

Breakfast from 7:30am to 10.30am

Rustic (Pana di casa) toast \$5

Vegemite, jam, honey or peanut butter

Thick cut fruit toast with butter \$5.5

with ricotta, honey and berries **\$8.5**

Bacon and egg roll \$8.50

Crispy bacon and fried egg on a milk bun (your choice of sauce)

Discovery's home-made granola \$14 (vegan)

House baked oats with Canadian maple syrup, dried fruits, pumpkin seeds, fresh apple, coconut yogurt and fresh berries

Eggs on rustic toast \$14

Your choice of 2 eggs (scrambled, poached, or fried) served on rustic (Pana di casa) toast

Roasted mushroom Turkish melt \$14

Mediterranean style roasted mushroom with spinach, mozzarella and fetta on Turkish toast

Vegan Cheese available \$2

Breakfast falafel vegan bowl \$16 (vegan, gluten free)

Falafel, spinach, cucumber, tomato salsa, breakfast beans, hummus and coconut yoghurt

Smashed avocado with poached eggs on rustic toast \$18

Fresh smashed avocado with lemon and ricotta served on toasted rustic (Pana di casa) bread, poached eggs, topped with house blend dukkah

Big breakfast \$25

Bacon, fried eggs, rustic toast, beef sausages, roast tomato, mushrooms, hashbrown and tomato relish

Breakfast extras

Slice cheese \$1

Hash brown \$2

Bacon \$4

Baby spinach \$4

Ricotta cheese \$4

Breakfast beans \$3

Roasted tomato \$3

Egg \$3

Avocado \$4

Mushroom \$4

Smoked Salmon \$6

Tomato relish \$1

Gluten free bread \$2

Vegan cheese \$2

Coconut yoghurt \$4

Beef sausage \$4

Rustic Toast \$2

Lunch from 11am to 2pm

Burgers (all burgers served with chips)

Aussie beef burger \$16

Homemade beef patty, lettuce, tomato, beetroot and onion jam, cheese and burger sauce

The lot \$20 add pineapple, bacon and egg

Peri peri chicken burger \$16

Portuguese style marinated breast fillets, lettuce, tomato, cheese, guacamole and jalapeno aioli

The lot \$20 add pineapple, bacon and egg

Toasted PLANT-BASED sandwich \$18 (vegan)

Grilled vegetable stack of pumpkin, sweet potato, eggplant, zucchini, vegan cheese and vegan mayo on rustic bread

Café Menu

Traditional Caesar salad \$16

Cos lettuce, croutons, bacon, hardboiled egg, parmesan, anchovies, garlic Caesar dressing

With chicken \$22

Japanese kewpie pumpkin salad \$16 (GF)

Miso marinated roasted pumpkin served with spinach, silken tofu, toasted walnuts and sesame kewpie dressing

Thai style crying tiger beef salad \$18 (GF) 🌶️ (mild)

Sliced Thai spiced marinated beef tossed with Asian herbs and cherries tomato with toasted rice, chilli, lime

and garlic dressing

Extra 🌶️ is available, just ask our happy chefs 🧑🍳

Salt and pepper calamari \$20 (GF)

Deep fried rice flour dusted calamari served with side of Greek salad, chips and tartar sauce

Chicken parmigiani \$20

Crumbed chicken breast baked with homemade tomato sauce, champagne ham and melted mozzarella.

Served with chips and garden salad

Fish and chip \$22

Beer battered whiting fillets served with chips, minted peas and tartar sauce

“Healthy-Choice” poke bowl (GF)

brown rice, cucumber, carrot, purple cabbage, avocado, radish and gluten free miso glaze

Grilled salmon \$22

Teriyaki chicken breast \$20

Grilled tofu (vegan) \$18

Hot chips

small \$4

large \$6
with gravy \$1