \$3
- Avocado salsa \$4
- Hash brown \$4
- Roast vine ripened tomato \$4
- Sautéed button mushrooms with lemon and thyme \$4
- Crispy bacon \$5
- Smoked salmon \$5

FROM THE DISPLAY

- Selection of muffins \$4.5
- Croissants \$5
- Toasted banana bread with butter \$6
- Fruit salad \$7
- Individual quiche \$8

WILL & CO

CULTURE OF COFFEE

COFFEE

- Flat white \$3.80 / \$4.50
- Latte
- Cappuccino
- Macchiato
- Piccolo
- Short/long black
- Hot chocolate \$4 / \$4.50
- Chai latte
- Decaf \$0.50
- Mocha
- Soy
- Almond milk

THE TEA PROJECT

TEA

- Breakfast blend \$3.50
- Earl grey
- Green
- Après meal
- Ayurvedic
- Minted

Charlie's

JUICES

- Honest Squeezed Orange Juice \$4.90
- Honest Pressed Apple Juice
- Fruit Fix Smoothie Mango & Coconut

Available from midday

SALADS

- Mixed grain salad of Farro, chickpea, roast pumpkin, cauliflower and kale with marinated feta (V) \$24
- 'Our Signature' Grilled chicken, haloumi and avocado salad with cucumber, cherry tomato, mixed leaves & mustard vinaigrette (GF) \$25
- Crispy pork and Chinese mushroom wonton salad, Chinese cabbage, bean shoots, cherry tomato, carrot and sesame and soy dressing \$24

BURGERS

- Aussie Burger – Grass fed beef, cheese, smoky bacon, tomato, beetroot, pickle, lettuce and our burger sauce on a toasted milk bun \$21
- Southern style crispy chicken, chipotle aioli, cabbage slaw and tomato on a toasted milk bun \$22
- Fried flathead fillets, pico de gallo with toasted corn, avocado, lime and coriander on warm flour tortillas \$22
- Chargrilled scotch fillet steak, caramelized onion, horseradish crème, lettuce and tomato on toasted Turkish bun \$22

MAIN

- Beer battered salt water Barramundi with thick cut chips, side salad, tartare sauce and lemon \$26
- Panko crumbed chicken schnitzel, thick cut chips and shaved fennel & cabbage slaw and aioli \$25
- Cape Grim grass fed Scotch fillet steak with cabernet jus, grain mustard, thick cut chips, side salad \$32
- King brown mushroom, Buck wheat noodles, sautéed silver beet, baby king mushrooms and a coriander butter sauce (V) \$28
- Linguini Norma – Smoked eggplant and tomato passata sauce with fresh basil and single press olive oil (V) \$26

SEAFOOD

- Sydney Rock oysters served natural with fine chardonnay vinegar dressing and fresh lemon (GF) \$4 each
- Pot of Kinkawooka mussels with a splash of white wine, tomato passata and fresh herbs served with toasted sourdough \$32
- Fish pie – Selection of seafood in a dill & white wine cream sauce with flakey butter puff pastry \$34

PIZZA (GF AVAILABLE \$2)

- Margherita** – Bocconcini, mozzarella, roast cherry tomato and fresh basil (V) \$16
- Quattro salumi** – Smoked chorizo, sopressa, prosciutto and pepperoni, provolone and oregano \$18
- Mare e Monti** – Grilled prawns, sautéed mushrooms, Napoli sauce and shallots \$22
- Mediterranean vegetable** – Grilled eggplant, roast capsicum, zucchini and cherry tomatoes (V) \$18
- Pork and fennel sausage with potato scales, mozzarella and rosemary oil \$20

TO SHARE

- Antipasto Platter** – Salami, prosciutto, grilled Italian sausage, marinated olive, fried mozzarella chips and grilled ciabatta \$26
- Artisan Cheese selection** – Please ask for today's selection, accompaniments (V) \$29
- Half Kilo of cooked Tiger prawns with roast tomato, chipotle aioli and fresh lemon (GF) \$40
- Chilled Seafood platter** – Sydney rock oysters, Blue swimmer crab, King Tiger prawns, sliced smoked salmon, Wakame seaweed salad with sauce Marie Rose and fresh lemon (GF) \$70
- Hot Seafood platter** – Beer battered barramundi, salt and pepper dusted squid, grilled Queensland prawns with garlic butter, steamed mussels in tomato and white wine sauce and tartare sauce and fresh lemon \$70

SIDES

- Thick cut chips with aioli and tomato relish (V) \$9
- Crunchy sweet potato wedges with sour cream and sweet chili (V) \$11
- Mixed leaf salad, cherry tomato, cucumber, carrot and seeded mustard vinaigrette (V) \$9
- Garlic pizza with garlic and herb butter, bocconcini, mozzarella (V) \$9

DESSERT

- Sticky date pudding with butterscotch sauce and vanilla bean ice cream \$13
- Warm dark chocolate fondant, toffee almond crunch and salted caramel ice cream \$12
- Gelato selection – We change our gelato weekly. Please ask our friendly staff for today's selection \$12