

ALL DAY MENU

TOAST 9.0

Sourdough / Light Rye / Multigrain with Strawberry Jam
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) with a choice of Sourdough, Light Rye, Multigrain
+ Extras (see additional items)

GRANOLA BLISS BOWL 16.0

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

NAPA BREAKY BURGER 15.0

Potato Hash, Streaky Bacon, Cheesy Folded Egg, BBQ Sauce, Spicy Mayonnaise

CHILLI JAM FOLDED 21.0

Chilli Folded Eggs, Medley Tomatoes, Home Made Chilli Jam, Fragrant Chilli Oil Chimichurri, Grated Cheese, Fried Onions, Curry Leaves with Sourdough
+ Chilli Prawn 5.0

SMASHED AVO VEGAN (VO, GFO) 20.0

Medley Cherry Tomatoes, Feta, Pepitas, House Beetroot Hummus, Spicy Dukkah, Lotus Chip with Toast
+ Poached Free Range Egg 4.0

BRISKY BENNY 26.0

House Potato Hash, Slow Cook Beef Brisket, Two Free Range Poached Eggs, Chimichurri Hollandaise, Grated Cheese



NAPA Cafe

Coffee & Brunch

NAPA BREAKFAST (VGO) 26.0

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

GOLDEN ZUCCHINI FRITTER VEGAN 22.0

Tomatoes Salsa, Herb Salad, Charred Corn Ribs, Smash Avo, Orange Candiced Walnuts and House Roasted Capsicum Pesto

GARDEN OF EDEN VEGAN 22.0

Quinoa, Kale, Broccolini, Avocado, Cucumber, Alfalfa, Edamame, Sesame Spice, Smash Avo, Miso Ginger Soy Dressing with Beetroot Hummus
+ Poached Free Range Egg 4.0
+ Grilled Chicken 6.0
+ Smoked Salmon 7.0

DOUBLE WAGYU CHEESEBURGER 19.0

Double Wagyu Patties, House Napa Sauces, American Cheese, Side of Fries

SPICED LAMB SHAKSHUKA (VGO) 25.0

Slow Cooked Lamb Shoulder, Two Free Range Eggs, Coriander, Nut Spiced Dukkah, Sourdoughs

CREAMY COCONUT PRAWN NOODLE 27.0

Fragrant Coconut Curry Prawns, Soft Boiled Egg, Medley Tomatoes, Greens, Grated Salata Cheese

LITTLE ONES

CHEESE & EGG WRAP 10.0

Cheese and Scrambled Eggs with BBQ Sauce

WAFFLES 10.0

100's & 1000's, Chocolate Sauce and Vanilla Ice Cream

NUGGETS & CHIPS 10.0

Nuggets with a Side of Chips

CHEESE BURGER 14.0

Wagyu Beef, American Cheese, Tomato Sauce, Burger Bun, Side of Chips

EXTRAS

+ Chimichurri Hollandaise 3.0

+ Hash Brown 3.0

+ Extra Egg 4.0

+ Toast 4.5

+ Gluten Free Toast 5.0

+ Garlic & Thyme Mushrooms 5.0

+ Roasted Tomatoes 5.0

+ Halloumi 5.0

+ Avocado 5.5



+ Sautéed Greens 6.0

+ Grilled Chicken 6.0

+ Ham 6.0

+ Bacon 6.0

+ Smoked Salmon 7.0

 - Vegetarian
 VEGAN - Vegan

VGO - Vegetarian Option
VO - Vegan Option
GFO - Gluten Free Option

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

COFFEE

	REG LRG
WHITE COFFEE	4.5 5.0
BLACK COFFEE	4.5 5.5
MOCHA	5.5 6.0
MAGIC / LONG MAC	5.0
+ ALTERNATIVE MILK	1.0
+ EXTRA SHOT	0.5
+ ICED (LARGE ONLY)	1.0
+ DECAF	1.0

NON-COFFEE

	REG LRG
HOT CHOCOLATE	5.0 5.5
MATCHA LATTE	5.5 6.0
CHAI LATTE (POWDER)	5.0 5.5
PRANA CHAI (WET)	6.5
TEA by TEA CULTURE	5.0
EARL GREY / ENGLISH BREAKFAST LEMONGRASS & GINGER / PEPPERMINTS	
+ ICED (LARGE ONLY)	1.0
+ ALTERNATIVE MILK	1.0

DRINKS MENU

OTHER DRINKS

BOTTLE JUICES	6.0
APPLE / APPLE GUAVA APPLE MANGO BANANA / PINEAPPLE LEAN & GREEN	
FRESH OJ	9.0
MILK SHAKES	7.0
CHOCOLATE / VANILLA / STRAWBERRY + THICK 1.0	
SMOOTHIES	10.0
BERRY BLISS / TROPICAL TANGO BLUE VELVET / GREEN MONSTER	
MILK / COCONUT WATER	
SOFT DRINKS	3.5
COKE / COKE ZERO / SPRITE / FANTA	

ALCOHOL

ASAHI	9
CARLTON DRAUGHT	9



NAPA HOUSE DRINKS



STRAWBERRY MATCHA

\$8



CREAM MAGIC

\$8



TIRAMISU LATTE

\$8

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