



COFFEE & TEA

Campos Coffee

Flat White Cappucino Latte Long Black	Cup \$3.5 Mug \$4.5
Mocha Dirty Chai	Cup \$3.5 Mug \$4.5
Chai Latte Hot Chocolate	Cup \$3.5 Mug \$4.5
Short Black Espresso Piccolo	\$3.0
Affogato	\$6.0
Iced Latte Iced Long Black	\$5.5
Iced Coffee Iced Chocolate (w Ice cream & Cream)	\$7.0
Organic Loose Leaf Tea	\$4.5
English Breakfast / Earl Grey / Lemongrass Ginger / Chai / Forest Berry / Peppermint Sencha Green Tea / Jasmine Green Tea	
Chai Masala (Chai Spice Brewed w Milk)	\$4.5
Babycino	\$2.0
Extras Syrups	\$0.5
Extra Shot / Almond Milk / Zymil / Bonsoy / Coconut Milk / Decaf / Vanilla / Hazelnut / Caramel	

MILKSHAKES

Vanilla Chocolate Hazelnut Caramel Strawberry Frosted Mint	\$7.0
Kids Milkshake	\$5.5
Thickshakes	\$8.5

COLD DRINKS

Freshy Squeezed Juice	\$7.0
Cold Pressed Juice	\$7.0
• Heart Beet - Beetroot , Cucumber , Ginger , Green Apple	
• Ruby Relaxer - Watermelon , Rhubarb , Pink Lady Apple , Pear , Lime	
• Green Goodies - Kale , Spinach , Celery , Lemon , Cucumber , Ginger , Spirulina	
Remedy Kombucha	\$5.5
Ginger Lemon / Raspberry Lemonade / Apple Crisp	
Sparkling Water	Glass \$4.5 Bottle \$6.5
Ginger Beer Lemon Lime Bitters	\$4.5
Coke Diet Coke Coke Zero	\$3.5

SPARKLING WINE

Dunes & Greene Chardonnay Pinot Noir	----- \$8.0 / \$35
South Australia	
Dunes & Greene Split Pick Moscato	----- \$8.0
South Australia	
Jansz Premium Cuvee NV	----- \$55
Tasmania	

WHITE WINE

Oxford Landing Estates Sauvignon Blanc	----- \$8.5
South Australia	
Fine, crunchy acidity helps to focus the taste buds on the finish which is presistent,clean & utterly delicious.	
Twin Islands Sauvignon Blanc	----- \$38
Marlborough, NZ	
The palate is crisp & intense showing citrus flavors w hints of fresh coriander which lead to a mouth-watering & zesty finish.	
Brokenwood Cricket Pitch Sauvignon Blanc Semillon	--- \$36
Hunter Valley, NSW	
Lifted tropical Sauvignon Blanc aromas & citrus/melon notes. Grapefruit flavours & a zesty acidity give a pleasing finish to the wine.	
Opawa Pinot Gris	----- \$9.0 / \$40
Marlborough, NZ	
The palate displays white stonefruits along w subtle nutty characters, hints of citrus & a crisp and refreshing finish.	
Jim Barry Watervale Riesling	----- \$39
Clare Valley, SA	
The wine is driven by a powerful depth of flavour : lemon, lime & grapefruit w classic Watervale musk. It's clean line of acidity gives great length.	
Hill Smith Estate Chardonnay	----- \$45
Adelaide Hills, SA	
A refined mineral restraint provides palate definition & driveand is a lovely counterbalance for it's creamy textured length.	

RED WINE

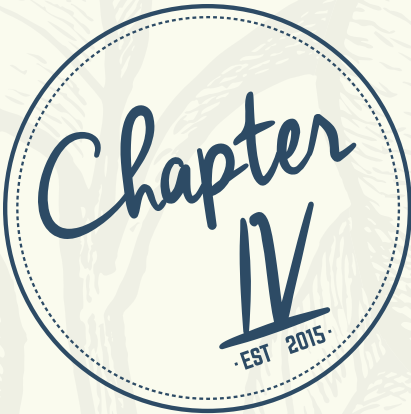
Oxford Landing Estates Merlot	----- \$8.5
South Australia	
Vibrant flavours of plums & red berries, although tightly structured the finish is rich & generous w persistent fruit flavours.	
HaHa Pinot Nior	----- \$45
Marlborough, NZ	
Medium bodied, this wine is juicy & vibrant on the palate w elegant savoury characters, leaving a silky smooth satisfying finish.	
Running With Bulls Garnacha	----- \$42
Barossa Valley, SA	
Distinctive aromas of lemon grass, green herbs & citrus oils w underlying hints of flint & wild flowers. The palate is zesty, fresh & textural.	
Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot--	\$40
McLaren Vale, SA	
Bright red & black fruits are framed by fine sandy tannis & fresh cedar. The wine displays a lovely brightness & generosity of fruit that is the hallmark of McLaren Vale.	
Yalumba Barossa Patchwork Shiraz	----- \$10.0 / \$45
Barossa Valley, SA	
The palate is warm & inviting,showing depth w focus. A generous & flavoursome Barossa Shiraz w ripe tannins that melt into the concentrated finish.	

ROSE

Rogers & Rufus Grenache Rose	----- \$9.0 / \$37
Barossa Valle y, SA	

BEERS & CIDER

The Hills Cider Co.Apple Cider	----- \$8.0
Adelaide Hills, SA	
Lord Nelson Brewery Three Sheets Ale	----- \$7.5
Sydney, SA	
Pure Blonde	----- \$7.5
Corona	----- \$7.5



All Day Breakfast

SOMETHING LIGHT

- Freshly Baked Muffin

🍳 Butter

\$4.5
- Turkish / Sourdough Toast

🍳 Butter & your choice of our Housemade Preserves / Vegemite Nutella / Peanut Butter / Marmalade / Honey

\$6.0
- Organic Fruit & Nut Toast (2)

🍳 our Housemade Preserves & Butter

\$8.0
- Freshly Baked Croissant

🍳 our Housemade Preserves & Butter 🍳 Ham & Cheese

\$5.5 \$9.9

ALL DAY BREAKFAST

TRADITIONAL | OLD SCHOOL

- 2 Hens Eggs

🍳 Poached, Scrambled or Fried on Organic Sourdough Toast & Housemade Tomato Chutney

\$10.9
- 2 Hens Eggs & Bacon

🍳 on Organic Sourdough Toast & Housemade Tomato Chutney

\$14.9
- Egg Florentine

Two Poached Eggs, Baby Spinach on Toasted Turkish Bread & Housemade Hollandaise

\$14.9
- Classic Eggs Benedict

🍳 Recommend Soft Poached Free Range Eggs, Baby Spinach, Housemade Hollandaise on Toasted Turkish Bread with your choice of
 - Ham
 - Maple Cured Bacon
 - Smoked Salmon
 - Field MushroomSwap to Freshly Baked Croissant + \$4.0
Swap to Chimichurri Hollandaise + \$1.0

\$16.9
- Chapter IV Big Breakfast

🍳 Free Range Eggs your way, Maple Cured Bacon, Lamb & Rosemary Sausage, Hash Brown, Roasted Field Mushroom, Herb Roasted Roma Tomato, Sautéed Brocollini, Rocket, Housemade Tomato Chutney & Toasted Sourdough

\$24.9
- Big Veggie Breakfast

🍳 Free Range Eggs your way, Bubble & Squeak, Sweet Potato, Chickpea & Zucchini Fritter, Avocado, Thyme Roasted Field Mushrooms, Herb Roasted Roma Tomato, Sautéed Brocollini, Rocket, Housemade Tomato Chutney & Toasted Sourdough

Add Scrambled Tofu + \$6.0

\$22.9

Extras

- Swap to Gluten Free Bread + \$2.0
- Hollandaise Sauce | Housemade Tomato Chutney | Baby Spinach Herb Roasted Roma Tomato + \$3.0
- Field Mushrooms | Hash Brown | Bubble & Squeak | Halloumi | Ham + \$4.5
- Fresh Avocado | Maple Cured Bacon | Lamb & Rosemary Sausage | Smoked Salmon + \$5.0
- Two Eggs | Scrambled, Fried or Poached + \$6.0

SOMETHING SPECIAL

- Our Signature Softshell Crab Eggs Benedict

Recommend Grilled Corn Succotash, Avocado Mousse, Chimichurri Hollandaise & Toasted Turkish Bread

\$25.9
- Coconut Waffles & Nutella Brownie Ice Cream

🍳 Strawberry Gel, Coconut Cannoli, Chocolate Brownie Chunks Chocolate Sauce & Fresh Strawberries

\$17.9
- Brekky Reuben

Our Secret Recipe of Brisket Pastrami 🍳 Fried Hens Egg, Sriracha Aioli, Fresh Baby Rocket, Swiss Cheese on Organic Rye Toast & Pickled Cucumber Ribbon

\$17.9
- Sweet Potato, Chickpea & Zucchini Fritter

🍳 Cauliflower Tabouli, Roasted Spiced Carrot, Almond Hummus, Beetroot & Sumac Dust

Add Poached Egg + \$3.0 Add Halloumi + \$4.5

\$18.9
- Crispy Potato & Cheddar Hash Cakes

Chunky Specks, Pearl Onion, Rosemary & Mushroom Jus topped 🍳 Poached Egg, Semi Dried Tomato Sugo & Crispy Kale

\$18.9
- Mushrooms Fry Up

🍳 Kale & Cashew Pesto, Pearl Onion & Cherry Tomatoes, topped 🍳 Poached Egg on Thick Rye Toast

Add Halloumi + \$4.5 Add Maple Cured Bacon + \$5.0

\$17.9

LUNCH

- Linguine Di Mare

Market Fresh Seafood 🍳 Fresh Chilli (mild), Parsley, Garlic, Fennel & House Special Burst Cherry Tomatoes Sauce

\$22.9
- Beef Short Rib & Hash

Recommend Slow Cooked Beef Short Rib, Panko Crumbed Butter Bean Hash Cake, Confit Garlic, Sautéed Spinach, & Chimichurri, Hollandaise

\$19.9
- Bali Bowl with Gado Gado

🍳 Quinoa Kuning, Crispy Tempeh & Seasonal Market Vegetables 🍳 Almond Satay Sauce

Add Grilled Chicken + \$5.0 Add Smoked Salmon + \$5.0

\$18.9
- Warm Chicken Salad

Marinated Chicken Breast, Blistered Cherry Tomatoes, Meredith Dairy Goats Cheese, Baby Salad Greens & Lemon Herb Vinaigrette

\$18.9
- Mushroom Burger

🍳 Roasted Field Mushrooms, Horseradish Cream, Roma Tomatos, Baby Gem Lettuce, Lebanese Cucumber Pickles on Japanese Milk Bun & Side of Crisps

Add Grilled Haloumi + \$4.0

\$18.9

- Rib Fillet Beef Burger

8 hr Roasted Rib Fillet, Roasted Field Mushroom, Horseradish Cream, Pepper Jus, Baby Gem Lettuce on Japanese Milk Bun & Side of Crisps

Add Maple Cured Bacon + \$5.0

\$18.9

Add Beer-Battered Chips + \$4.5

Add Sweet Potato Chips + \$6.0

SOMETHING TO SHARE

- PLATTER

Pressed Terrine of Pork & Caramelised Leeks wrapped in Silverbeet 🍳 Apple & Saffron Puree, Crispy Apple Rocket & Pinenut Salad, Sauce Gribiche 🍳 Toasted Turkish Bread

\$25.9
- BEER-BATTERED CHIPS

🍳 Housemade Aioli

\$7.9
- SWEET POTATO CHIPS

🍳 Housemade Aioli

\$9.9

HAVE YOUR CAKE & TAKE ONE HOME TOO!

Our delicious cakes are available to take home for a celebration or just to enjoy at the comfort of your home & family ask our lovely staff to place order

OUR STAPLE CAKES

- Housemade Scone 🍳 Cream & Jam
- Double Chocolate Chips Brownie
- Flourless Chocolate Cake 🍳
- Orange & Almond Cake 🍳
- Lemon Meringue Tart / Pie

Check out our other special offerings in the cake display!

KID’S MEAL

All meals come 🍳 a Pop Top Juice or Babycino

- Scrambled Eggs

on Thick White Toast
- Cheesy Grin Toastie

Melted Cheese on Toast
- Zoo-Friend Pancakes

Fluffy Buttermilk Pancakes 🍳 Maple Syrup & Bananas
- Dino Nuggets

Dinosaur-shaped Chicken Nuggets 🍳 Chips & Tomato Ketchup

Chapter IV
EST 2015