

3603.

||| ||| ||| ||| ||| |||

Cafe & Bistro

MORNING THINGS

Bircher	Overnight soaked rolled oats, chopped fruit, grated apple, mixed seeds, cinnamon, honey & sliced banana.	85 / 100
Oats	Hot oats with spiced fruit compote, cream & pumpkin seeds	65 / 80
Power Bowl	Coconut soaked chia, mixed citrus, toasted pistachio and seed granola, banana & blueberry compote.	85 / 100
Fruit & Yoghurt	Seasonal fresh fruit, served with plain Greek yoghurt & basil sugar.	80
Toast & Preserves	Two slices of sourdough toast with butter and a choice of one preserve: Lemon curd, marmalade, peanut butter or jam.	55
Eggs & Toast	Two eggs, two slices of sourdough toast. Poached, scrambled or fried.	65
Benedict	Two eggs on a slice of toast. Napped with lemon Hollandaise sauce, chopped capers and chives.	
	Bacon, Spinach or Mushroom	130
	Smoked Salmon Trout	160
Mushrooms on Toast	Mushrooms sautéed with chilli, garlic & rosemary. On a slice of sourdough toast, topped with a poached egg, brown butter & parsley. (V)	80
Banana, Bacon, Blueberry & Brie	French toast banana bread, stacked with local brie cheese, crispy bacon and topped with blueberry compote.	145
Deville Chicken Livers	Pan fried livers on butter fried bread with a cherry tomato, red onion and herb salad, chilli oil and pickled garlic.	130
Eggs in Purgatory	Italian style baked eggs, in a spicy tomato sauce with olive oil, garlic, basil & rosemary. topped with parmesan cheese and basil pesto, served with two slices of sourdough toast.	140
Harvest	One egg, one slice of toast and grilled cherry tomatoes, with a choice of spinach or mushrooms.	75
Farm	one egg, one slice of toast with mushrooms and a pork sausage.	80

E	Egg Toast	12
X	Fried Banana Grilled Tomato Fresh Tomato Wilted Spinach	25
	Caramelised Onion Full Portion of Fries	25
T	Mushrooms Halloumi Avo	30
	Bacon Pork Sausage	30
R	Cheddar Cheese Feta Cheese Blue Cheese	25
A	Smoked Salmon Trout	80
S	Hollandaise	50

LIGHTER THINGS

Smashed Avo Smashed avo, pickled red onion, rocket, olive oil and toasted seed crumble, on a slice of sourdough toast. (ve) 75

Mince & Cheddar House made savoury mince on a slice of buttered sourdough toast, topped with grilled cheddar cheese. 80

Herbed Garlic Ricotta House made ricotta on a slice of buttered sourdough toast with roasted veg, topped with crunchy chilli oil. 75

Salmon & Avo Local cream cheese on a slice of sourdough toast, topped with avo, smoked salmon trout, sliced red onion, capers & olive oil. 135

J ON YOUR CHOICE OF WHITE OR BROWN BREAD. 50
A Bacon & Banana
F Cheese & Tomato
F Bacon & Cheese
L Bacon & Egg
E Bacon, Egg & Cheese
S Mince & Cheese
 Chicken Mayo
 Peri Peri Chicken Mayo
 Banana, Chocolate & Peanut butter
 add a half portion of fries. +17

ON YOUR CHOICE OF SOURDOUGH OR RYE BREAD.

Served with a half portion of fries,
a Side Salad or our house made Beet Slaw



Bacon & Cheese
 Bacon & Egg
 Cheese & Tomato
 Chicken Mayo
 Peri Peri Chicken Mayo
 Bacon , Egg & Cheese
 Bacon & Banana
 Mushroom & Cheese

T
O
A
S
T
I
E
S

85

NOT SEEING WHAT YOU LIKE?
ADD EXTRAS TO OUR CHOICES, OR BUILD YOUR OWN!

GARDEN THINGS

Halloumi & Harissa	Honey roast butternut and carrots, with mixed greens, tossed in house vinaigrette, on a bed of sliced orange, topped with pan fried halloumi, Harissa and herbed garlic yoghurt. (v)	145
Salmon & Citrus	Smoked salmon trout, cucumber ribbons, sliced red onion and avo, with mixed greens, citrus segments and finished with a vanilla & dill vinaigrette.	165
Tamarind Chicken	Pan fried chicken breast, marinated in garlic, lemon, olive oil and rosemary, with fresh papaya, mixed rocket and fresh herbs, cucumber and toasted peanuts, dressed in a cumin and tamarind vinaigrette.	145
Goodie Bowl	Chopped crisp lettuce, cherry tomato, red onions, carrots, avo, cucumber, corn and marinated chickpeas, served with a plant based "blue cheese" dressing. (ve)	130

CAFÉ THINGS

Pâté	Chicken liver Pâté served with two slices of sourdough bread, house made pickles and a selection of fresh fruit.	145
Quiche	Quiche of the day served with mixed greens, tomato & vanilla relish and brown butter vinaigrette (v)	95
Charcuterie	Local cured meats served with house made pickles, olives and sourdough bread.	155
Chicken & Avo Caesar Gourmet Sandwich	with pan fried garlic & rosemary marinated chicken breast, with crisp lettuce, sliced avo and shaved parmesan cheese on two slices of toasted sourdough bread, with cream cheese and Caesar dressing. (contains anchovies) Served with a half portion fries, side salad or beet slaw.	150
Roast Aubergine Gourmet Sandwich	with oven blackened aubergine, hummus, feta, preserved lemon, pomegranate arils & rocket on toasted sourdough bread with extra virgin olive oil. Served with a half portion fries, side salad or beet slaw. (v)	145
Roast Veg, Pesto & Feta Gourmet sandwich	with basil pesto, roast peppers, red onion, zucchini, cherry tomato and aubergine. topped with feta cheese. Served with a half portion fries, side salad or beet slaw. (v)	145

BISTRO THINGS

Soup	Soup of the day, served with two slices of sourdough bread.	80
Steak Frites	150g pan fried beef fillet, topped with Café de Paris butter served with a full portion of fries or a side salad.	165
Sal's Popcorn Chicken	Confit chicken leg and thigh, served on banana miso crème, popped corn, crispy chicken skin crumble, brown butter & basil.	155
Imam Bayildi (And the Sultan Fainted...)	Turkish stuffed aubergine, braised with a saffron, tomato, olive oil & onion stuffing, with sultanas and crispy chickpeas. Served on house made hummus.	145
3603 Burger	150g house made beef patty with caramelised onion, cheddar cheese, oven roasted tomato, garlic aioli & iceberg lettuce served with a full portion of fries or a side salad.	155
Bacon & Blue cheese Burger	150g House made beef patty with bacon and blue cheese, onion marmalade, rocket, garlic aioli and tomato with a full portion of fries or a side salad.	160
Korean Chicken Burger	Crispy panko crumbed chicken breast, finished with gochujang glaze, house made kimchi slaw, pickled cucumber & sesame mayo. served with a full portion of fries or a side salad.	155
Fish & Chips	180g fresh, panfried line fish, napped with lemon and caper butter and served with a full portion of fries or a side salad & beet slaw. (subject to availability)	195

ANYTIME THINGS

Ask your waitron about today's selection of cakes and patisserie.
Subject to availability

Scones Plain	25	Layer Cakes	50
Jam & Cream	45	Tarts & Pies	50
Jam & Cheese	45	Chocolate Brownies	35
Cheesecake	55	add vanilla ice cream.	+ 15
Coffee & Cake Special	70		
Weekdays only.			

ALL OF OUR MEALS ARE PREPARED FRESH TO ORDER.

WE PRODUCE MOST OF OUR GOODS IN-HOUSE,
WHICH ARE ALWAYS FREE OF PRESERVATIVES AND FILLERS.

, WE SOURCE FROM LOCAL PRODUCERS AND SUPPLIERS WHERE POSSIBLE.

HOT BEVERAGES

WE POUR LOCALLY ROASTED COFFEE FROM COASTAL COFFEE ROASTERS

Espresso	30
Macchiato	35
Cortado	35
Cappuccino	38
Large Cappuccino	45
Flat White	40
Latte	50
Mocha Latte	55
Americano	35
Iced Coffee	40
Cocoa	40
Cinna Bon Bon	35
Hot Chocolate	50
Dark or White	
Chai Latte	45
Dirty Chai Latte	55



Five Roses Tea	20
Earl Grey Tea	20
Rooibos	20
Green Tea	20

Red Espresso	30
Red Cappuccino	38
Red Latte	50

Hot Water & Lemon	8
------------------------------	---

Milk Alternative	+15
-------------------------	-----

Like our beans?
Coffee beans/grounds available to
order.
Ask your waitron for more information.

COLD BEVERAGES

Fresh Fizz	50
House made cordials, topped with ice & soda. Lemon/ Ginger/ Pink Lemonade/ Creme Soda	

Iced Rooibos	50
House made cordials, topped with ice & soda. Lemon/ Ginger/ Pink Lemonade/ Creme Soda	

Sodas	25
Coke/ Coke Zero/ Stoney/ Creme Soda/ Soda Water/ Lemonade/ Ginger Ale/ Tonic Water/ Pink Tonic/ Sprite Zero/ Dry Lemon	

Grapetizer/ Appletizer	30
-------------------------------	----

Rock Shandy	55
--------------------	----

Mineral Water 750ml	55
Sparkling/ Still	

Fruit Juice	45
Orange/ Mango/ Mango & Orange/ Cranberry	

Shakes	60 / 30
Fresh Banana/ Mango/ Brownie/ Chai/ Cheesecake/ Chocolate/ Avo/ Coffee/ Peanut Butter/ Vanilla/ Rooibos/ Choc Orange	

Smoothies	70
------------------	----

Green Day	
Frozen banana, spinach, chia seeds, honey, avo & ice.	

Nutta Butter	
Frozen banana, plain yoghurt, flax seeds, cow's milk, peanut butter.	

Beet Blush	
Beetroot, frozen banana, celery, plain yoghurt, honey, cow's milk & ice.	

Orange & Ginger Crush	
Orange juice, ginger, mint, pineapple & ice. (ve)	