

8am- 12pm

From 12pm



TOAST & SPREADS

Organic Sourdough or Multigrain loaf, your choice of local spreads and butter **v**  
**GF +2.5**

STACKS ON

Buttermilk pancakes with Red Hill berry compote, double cream, smashed meringue and hemp seed praline **v**

SMASHED AVOCADO

Avocado, edamame and lemon smash, poached free range eggs, roast beetroot hummus and pepita dukkah on toasted sourdough **v**

GLORIOUS GOOGIES

Local free-range eggs, cooked your way. Served with organic sourdough **v/ DF**  
**GF +2.5**

BENNY’S BENE

Challenger smallgoods smoked southern style pulled pork, poached free range eggs, cider vinegar hollandaise on a jalapeño and cheddar cornbread waffle

ATOMIC CHILLI SCRAMBLE

Sriracha, red curry spiced scrambled free range eggs, coriander. Served on toasted ancient grain and sprout loaf **v**

EXTRAS

Wood smoked Bacon	5
Cumberland pork sausage	5
Smashed avocado and edamame	5
Buttered field mushrooms with thyme	4
Sauteed spinach	4
Heirloom tomato Medley	4

DRINKS

NOT COFFEE 4

Chai (Dirty Chai +1.0)	Supreme Earl Grey Tea
Prana Wet Chai (+.50¢)	Oriental Jasmine Green Tea
Turmeric Latte	Honeydew Green Tea
Genovese Decaf Coffee	Lemongrass + Ginger Tea
Hot Chocolate	Chamomile Blossoms Tea
White Hot Chocolate	Peppermint Tea
English Breakfast Tea	

FRITTERS

Spring pea, zucchini and besan fritters, coconut yoghurt, harissa spiced sweet potato, quinoa and pomegranate salad **VEGAN**

BREKKY ROLL

Challenger maple smoked bacon, hash brown, fried free range egg, aged cheddar, roquette and steelos tomato jam on a toasted milk bun  
**GF +2.5**

GOIN BANANAS

Grilled Banana bread, honey and date caramel, Greek yoghurt and berries **v**

CHIA PANDA- COTTA

Summer berry, coconut and chia pannacotta, superfood granola, fresh local berries  
**VEGAN/ GF**

NICOLE’S CRAVING BIRCHER

Housemade overnight bircher, with cinnamon, apple, orange and Greek Yogurt topped with local berries **v**

FOR THE CUBS

Scrambled free range eggs with toast soldiers <b>V</b>	12
Mini buttermilk pancake stack (3) strawberries, maple syrup <b>V</b>	12
Cheese Toastie <b>V</b>	12

COFFEE 4

Espresso	EXTRAS + .50¢
Piccolo	Genovese Organic Blend
Cafe Latte	Large
Cappuccino	Soy Milk
Short Black	Almond Milk
Long Black	Coconut Milk
Short Macchiato	Lactose Free Milk
Long Macchiato	Extra shot
Mocha	

SOMETHING SMALLER

CLARENCE RIVER SCHOOL PRAWNS

Lightly dusted and flash fried school prawns, Gochujang and yuzu ailo **GF/ DF**

CHORIZO TACOS (2)

Housemade plant based chorizo, blackbean, white onion and pineapple tacos, topped with salsa verde and dairy free feta **VEGAN**

DROMANA BAY MUSSELS

Local mussels, coconut curry broth, lemongrass, kafir lime, chilli and coriander. Served with toasted sourdough **DF**  
**GF +2.5**

CYPRLOT STYLE SAGANAKI

Served with peppered Mornington Peninsula honey and fig compote, 5 Seed dukkah, lemon and warm Red Hill olives **GF/ V**

SALT & SPICE

Flash fried Local Bay calamari, Sichuan pepper salt, wild rocket and fennel salad, garlic aioli **GF/ DF**

SOMETHING BIGGER

SWEET POTATO & LENTIL RAVIOLI

Semi- dried tomato, pesto, baby spinach and confit garlic **VEGAN**

BARRAMUNDI FILLET 34

Pan-seared barramundi, panzanella salad of local heirloom tomato, cucumber, Spanish onion, pecorino, sourdough croutons and balsamic

CHICKEN YIROS SALAD

Grilled chicken, tabouleh, heirloom tomato feta and mint salad, beetroot hummus, tzatziki and a charred pita

SOBA NOODLE POKE BOWL

Miso Soba noodles, edamame, pickled ginger, capsicum, enoki, asian herbs and ponzu dressing **VEGAN**

CARBS ARE OUR FRIENDS

PANDA’S CHEESE TOASTIE

The United Nations of cheese, Swiss, Italian, American and British, all toasted on local sourdough with seasoned shoestring fries

THE ALAN

Challenger smallgoods pulled pork, house made Texas bbq sauce, American cheese, Dillicious garlic dill pickles on toasted light rye. Served with seasoned shoestring fries

THE BLAT

Crispy bacon, butter lettuce, heirloom tomato, avocado smash and aioli, served on a toasted bagel with seasoned shoestring fries

QUARTER PANDA DELUXE

Pasture-fed beef patty, housemade pickles, aioli, American cheddar, white onion, butter lettuce and Challenger maple streaky bacon on a toasted potato bun with seasoned shoestring fries

MR. BENTLEY’S ON A DIET

Grilled chilli and garlic marinated chicken, housemade lemon and peri-peri aioli, butter lettuce, onion, tomato and pickles on a toasted potato bun with seasoned shoestring fries

**\*ALL DISHES CAN BE MADE GF &/OR VEGAN +2.5**

SIDES

Shoestring fries with sea salt and garlic aioli	10
Sautéed broccolini, edamame, garlic, miso and sesame	10
Mixed leaf salad, local heirloom tomato, red onion, fennel and blood orange	10
Triple cooked Hawkes farm kipfler potatoes, saffron and citrus aioli	10
Red Hill hazelnut dukka roasted dutch carrots	10
Housemade Mac & cheese with gruyere crust	12

**\*** = Can be made option   GF = GLUTEN FRIENDLY   DF = DAIRY FRIENDLY   V = VEGETARIAN   ADDITIONAL CONDIMENTS +50¢  
Please note that items may contain traces of gluten and nuts due to the prep areas in the kitchen.

\*Please understand that we cannot make any alterations during peak periods

\*We can not split bills by item, and only by \$ amounts. Please work out payment amounts prior to paying.



