

**Toast (V.O)** 7.5  
White sourdough, multigrain, gluten free or fruit toast. With choice of spread : peanut butter, jam, marmalade, nutella, vegemite or honey.

**Eggs on Toast** 10.9  
Poached, fried or scrambled

**SIDES**

Fried Polenta, Spinach, Hashbrown	4 ea
Grilled Tomato, Mushroom, Chorizo,	5 ea
Bacon, Cured Salmon, Avocado,	
Haloumi, Pork Belly	

**Granola (V)** 16  
House-made toasted granola with coconut yogurt chia pudding, fresh berries, banana chips, goji berries and coconut milk.

**Lemon Ricotta Pancakes (Veg)** 20.9  
Ricotta pancakes, lemon curd, hazelnut praline, fresh berries, maple syrup, ice-cream.

**Mediterranean Breakfast (Veg, G.F.O)** 19  
Italian style grilled vegetables (zucchini, eggplant, capsicum) with poached eggs, fried polenta, green olives and house-made pesto on sourdough toast.

**Chilli Scrambled Eggs (G.F.O)** 21  
Free range scrambled eggs with chorizo, prawns, cherry tomatoes, red onion, mozzarella and mixed herbs on sourdough toast topped with balsamic glaze.

**Smashed Avocado (V.O)** 17  
Topped with feta cheese, tomato, cucumber, herbs and lemon.  
Add poached egg 3

**Ham Hock Benedict (G.F.O)** 21  
Slow cooked ham hock served with poached eggs and apple slaw on sourdough toast topped with chilli hollandaise.

**Mushroom Ragu Benedict (V.O, G.F.O)** 21  
Slow cooked mushrooms with poached egg, fried polenta, hollandaise and parmesan cheese served on toasted sourdough.

**Zucchini and Corn Fritters (Veg)**  
Served with a poached egg, tomato salsa, crushed avocado, snow pea tendrils, hummus and chilli.

**Super Bowl (G.F.O, V.O)**  
Your choice of grilled chicken or salmon with a poached egg, quinoa, kale, cherry tomatoes, avocado, edamame beans, pumpkin, mushrooms and house dressing.

**Slaw Salad with Chicken or Beef (G.F.O)**  
Your choice of marinated grilled free range chicken or porterhouse beef served on a bed of Asian slaw, mixed herbs, sesame seeds and honey soy dressing.

**Crispy Pork Bao**  
Slow cooked crispy skin pork belly served on soft bao with pickled slaw & chilli mayo.

**Parmigiana**  
House-made free-range chicken schnitzel topped with Nonna's Napoli sauce and melted mozzarella.  
Served with chips and salad.

**Risotto al Funghi (Veg, V.O, G.F.O)**  
Traditional risotto with mushroom, truffle oil and topped with parmesan cheese.  
Add chicken

**Spaghetti Pescatore**  
Mixed seafood cooked in white wine with tomatoes, napoli sauce, garlic, onion, parsley, chilli, fresh basil and chilli oil.

**Pappardelle Ragu**  
Traditional style slow cooked beef ragu topped with parmesan cheese.

**Grilled Salmon**  
Crispy skin salmon fillet served with sauteed seasonal vegetables in garlic puree, fish roe, confit cherry tomatoes and warm dill yoghurt.

**SOMETHING LIGHT**

17 **Bad Boy Fries** with aioli 10  
**Sweet potato fries** with aioli 10  
22 **Polenta Chips** served with chipotle aioli 10  
**Polpette (3)** 14  
Beef meatballs cooked in Nonna's napoli sauce, topped with parmesan and served with toasted bread.  
**Arancini (3) (Veg)** 14  
Classic Italian arancini with a bolognese or cheese (Veg) centre.  
**Falafel (3) (V)** 10  
House-made falafel served with hummus.  
**Salt & Pepper Calamari (GF)** 16  
22 Lightly coated tender calamari served with rocket salad and rosemary aioli.

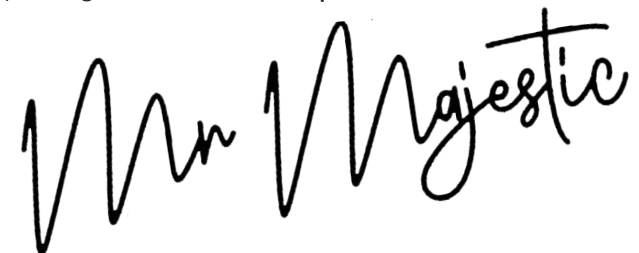
**WINE & BEER**

RED

MM Rose Vic. Reserve	<b>G:8 B:32</b>	Heineken	9
MM Cab Sauv. Vic. Reserve		Heineken 3	8.5
MM Shiraz Vic. Reserve		Corona	9
MM Pinot Noir Yarra Valley	<b>G:9.5 B:38</b>	Peroni	9

WHITE

MM Sauv Blanc Adelaide Hills	<b>G:8 B:32</b>	Stone & Wood	10
MM Pinot Grigio Vic. Reserve		Coopers Light	8.5
MM Chardonnay Clare Valley		Pure Blonde	9
MM Moscato Vic Reserve		The Hills Apple Cider	9
MM Sparkling Brut Yarra Valley	<b>G:9 B:36</b>	0% Alcohol Beer	6



# BURGERS & SANDWICHES

<b>Breakky Burger</b>	<b>16.5</b>
Smoked ham hock, bacon, fried egg, avocado, spinach and chipotle mayo on a brioche bun.	
<b>Mr Majestic Burger</b>	<b>21</b>
Grilled beef burger served on a brioche bun with bacon, caramelised onion, lettuce, tomato, cheese, rosemary aioli with bad boy chips.	
<b>Grilled Chicken Burger</b>	<b>19.9</b>
Marinated free range chicken breast with sweet spicy slaw and smashed avocado served on a brioche bun with bad boy fries.	
<b>Veggie Burger (Veg, V.O)</b>	<b>18.9</b>
Zucchini & corn fritters with avocado, lettuce, tomato and chilli jam mayo on a brioche bun served with bad boy chips.	
<b>The B.A.E</b>	<b>15</b>
Bacon, avocado and fried eggs with tomato relish, and cheese on toasted sourdough.	
<b>The A.B.C</b>	<b>15</b>
Avocado, bacon and chicken with chilli jam mayonnaise in a toasted sourdough sandwich.	
<b>Crispy Pork Belly Burger</b>	<b>19.9</b>
Slow cooked crispy pork belly with pickled slaw & rosemary aioli served on a brioche bun with bad boy chips.	
<b>Chicken Schnitzel Roll</b>	<b>16</b>
House made free range chicken schnitzel with coleslaw, rosemary mayo and cheese on toasted turkish bread.	
<b>Steak Sandwich</b>	<b>23</b>
Grilled steak, lettuce, tomato, cheese, aioli and tomato relish served on sourdough with bad boy fries.	
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Veg-Vegetarian V.O-Vegan Options	

# MILKSHAKES

Chocolate | Cookies & Cream | Reg: 6.5 Kids 4.5  
 Vanilla | Caramel | Strawberry

# SMOOTHIES

<b>Original</b>   Banana or Strawberry	Reg: 7 Kids: 5.5
Fruit with vanilla yoghurt, milk and ice.	
<b>Mad Banana</b>	<b>8.5</b>
Banana, peanut butter, honey, vanilla yoghurt and milk ~add an espresso shot.	
<b>Breakfast Smoothie (V)</b>	<b>9.5</b>
Banana, strawberries, rolled oats, hemp protein powder, peanut butter, almond milk.	
<b>Jazzy Jive</b>	<b>8.5</b>
Mango, passionfruit, pineapple, vanilla yoghurt, milk.	
<b>Green Dream</b>	<b>8.5</b>
Green apple, spinach, kale, lemon, ice.	
<b>Berry Berry Smoothie</b>	<b>8.5</b>
Strawberries, raspberries, blueberries, banana, honey, vanilla yoghurt and milk.	
<b>No Stress</b>	<b>9</b>
Banana, Macca Root powder, cacao, maple syrup, milk.	

# JUICES

<b>Keep it simple</b>	<b>7.5</b>
Orange or Green apple	
<b>The Buzz</b>	<b>8.5</b>
Carrot, orange, Apple, ginger	
<b>The Cleanser</b>	<b>8.5</b>
Orange, Celery, Mint & Lemon	
<b>Old School</b>	<b>8</b>
Apple, Carrot, Celery	
<b>Pine-a-melon</b>	<b>8</b>
Watermelon, Pineapple & Orange	

# SOFT DRINKS

Coke   Coke No Sugar   Lemonade   Soda Water	<b>4</b>
Lemon Lime & Bitters   Sparkling Pink Grapefruit	
Mt.Franklin Water 600ml	<b>4</b>
Mt.Franklin Lightly Sparking	<b>4</b>
San Pellegrino Drinks	<b>4</b>
Blood Orange   Chinotto   Lemon   Sparkling Water 250ml	
Sparkling Water 750ml	<b>7</b>
Kombucha	<b>4.9</b>

# CAFE

<b>COFFEE</b>	Reg 4   Mug 4.5
Latte   Flat White   Cappuccino   Long Black   Long Macchiato   Short Macchiato	
Short Black	<b>3.8</b>
Cold Drip over ice Single Origin	<b>4.5</b>
Mochacino	<b>4.5</b>
<b>Magic</b>	<b>4.5</b>
Double ristretto with hot milk in a 160ml cup	
<b>Affogato</b>	<b>6</b>
Double espresso with scoop of ice cream	
<b>Iced Latte</b>	<b>4.5</b>
Add Ice Cream	<b>2</b>
<b>Espresso Martini</b>	<b>14</b>
Double espresso, Absolute Vodka and Kahlua coffee liquor	
<b>Baileys Affogato</b>	<b>12</b>
Double espresso, Bailey's liquor, ice cream	
<b>OTHERS</b>	
Hot Chocolate	<b>4</b>
Iced Chocolate	<b>6.5</b>
Brewed Wet Chai Latte	<b>5.5</b>
Spice Chai (Powdered)	<b>4</b>
Matcha Latte	<b>4.5</b>
Golden Turmeric Latte	<b>4.5</b>
<b>Loose Tea Leaf</b>	<b>4.5</b>
English Breakfast   Supreme Earl Grey   Lemongrass & Ginger   Peppermint   Chamomile   Spring Green   Jasmine Green   Malabar Chai   Honey Dew Green   Sencha Green	
<b>EXTRAS</b>	<b>.50</b>
Soy   Almond   Macadamia   Oat   Coconut   Lactose Free milk   Extra Shot   Decaffeinated   Single Origin	

# DESSERTS

<b>Crème Caramel</b>	<b>14</b>
Light custard crème topped with a layer of clear caramel, served with hazelnut praline & fresh fruits.	
<b>Pavlova</b>	<b>16</b>
House made meringue topped with raspberry chantilly cream, seasonal fruits and ice cream.	