

# BREAKFAST

## **Toast** ANY TWO: **\$5.95**

- berry jam | vegemite | nutella | orange marmalade | peanut butter
  - raisin | multi grain | gluten free | turkish bread +\$0.70
- ADD ON: smoked salmon | avocado

## **Latte Fresh Baked**

- donuts | friands | muffin | plain croissant \$4.50
- plain pie | caramel slice | brownie \$5.00
- curry pie | mushroom pie | cheese bacon pie \$5.50
- almond croissant | sausage roll | banana bread \$5.50
- spinach pie \$9.00

## **Croissant**

- with jam and butter \$8.00
- with ham and cheese | scrambled egg (V) \$8.50

## **Eggs On Toast (V) \$8.50**

fried, poached or scrambled eggs with butter

## **Bacon & Egg Roll (GFO) \$9.50**

bacon, eggs and house ketchup on panini bread or milk bun

## **English Muffin with Eggs \$9.50**

ham, scrambled eggs and herbs on english muffin

## **Breakfast Burger \$14.00**

bacon, spanish chorizo, fried egg, cheese, rocket, hash brown, peri-peri mayo and house ketchup

## **Omelette (V, GFO) \$17.00**

capsicum, olives, cherry tomato, spanish onion, rocket, mushroom, danish feta, parmesan, watercress with sourdough

ADD ON: bacon | chorizo | ham

## **Zucchini Fritter (V) \$11.00**

avocado, rocket, tzatziki, lemon dressing and watercress

## **Yoghurt & Granola (V, CN) \$18.00**

granola, mixed berries, yoghurt, nuts, apple and maple syrup

## **Congee (GF) \$18.00**

jasmine rice, fried eggs, maple bacon, chilli oil, fried shallots and watercress

## **Spetsofai (GFO) \$19.00**

braised pork sausage in red sauce, red pepper, wine, blistered cherry tomato, baked eggs, crumbled feta, herb oil, watercress with sourdough

## **Mexican Baked Eggs (GFO) \$18.00**

baked eggs in house beans, avocado, jalapeno, chilli, cheese, sour cream, house chips, herbs with sourdough

## **Pancakes & Ice Cream (V) \$18.00**

seasonal fruits, maple syrup, berry compote and fairy floss

## **French Toast (V) \$17.00**

brioche loaf, fresh seasonal fruits, meringues, lemon curd, ice cream and fairy floss

## **Acai Bowl (DF, GFO, V, Veo) \$19.00**

blended acai topped with chia, coconut flakes, fresh seasonal fruits, crunchy granola and honey

## **Avo Bowl (DF, GFO) \$19.00**

avocado, poached eggs, bacon, tofu, couscous salad, red radish, house beans, beetroot, tomato relish, hummus, herbs and sourdough

## **Garden Harvest Bowl (CN, GFO) \$22.00**

smoked salmon, roasted mushroom, poached eggs, roasted pumpkin, beetroot hummus, mixed nuts, herbs and red radish

## **Breakfast Burrito Bowl (V, DF) \$19.00**

mexican cauliflower rice, poached eggs, jalapeno, soy chorizo, roasted tomato, avocado, house beans, lemon, herbs and burrito chips

## **Haloumi & Couscous Bowl (V, CN) \$17.00**

falafel, hummus, edamame, poached eggs, mixed nuts, tomato relish, herbs and pita bread

## **Loaded Sourdough (V, GFO) \$18.00**

pumpkin puree, spinach, confit whole garlic, chimichurri, chilli hollandaise, watercress on sourdough

- Pumpkin & Mushroom
- Haloumi & Mushroom
- Avo & Mushroom

## **Eggs Benedict (GFO) \$20.00**

2 poached eggs, sautéed spinach, hollandaise sauce, balsamic glaze and house chips on sourdough toast

- ham | bacon | avocado | smoked salmon

## **Smashed Avo (V, GFO) \$19.50**

poached eggs, crumbled feta, beetroot hummus, crushed chilli, red radish, lemon dressing, watercress on sourdough

## **Mushroom Toastie (V) \$21.00**

mushroom, mozzarella cheese, mustard aioli, parmesan, fried eggs, house chips and watercress on sourdough

\*Vegetarian (V), Gluten Free (GF), Gluten Free Option (GFO), Contains Nuts (CN) & Vegan (Ve)

**Latte Veggie Basket** **\$24.00**

choice of eggs, grilled halloumi, falafel, avocado, house baked beans, mushroom, hash brown, sautéed spinach, roasted tomato, roasted pumpkin, chilli hollandaise with sourdough

**Latte Big Breakfast** **\$25.00**

2 eggs of your choice, grilled haloumi, spanish chorizo, bacon, avocado, mushroom, house baked beans, roasted tomato, hash brown, chilli hollandaise with sourdough

**Latte Meat Platter** **\$31.00**

choice of eggs, beef rump, Spanish chorizo, bacon, ham, haloumi, house baked beans, mushroom, hash brown, avocado, roasted tomatoes, assorted dips, tofu with pita bread/sourdough and choice of dessert  
*\*per person*  
*\*minimum order for 2 people*

**Latte Veg Platter** **\$31.00**

choice of eggs, house baked beans, hash brown, mushroom, avocado, spinach, confit whole garlic, broccolini, falafel, roasted tomato, roasted pumpkin, grilled haloumi, assorted dips with sourdough/pita bread and choice of dessert  
*\*per person*  
*\*minimum order for 2 people*

LUNCH

**Atlantic Salmon (GF, DF)** **\$27.00**

served with beans ragu, broccolini, chimichurri and lemon

**Rice & Curry (DF)** **\$14.00**

coconut jasmine rice, chicken curry, lemon and pita bread

**Fish and Chips** **\$22.00**

tempura battered fish fillet, garden salad, balsamic glaze, tartare sauce, lemon and chips

**Roasted Cauliflower (V, Ve)** **\$19.00**

moroccan spiced roasted cauliflower steak with lentil salad and broccolini

**Chicken Souvlaki** **\$16.00**

chicken skewers, tzatziki, house salad, pita bread and lemon

**Chicken Avo Melt** **\$21.00**

grilled chicken, avocado, mozzarella, peri-peri mayo and house chips on sourdough

**Chef's Special Soup of the Day** **\$14.00**

*(please check with a staff member)*

**Chicken Schnitzel & Chips/Salad** **\$15.00**

chicken schnitzel served with chips/salad and gravy

BURGERS

**Cheese Burger** **\$10.00**

beef patty, cheese and choice of sauce

**Chicken Burger** **\$15.00**

**Southern Fried/Grilled**

lemon parsley marinated chicken, maple chipotle, lettuce, tomato, pickle and cheese

**Aussie Cheese Burger** **\$15.00**

beef patty, bacon, lettuce, tomato, onion mayo, seeded mustard and cheese

**Lamb Burger** **\$16.00**

lamb patty, zucchini, mint, tzatziki, danish fetta, pickle and cheese

**Fish Burger** **\$16.00**

fish patty, seaweed slaw, tartare sauce, tomato and pickle

**Haloumi and Chorizo Burger** **\$16.00**

grilled haloumi, spanish chorizo, house ketchup, lettuce, tomato and pickle

**Veg Burger** **\$14.00**

mixed veggie patty, zucchini, lettuce, tomato, tzatziki, and tomato relish

SANDWICHES & WRAPS

**CBLAT** **\$14.00**

bacon, lettuce, tomato, avocado, cheese and aioli

**Pulled Pork** **\$14.00**

slow cooked pork, chipotle slaw, pickles and cheese

**Mushroom and Haloumi (V)** **\$20.00**

roasted mushroom, grilled haloumi, rocket, pickles, aioli and tomato relish

**Veg Sandwich** **\$18.00**

veg pattie, lettuce, tomato, avocado, onion, pickle, cheese and peri mayo on panini bread

**Chicken Sandwich** **\$19.00**

grilled chicken, coleslaw, cheese and peri mayo sauce on panini bread

**Beef Sandwich** **\$20.00**

tenderised beef rump, lettuce, mustard aioli, onion mayo, seeded mustard, cheese and tomato relish

Add Ons

- shoestring fries or choice of salad **\$4.50**
- sweet potato chips **\$5.25**
- beef patty **\$5.95**



## PASTA

### Chicken Mushroom Boscaiola **\$19.00**

grilled chicken, roasted mushroom, wine, garlic, cream, fried eggs, parmesan, fried eggs and herbs

### Lamb Bolognese **\$20.00**

slow cooked lamb mince in red sauce, garlic, wine, parmesan, rocket and herb

### Prawn Linguine **\$21.00**

rich tomato sauce, garlic prawn, wine, lemon, cherry tomato, parmesan, rocket and watercress

## SALAD

### House Salad (GF) Small **\$9.00** Large **\$13.00**

mixed leaf, cherry tomato, cucumber, onion, carrot, olive, fetta and balsamic glaze

### Pumpkin & Lentil Salad (Ve) **\$16.00**

roasted pumpkin, lentil, beetroot, rocket, pepitas, cauliflower, sumac onion, herbs, lime and coriander dressing

ADD ON: chicken | salmon | egg | avocado

### Chermoula Chicken Salad **\$15.00**

charred corn, capsicum, mixed leaf, couscous, lime and coriander dressing and herbs

## KIDS MENU

### Kids Nugget and Chips Small **\$8.00** Large **\$12.00**

### Kids Fish and Chips with Tartare Sauce **\$13.00**

### Kids Grilled Chicken and Chips **\$12.00**

### Kids Pasta **\$9.00**

## SHARING PLATES

Chicken Strips | Southern Crumbs **\$6.00**  
Fried | Grilled Chicken | Smoked Salmon

Bowl of Chips **\$8.50**

Bowl of Sweet Potato Chips **\$9.50**

## SIDES & ADD ONS

Aioli Sauce | Ketchup | BBQ | **\$0.50**  
Chilli Sauce | Mayo Sauce

Beetroot Hummus | Tomato | **\$2.00**  
Tofu | Crumbled Feta | Sauteed Spinach | Cheese | Hollandaise

2 eggs of your choice | Avocado | **\$4.00**  
Bacon | Ham | Hash Brown (2 pieces) | Roasted Mushroom | Haloumi

Almond Croissant | Sausage Roll | **\$5.50**  
Banana Bread

## DESSERT

### Chocolate Brownie (V) **\$12.00**

fresh berries, biscuits crumble and ice cream quenelle in chocolate sauce

### Panna Cotta (V, CN) **\$11.00**

yoghurt, crunch granola and fruits

### Waffle and Ice Cream (V) **\$16.00**

seasonal fruits, maple syrup and fairy floss

### Scoops of Ice Cream **\$4.00**

### Cake

(please check our display unit)

### Tiramisu (V) **\$14.00**

fresh berries, berry compote, waffle and chocolate sauce

<b>Coffee</b>	<i>Small</i>	<i>Large</i>
Flat White, Cappuccino, Latte, Long Black, Piccolo or Doppio	\$4.00	\$4.70
Macchiato, Espresso or Short Black	\$3.70	
Cold Drip Coffee	\$7.00	
Hot Chocolate or Mocha	\$4.20	\$4.80
Babyccino	\$1.50	

<b>Tea</b>	<i>Small</i>	
English Breakfast, Chamomile, Green, Earl Grey, Peppermint, Hibiscus or Orange	\$4.50	
Latte's Masala Chai	\$5.00	

<b>Flavoured Lattes</b>	<i>Small</i>	<i>Large</i>
Chai Latte, Matcha or Red Velvet	\$4.20	\$4.80

<b>Iced Drinks</b>		
Ice Latte		\$7.00
Ice Long Black		\$6.50
Ice Flavoured Latte <i>matcha or red velvet</i>		\$8.00
Ice Mocha - <i>with cream</i>		\$9.00
Ice Coffee - <i>with cream</i>		\$9.00
Ice Chocolate - <i>with cream</i>		\$9.00
Fruit Punch <i>orange juice, coconut cream, apples, mixed berries and cucumber</i>		\$10.00

### Extras

• Extra Shot	\$0.70
• Honey	\$0.40
• Specialty Milk: <i>Soy, Almond, Lactose Free or Oat</i>	\$0.70

<b>Freshly Squeezed Juices</b>	<i>Small</i>	<i>Large</i>
• Orange Juice	\$5.50	\$8.50
• Make Your Own - 4 choices: <i>orange, apple, watermelon, celery, ginger, spinach or carrot</i>	\$6.00	\$9.00
• Green Freshness <i>apples, celery, cucumber and spinach</i>	\$5.50	\$8.50
• Sunshine Glory <i>orange, carrot, watermelon and ginger</i>	\$5.50	\$8.50
• Doctor C <i>beetroot, carrot, ginger and orange</i>	\$5.50	\$8.50

## MILKSHAKES

	<i>Small</i>	<i>Large</i>
<b>Milkshakes</b>	<b>\$6.00</b>	<b>\$8.50</b>
chocolate, vanilla, strawberry, coffee or caramel		
<b>Thickshakes</b>		<b>\$9.00</b>
<b>Death By Chocolate</b>		<b>\$9.50</b>
chocolate syrup, oreo, choc chip cookies, ice cream, cream and milk		
<b>Strawberry Heaven</b>		<b>\$9.50</b>
strawberry syrup, ice cream, cream and sprinkles		
<b>Unicorn Milkshake</b>		<b>\$12.00</b>
bubblegum syrup, ice cream, cream, sprinkles, oreos, skittles and milk		

## SMOOTHIES

<b>Breakfast Kicker</b>	<b>\$9.50</b>
protein powder, banana, oats, chia seeds, honey and milk	
ADD ON: lactose free or almond milk	+ \$0.50
<b>Mix Berry Smoothie</b>	<b>\$9.00</b>
mixed berry, yoghurt, honey and milk	
<b>Dragonfruit Smoothie</b>	<b>\$9.00</b>
dragonfruit, mango, coconut cream and honey	
<b>Acai Smoothie</b>	<b>\$9.00</b>
acai, mixed berries, banana and honey	
<b>Peanut Butter and Jam Smoothie</b>	<b>\$9.00</b>
peanut butter, mixed berries, ice cream and honey	
<b>Peanut Butter Shake</b>	<b>\$9.50</b>
protein, oats, banana, peanut butter and almond milk	
<b>Protein Shake</b>	<b>\$9.00</b>
oat, honey banana, protein powder with full cream milk	
<b>Mango Tango</b>	<b>\$9.50</b>
coconut water, ice cream, mango and pineapple	

## NON-ALCOHOLIC

	<i>Small</i>	<i>Large</i>
<b>Soft Drinks</b>	<b>\$2.50</b>	
<b>Bottled Water</b>	<b>\$2.50</b>	
<b>Sparkling Water</b> ( <i>S.Pellegrino</i> )	<b>\$4.00</b>	<b>\$6.00</b>
<b>Kombucha</b>	<b>\$5.30</b>	
<b>Lemon, Lime &amp; Bitters</b>	<b>\$5.00</b>	
<b>Energy Drink (Cans)</b>	<b>\$3.20</b>	<b>\$5.30</b>
<b>Energy Drink Bottles</b>	<b>\$5.50</b>	
<b>Maximus Sports Drink</b>	<b>\$5.50</b>	

## ALCOHOLIC

<b>Beer Bottle</b>		
Light		\$6.00
Mid-Strength		\$7.00
Full Strength		\$8.00
	<i>Glass</i>	<i>Bottle</i>
<b>White Wine</b>	<b>\$8.00</b>	<b>\$25.00</b>
Moscato		
Sauvignon Blanc		
	<i>Glass</i>	<i>Bottle</i>
<b>Red Wine</b>	<b>\$8.00</b>	<b>\$25.00</b>
Merlot		
Shiraz		

