

All Day Dining Menu 6am - 2pm

Build it your way.

Two free range eggs cooked your way, served with toasted sourdough & house made relish **\$14.5**

Add extras to any meal....

\$3.5 each - extra egg | toast

\$5 each - 2 x hash browns | potato & feta rosti | roasted truss tomatoes

\$5.5 each - crushed avocado | chorizo | grilled halloumi | wilted spinach | 2 x rash bacon | roasted mushrooms

\$6.5 each - smoked salmon | slow cooked lamb | pork & fennel sausage

Fresh

Fresh Fruit Acai Bowl - Seasonal fresh fruit, house made granola- filled with dried fruit, coconut, oats & lots of nuts **Small \$15**
Regular \$18 *V DF*

Almond and Cashew Acai Bowl - Peanut butter swirls w cashew, almond & buckwheat clusters & fresh sliced fruits **Small \$15**
Regular \$18 *GF DF V*

Berry pudding – Spring berry pudding w fresh seasonal fruits, coconut yoghurt, meringue & house made granola **\$17** *V DF*

Fuel's Famous Fruit Toast - Ancient spelt flour sourdough fruit & hazelnut toast, whipped cream cheese, bee's honeycomb & sliced seasonal fruits **\$15** *V*

Indulgent

Lemon Meringue Crepes – Warmed crepes w lemon curd, torched meringue, seasonal berries & fruits -vanilla bean ice cream **\$22** *V*

Ice Cream Sandwich – Mango & coconut parfait sandwiched by soft white chocolate biscuit, coconut shards, coulis & honey sesame macadamias **\$23** *V*

Brunch

Eggs Benedict - Your choice of protein – bacon | roasted mushrooms | smoked salmon | grilled halloumi - over baby spinach leaves, two poached eggs on toasted sourdough & hollandaise sauce **\$21** *GFA*

Swap toast? for a feta & chive rosti - **\$5**

Avocado Toast – Crushed avocado on toasted sourdough w a medley of roasted cherry tomatoes, cucumber ribbons, citrus dressing & smoked feta **\$19** *GFA*

Add smoked salmon **\$6.5**

French Toast– Parmesan French Toast w grilled pork & fennel sausage, charred asparagus, poached eggs, herbed hollandaise & watercress salad **\$23**

Add roasted mushrooms **\$5.5**

Vegan Empanadas – Vegetable Empanadas, crushed avocado, corn puree, tomato salsa & refried beans **\$20 VEGAN**

Add chorizo **\$5.5**

Hot Smoked Salmon – Potato cake filled with hot smoked salmon, topped w a dill, radish & shredded iceberg salad - Russian dressing **\$20 GF DF**

Add roast truss tomatoes **\$5**

Fried Chicken - Maple butter crumpet, fried chicken, homemade tonkatsu sauce & avocado wedge w nori crisps **\$23**

Lunch *(available all day)*

Barramundi – Crisp skinned fillet on a fresh panzanella salad – tomatoes, cucumber, crouton, basil, mozzarella w a sticky balsamic glaze **\$25**

Chicken Salad - Poached & shredded coconut chicken w a crispy crunchy salad of wombok, carrot, soy beans, peanuts & herbs, dressed w a balanced sweet salty & hot dressing **\$22 GF DF**

Squid Tacos- S&P fried squid pieces on soft toasted flatbreads w a beansprout, baby cucumber & herb slaw, curried mayo & crushed cashews **\$21 DF**

Lamb Gyros – Slow cooked Greek lamb, grilled haloumi, tzatziki, tomatoes & chips rolled in a soft toasted pita **\$22**

Big Beef Burger – Beef pattie, maple bacon, American cheese, fried egg, crispy onion rings & house made special sauce on a toasted brioche bun **\$21**

Chips Shoestring | Sweet Potato **Side \$5 Bowl \$10**

Allergens disclosure- Please note that all our Food, Drinks and Catering is prepared on site in our commercial kitchen that prepares milk, egg, soy, seafood including crustaceans, peanuts, sesame seed, tree nuts & gluten from wheat, rye, barley, oats & spelt

Kids Menu

Ham & cheese croissant **\$7.5**

Pancake, maple syrup, ice cream & berries **\$12**

Avocado on toast **\$8**

Bacon, fried egg & toast **\$10**

Cheese toastie with hash browns or shoestring fries **\$10 V**

Fish & chips w salad **\$13**

Kids Pop Tops Juice \$3

Apple | Orange | Apple Blackcurrant