

DJNE JN MENU

HOT DRINKS

COFFEE

Cappuccino / Flat white / Latte / Long Black	\$5 / \$6
Espresso	\$4
Macchiato / Piccolo Latte	\$4.3
Mocha	\$6

Ask for our RIP Wake the Dead beans to get your morning kick!

ADD ON

Beerenberg Honey or pouring cream	\$1
Soy, Almond, Oat, lactose free, Extra shot, Caramel, Vanilla, Hazelnut	\$1

CHAI

Spiced / Vanilla / Dirty	\$6
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HOT CHOCOLATE

Classic Hot Chocolate	\$6
Hazelnut Hot Choc / Peppermint Hot choc	\$7
Peanut butter Hot Chocolate	\$9.5
Nutella Hot Chocolate	\$9.5

LOOSE LEAF TEA POT

English Breakfast, Earl Grey, Lady Grey, Green Sencha	Sm \$5 / Lg \$8.9
Arctic Fire, Tropical Fire, Chamomile, Peppermint (caffeine free)	

NOURISH LATTES

Turmeric Latte / Beetroot Latte	\$8
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COLD COFFEE

Iced Latte / Iced Long Black	\$6.5
Iced Coffee / Iced Mocha / Iced Chocolate	Sm \$7.9 / Lg \$9.9

FRESH JUICE – FRESHLY SQUEEZED

Orange	\$9.5
<u>SUMMER DAYS</u> : Orange, pineapple & apple	\$10.5
<u>BUGSY</u> : Carrot, celery, ginger & orange	\$10.5

FRUIT SMOOTHIE

<u>BANANA BLENDER</u> : Banana, cinnamon, Greek yoghurt, honey & milk	\$10.5 (GF)
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MILKSHAKES

Chocolate / vanilla / strawberry / caramel / lime	\$7.5 (GF) Kids size \$5
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COCKTAILS

ESPRESSO MARTINI	\$17
Vodka, XO Café Patron, Crème de Cacao & Golden Moka double espresso	
MIMOSA	\$15
Sparkling wine topped up with orange juice	
BOOZY ICED COFFEE	\$15
Long black style, double espresso, Kahlua, ice, water, vanilla bean ice cream & freshly whipped cream.	

WJNE

2021	House White or Red	g/ \$9
NV	Trevor Jones sparkling White	g/ \$12 b/\$35
NV	RedDoor 'Patticakes' Blush(O.D)	g/ \$11 b/\$33
2019	Yalumba Y Series Riesling	g/ \$12 b/\$35
2018	Hill Smith Estate Chardonnay	g/ \$12 b/\$35
2019	David Franz Red Rose	g/ \$12 b/\$35
2019	Oxford Landing Cab/Sauv / Shiraz	g/ \$13 b/\$39

BEERS / CIDER

Greenock Bunawunda Blonde	\$10 / 4.7%
Greenock Brewers Dark ale	\$10 / 4.7%
Coopers Pale Ale	\$9 / 4.5%
Corona	\$9 / 4.5%
Stella Artois	\$9 / 4.8%
Great Northern Full Lager	\$9 / 3.5%
Peroni Nastro Azzurro	\$9 / 5.1%
Asahi Super Dry	\$9 / 5%
Lord Nelson 3 Sheets Pale Ale	\$9 / 4.9%
David Franz Golden Scrumpy cider	\$10 / 6%
Barossa Cider Co. Apple	\$10 / 5%

Additional info

V = Vegetarian, VN = Vegan, GF = Gluten Free, NF = Nut Free, DF = Dairy Free
Gluten free bread swap \$4, Gluten Free roll swap \$4.5

BREAKFAST

Available Mon - Fri until 2pm, Sat until 1pm

HAM & CHEESE CROISSANT \$15

Leg ham & cheddar cheese on a butter croissant

Add tomato slices & fresh basil \$1.5

SMOKED SALMON BAGEL \$16.9

Smoked salmon, cream cheese, red onion, baby capers, spinach & aioli on a toasted bagel

CINNAMON SPICED WINTER PORRIDGE \$22 (V)

Cinnamon infused porridge, blueberry compote, Beerenberg honey, Greek yoghurt, spiced apples & pears, chia seeds, dried cranberries & toasted coconut

BLUEBERRY LEMON MERINGUE PANCAKES \$24

Pancakes topped with blueberry compote, lemon curd, berry sorbet, meringue, chocolate crumb.

EGGS ON TOAST \$16 (V)

Rohdes free range eggs on buttered Apex Bakery sourdough toast. Poached or fried.

3 egg scrambler \$1 extra

Swap to GF bread \$4

BACON & EGG MUFFIN \$19.9 (NF)

Crispy bacon, fried egg, crunchy hashbrown, cheddar cheese, rocket leaves & hollandaise sauce in a toasted English muffin

Swap to GF roll \$4.5

HOLY GUACAMOLE \$22 (VN)

Smashed avocado on Apex sourdough, topped with house dukkha, organic lemon & semi dried tomato's, basil, rocket, lentil sprouts and balsamic glaze.

Swap to GF bread \$4

+ Add a free range poached egg \$3.9

GREEN EGGS BENNY \$26

Toasted Apex sourdough, Lyndoch butcher's grilled leg ham, avocado, free range poached eggs topped with green basil, cashew & pinenut infused hollandaise, rocket & pecorino cheese

Swap to GF bread \$4

+ Substitute to mushrooms, + Substitute to Smoked Salmon \$4, + Substitute to Bacon \$2

APEX BAKERY SOURDOUGH TOAST OR RASIN TOAST \$10 (V)

Choice of spread: Beerenberg strawberry jam or honey, marmalade, vegemite or peanut butter

BREAKFAST EXTRAS

Free range egg \$4 / Mushrooms \$6 / Hashbrowns (2)\$6 / Crumbled feta \$6 / Haloumi chips \$6 / Avocado with lemon \$7 / Grilled Tomatoes \$6 / Crispy bacon \$7 / Smoked Salmon \$8

Menu is subject to change & meals are available until sold out.

Please advise of any dietary or allergy requirements so we can prepare your meal accordingly.

Some ingredients are not listed on our menu.

LUNCH

Available Mon - Fri until 2pm, Sat until 1pm

SOUP OF THE DAY \$17

See specials board for flavour. Served with fresh Apex sourdough and butter

HOT DIGGEDY DOG \$20

Hot dog with grilled sausage, cheese & homemade tomato sauce. Served with shoestring fries

+ add crispy bacon \$4 or grilled onions \$2

HALOUMI BRIOCHE BURGER \$20 (V)

Baby lettuce, tomato slices, crispy haloumi, aioli & mango relish on a brioche roll

Swap to GF roll \$4.5

PERI PERI CHICKEN BURGER \$26

Grilled chicken breast, bacon rashers, baby lettuce, cheddar cheese, aioli, peri peri sauce in a brioche bun with a side of shoestring fries

TEXAS BEEF BURGER \$27

Beef pattie, grilled rosemary onions, salad greens, garlic aioli, vintage cheddar, tomato & beetroot slices, onion relish in a brioche bun with a side of shoestring fries

FISH & CHIPS \$36

Battered fish fillets, Served with shoestring fries, garden salad, homemade garlic aioli & lemon

SALT AND PEPPER SQUID SALAD (NF,GF) \$29

Light & crispy salt & pepper squid served with a cabbage, rocket & sesame salad, homemade aioli, crispy shallots & organic lemon

CAESAR SALAD \$24

Cos lettuce, house caesar dressing, bacon, croutons, poached egg, pecorino cheese

+ grilled Chicken breast \$7.50

GARDEN SALAD (VN,GF) SM \$14 / LG \$22

Baby lettuce, tomato, cucumber, red onion capsicum, carrot & balsamic dressing

SHOESTRING FRIES SM \$11 / LG \$16

Bowl of fries with our special seasoning & homemade aioli

SWEET POTATO FRIES SM \$11 / LG \$16

Bowl of sweeties with sweet chilli & sour cream

KIDS RAINBOW PANCAKE \$14

Fluffy pancake topped with 100's & 1000's, shortbread crumb & rainbow ice cream

PIES/PASTRIES/FRITTATA/QUICHE \$18

Flavours are in the fridge near the coffee machine – available until sold out

All served with a garden salad & house made tomato sauce

