

All Day Menu

SOMETHING SMALL

Freshly Baked Muffins – w/ Butter | 4.5 (V)

Housemade Scone w/ Cream & Jam | 6.5 (V)

Turkish / Sourdough Toast – w/ Butter & your choice of Housemade Preserves / Vegemite / Nutella/ Peanut Butter / Marmalade / Honey | 6 (V/GFO)

Organic Fruit & Nut Toast (2) – w/ our Preserves&Butter | 8 (V)

Freshly Baked Croissant

w/ our Preserves& Butter | 5.5

Plain | 5.5

w/ Ham & Cheese | 9.9

Almond | 6.5

Banana Bread – warm w/ Melted Butter | 5.5 (V)

TO-GO

Classic Breakfast Wrap – Scrambled Eggs, Maple Cured Bacon, Baby Spinach, Smokey BBQ Sauce, Cheddar Cheese, House Made Tomato Relish, Wrapped in a Soft Tortilla | 14.90

Schnitty BLT Yiros – House Baked Flatbread, Chicken Schnitzel, Maple Cured Bacon, Baby Lettuce, Fresh Tomato, Smashed Avocado & Mustard Mayo w/ a side of Shoestring Fries | 18.9

Brekky Burger – Bacon, Fried Egg, Hashbrown, Fresh Tomato, Mixed Leaf & Smokey BBQ Sauce | 12.90

Ham & Cheese Croissant – Freshly Baked Croissant w/ Off The Bone Ham & Swiss Cheese | 9.90

Chip Butty – Shoestring Fries on Buttered White Roll w/ Malt Vinegar, Ketchup or HP Sauce | 7.90

Ham, Cheese & Tomato Toastie – On Thick White Toast | 9.90

Bacon & Egg Roll – On Classic Brioche Milk Buns | 10.90

Classic Chicken BLT – Grilled Chicken Tenderloin, Maple Cured Bacon, Lettuce & Fresh Tomatoes, Housemade Aioli | 16.90

Classic Steak Sanga – MSA Graded Rib Fillet, Emmental Cheese, Caramelized Thyme Onions, Roma Tomato, Mixed Leaf, Hickory & Brown Sugar BBQ Sauce, Toasted Ciabatta Bun | 18.9

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HOT CHIPS

Chips & Gravy | 10.90
Sweet Potato Fries | 9.90
Truffle Fries | 11.90

Waffle Fries | 9.90
Parmesan Fries | 9.90

THE CLASSICS

Organic Eggs on Toast– Poached, Scrambled or Fried on Organic Sourdough Toast & Housemade Tomato Relish | 10.9 **(GFO)**

Eggs & Bacon- Organic Sourdough Toast & Housemade Tomato Relish | 14.9 **(GFO)**

Egg Florentine- Two Poached Eggs, Baby Spinach on Toasted Turkish Bread & Housemade Hollandaise | 14.9 **(GFO)**

Classic Eggs Benedict – Soft Poached Free Range Eggs, Baby Spinach, Housemade Hollandaise on Toasted Turkish Bread | 16.9 **(GFO)**
w/ your choice of

- Ham
 - Smoked Salmon
 - Maple Cured Bacon
 - Field Mushrooms
- Swap to Freshly Baked Croissant + \$4.0

Big Breakfast – Free Range Eggs your Way (2), Lamb & Rosemary Sausage, Maple Cured Bacon, Sautéed Broccolini, Herb Roasted Roma Tomato, Roasted Field Mushroom, Hash Brown, House made Tomato Relish, & Sourdough Toast | 24.9 **(GFO)**

Big Veggie Breakfast –Free Range Eggs your way (2), Bubble & Squeak, Hash Brown, Avocado, Thyme Roasted Field Mushrooms, Herb Roasted Roma Tomato, Broccolini, Housemade Tomato Relish & Sourdough Toast | 22.9 **(GFO/VGO)**

Extras

Swap to Gluten Free Bread | +2
Hollandaise Sauce | Tomato Chutney | Baby Spinach | Herb Roasted Roma Tomato | +3.0
Fresh Avocado | Field Mushrooms | Bubble & Squeak | Halloumi | Ham | +4.5
Maple Cured Bacon | Lamb & Rosemary Sausage | Smoked Salmon | +5
Two Eggs | Scrambled, Fried or Poached | +6

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SOMETHING SPECIAL

Peach Melba French Toast Cinnamon Poached Peach, Thick Buttery Brioche, Whipped Vanilla Bean Mascarpone, Raspberry Coulis, Pistachio & Almond Crumble | 17.90 (V)

Cornbread Chilli Waffle - Savory Pulled Beef, Chorizo and Beans, Spring Onion, Sour Cream, Pico de Gallo, Jalapeno, Fresh Lime | 20.90

Add Fried Egg +3

Add Avocado +4.5

Portobello Mushroom Pasta w/ Truffle Oil – Creamy Tagliatelle w/ Double Smoked Bacon, Portobello Mushrooms Served With Shaved Parmesan | 18.90

Prawn & Chorizo Pasta – King Prawns, Spanish Chorizo w/ Basil Pesto & Napoli | 18.90

Classic Spaghetti Bolognese – 100% Australian Beef, Housemade Sauce | 19.90

Nonna's Spaghetti Meatball – 100% Australian Beef, Housemade Meatballs w/ Napoli Sauce | 19.90

Chicken & Creamy Pesto – Tender Chicken, Housemade Basil Pesto w/ Cream | 19.90

Classic Steak Sanga – MSA Graded Rib Fillet, Emmental Cheese, Caramelized Thyme Onions, Roma Tomato, Mixed Leaf, Hickory & Brown Sugar BBQ Sauce, Toasted Ciabatta Bun | 18.9

Add Fried Egg +3

Add Maple Cured Bacon +5

Add Beer-Battered Chips +4.5

Add Sweet Potato Chips +6

CAMPOS SPECIALTY COFFEE & TEA

Flat White | Cappucino | Latte | Long Black

Sm \$3.5 | Reg 4.5

Mocha | Dirty Chai

Sm \$4.0 | Reg 5.0

Chai Latte | Hot Chocolate

Sm \$3.5 | Reg 4.5

Short Black | Piccolo | Espresso

\$3.0

Iced Latte | Iced Long Black

\$5.5

Iced Coffee | Iced Chocolate (w/ Ice Cream & Whipped Cream)

\$7.0

Organic Loose Leaf Tea

\$4.5

English Breakfast | Earl Grey | Lemongrass Ginger | Forest Berry |

Peppermint Sencha | Green Tea | Jasmine Green Tea

Chai Masala (Chai Spice w/ Honey Brewed w/ Milk)

\$5.5

Babycino

\$2.0

SYRUPS:

DECAF | VANILLA | CARAMEL | HAZELNUT | 50c

MILK ALTERNATIVES:

ALMOND, SOY, LACTOSE FREE, SKIM/SKINNY,
COCONUT | OAT MILK | 50c

All Day Menu

COLD DRINKS

Cold Pressed Juice \$7.0

Original Orange – 100% Zesty Valencia Oranges

Super Green – Kale, Spinach, Celery, Lemon, Cucumber, Ginger & Spirulina

Ruby Relaxer – Watermelon & Pear, Rhubarb, Pink Lady Apple & Lime

Organic Kombucha \$5.5

Passionfruit & Lemonade | Apple & Blackcurrant | Ginger & Lemon

Ginger Beer | Lemon Lime Bitter \$4.5

Coke | Diet Coke | Coke Zero | Lemonade \$3.5

MILKSHAKES

**Vanilla | Chocolate | Hazelnut | Caramel | Strawberry | Frosted Mint |
Pina Colada | Hazelnut Chocolate** \$7.0

Kids Milkshake \$5.5

Thickshake \$8.5

Coffee Shot Milkshake \$8.0

CAKE CABINET STAPLE

Sticky Date Pudding

Chocolate LAVA Fudge Cake

Carrot Cake

Passion Fruit Cheesecake

Orange & Almond Cake (GF)

Almond Croissant

Apple Pie

French Macaroons – Pistachio, Raspberry, Vanilla, Lemon

Chocolate Mud Cake

Cherry Ripe Cheesecake

Double Chocolate Brownie

Caramel Filled Donut

Red Velvet Donut

Strawberry Filled Donut

Flourless Chocolate Cake (GF)