

# All Day Menu

# MENU

## TOAST 9.0

Sourdough / Light Rye / Multigrain Toast with Strawberry Jam  
Change to Gluten Free 2.0  
+ Nutella / Peanut Butter / Vegemite 1.0

## FRUIT TOAST 10.0

+ Nutella / Peanut Butter / Vegemite 1.0

## EGGS YOUR WAY 15.0

Two Free Range Eggs (Poached / Folded / Fried)  
Choice of Sourdough, Light Rye, Multigrain  
+ Extras (see additional items)

## GRANOLA BLISS BOWL 16.0

Canadian Maple Yogurt, House Made Granola, Chia Seed, Passionfruit Pulp, Seasonal Fresh Fruits, Peanut Butter

## ULTIMATE BREAKY BURGER 17.0

Potato Hash, Avocado, Bacons, Scramble Eggs, Crispy Cheese, House Chilli Jam, Aioli

## CHILLI JAM FOLDED 21.0

Folded Eggs, Medley Tomatoes, Home Made Chilli Jam, Chimichuri, Grated Cheese, Fried Onions with Sourdough  
+ Chilli Prawn 5.0

## SMASHED AVO (VO GFO) 20.0

Medley Cherry Tomatoes, Pomegranate, Fresh Chilli, Feta, Beetroot Hummus, Almond Dukkah, with Rye Bread  
+ Poached Egg 4.0

## ROYALE BENE 26.0

House Potato Hash, Citrus Smoke Salmon, Two Free Range Poached Eggs, Yuzu Hollandaise, Tobiko, Mixed Herbs, Freeze Dried Mandarin

## NAPA BREAKFAST (VGO) 26.0

Two Free Range Eggs (Poached / Folded / Fried) with Avocado, Herb Roasted Tomatoes, Garlic&Thyme Mushroom, Bacon, Chorizo, Hash Brown, Sourdough  
+ House Chilli Jam / Tomatoes Relish 3.0

## GOLDEN ZUCCHINI FRITTER 22.0

Avocado Salsa, Herb Salad, Charred Corn, Orange Candiced Walnuts and House Roasted Capsicum Pesto

## SUPER GREENS (VO) 21.0

Sauteed Seasonal Greens, Edamame, Sesame Spice, Avocado, Poached Eggs and Beetroot Hummus  
+ Grilled Chicken 6.0  
+ Smoked Salmon 7.0

## EXTRAS

+ Yuzu Hollandaise.	3.0	+ Hash Brown	3.0
+ Gluten Free Toast	5.0	+ Toast	4.5
+ Garlic&Thyme Mushrooms	5.0	+ Extra Egg	4.0
+ Roasted Tomatoes.	5.0	+ Halloumi	5.0
+ Sautéed Greens	6.0	+ Avocado	5.5
+ Grilled Chicken	6.0	+ Ham	6.0
+ Smoked Salmon	7.0	+ Bacon	6.0

# NAPA

Coffee & Brunch



**10% surcharge on weekends.**  
**15% surcharge on public holidays.**  
**NOT all ingredients are listed.**  
**Advise staff of dietary requirements.**

## Drinks and Specials

# MENU

### COFFEE

	REG   LRG
WHITE COFFEE + ALTERNATIVE MILK 1.0	4.5   5.0
BLACK COFFEE	4.5   5.0
BATCH BREW (FILTER)	4.5   5.0
ICED LATTE	5.5
COLD BREW	6.0
MOCHA	5.5   6.0
ICED COFFEE / MOCHA	6.5
POUR OVER	8 ~ 12

### NON-COFFEE

	REG   LRG
HOT CHOCOLATE	5.0   5.5
TEA DROP TEA	5.0
CHAI LATTE (POWDER)	5.0   5.5
TURMERIC	5.5   6.0
MATCHA LATTE	6.0   6.5
FRESH 'WET' CHAI LATTE	7.0
ICE CHOCOLATE	6.5

### OTHER DRINKS

BOTTLE JUICES	5.8
FRESH OJ	8.0
MILK SHAKES CHOCOLATE, VANILLA OR STRAWBERRY	6.5
SMOOTHIES MILK / COCONUT WATER	10.0
SOFT DRINKS	5.0

### LITTLE ONES

CHEESE & EGGS WRAP Cheese and Scrambled Eggs with BBQ Sauce	10.0
WAFFLES 100's & 1000's, Chocolate Sauce and Vanilla Ice Cream	10.0
NUGGETS & CHIPS Nuggets with a Side of Chips	10.0
CHEESE BURGER Wagyu Beef, American Cheese, Tomato Sauce, Brioche Burger Bun, Side of Chips	14.0

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## SPRING MENU

### SPICED LAMB SHAKSHUKA (VGO)

\$25

Braised Lamb Shoulders, 2 Free Ranges Eggs, Corianders, Nut Spices Dukkah, Sourdough

### FRUITY FRENCH TOAST

\$21

Seasonal Fruits, Berries Citrus Compote, House Granola, Yuzu Maple Syrup, Dried Freeze Strawberry Mascarpone

### WAFFLE CLUCK

\$24

Crispy Fried Chicken, House Made Waffle, Spicy Maple Glaze (Mild), Strawberry Mascarpone

### CREAMY COCONUT CURRY PRAWN

\$27

### NOODLE

Fragrant Coconut Curry Prawn, Soft Boil Eggs, Medley Tomatoes, Greens, Grated Cheese



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Coffee & Brunch

## BURGER FEAST

<b>BREAKY BURGER</b> Bacon, Eggs, Hashbrown, Swiss Cheese, BBQ Sauce, Chilli Mayo	<b>\$14</b>
<b>DOUBLE WAGYU CHEESEBURGER</b> Double Wagyu Patties, House Napa Burger Sauces, American Cheese, Side of Fries	<b>\$19</b>
<b>WAGYU TOWER</b> Double Wagyu Patties, Fried Egg, Bacon, Caramelised Onion, House Napa Burger Sauces, BBQ Sauces, Onions Ring, American Cheese, Side of Fries	<b>\$23</b>
<b>BEEF BRISKET BURGER</b> Slow Cooked Beef Brisket, Aioli , Beetroot Onion Jam, Oak Lettuce, Pickles, Side of Fries	<b>\$19</b>
<b>SOUTHERN FRIED CHICKEN BURGER</b> Southern Fried Chicken Thigh, Oak Lettuce, American Cheese, Cheesy Honey Mustard Sauce, Side of Fries	<b>\$18</b>
<b>SATAY CHICKEN</b> Grilled Satay Chicken, Oak Lettuce, Cucumbers, Red Onions, Peanut Sauce, Side of Fries	<b>\$18</b>
<b>BIRD ON BLTA</b> Grill Teriyaki Chicken, Oak Lettuce, Bacon, Tomatoes, Avocado, House Aioli, Side of Fries	<b>\$20</b>

