

PLACE YOUR ORDER AT THE TILL - KITCHEN CLOSSES @ 2PM

NO SWAPS TO THE MENU, PLEASE :)

TOAST & SPREADS VGO GFO \$8

Served with butter (please specify if you prefer Nuttelex) and choose one of the following: Seasonal house jam or vegemite or peanut butter

BREAKFAST BURGER GFO VO \$16

Smoked bacon, avocado, fried egg, tomato relish, cheddar cheese, brioche bun

(Vegetarian? Swap bacon for halloumi + pickled red cabbage)

ADD HASHBROWNS +\$4

ADD SMALL FRIES +\$5

SWEET WAFFLES GF V \$19

Lavender honey yoghurt, currant, caramelised apple, apple crisp, raspberry coulis, toasted almonds

ADD BACON +\$5

SCANDINAVIAN STYLE

SAVOURY WAFFLES GF \$22

Hot and cold smoked salmon, mayo & sour cream, poached eggs, dill cream cheese, watercress and beetroot salad

THE BIG MEKKO GFO VO VGO \$25

Poached free range eggs, smoked bacon, roasted mushrooms, roasted tomato, bockwurst sausage, tomato relish, hash browns, sourdough

EGGS YOUR WAY \$11 (CHOOSE WHITE SOURDOUGH or RYE) (scrambled/poached/fried)

ADD ON'S

- Plate of fries \$5 / Bowl of fries \$8
- Sweet potato wedges & aioli \$9
- Smoked bacon \$5
- Fried halloumi \$4
- Free range eggs (x2) \$4
- Field mushrooms \$5
- Wilted spinach \$4
- Hollandaise \$2
- Hash browns (x3) \$4
- Avocado \$5
- Grilled tomatoes \$4
- Bockwurst \$4
- Smoked salmon \$5
- Upgrade to gluten free bun \$2

EGGS BENNY GFO VO \$22

CHOOSE ONE:

Option 1. HALLOUMI

Option 2. MUSHROOM

Option 3. BACON

Option 4. SMOKED SALMON

Beetroot puree, wilted spinach, poached eggs, chive & parsley hollandaise, sourdough

ADD HASHBROWNS +\$4 ADD BOCKWURST +\$4

CRUSHED AVOCADO V VGO GFO \$21

Pickled kohlrabi, poached eggs, black olive caramel, walnut oil, feta, micro watercress, toasted seeds, sourdough

SOUP OF THE DAY \$14

Soup of the day served with a slice of sourdough

ALL DAY BREAKFAST & LUNCH

PASTRAMI SANDWICH GFO \$20

Cheesy bechamel sauce, radicchio, caramelised onions, mustard and dill pickle

ADD HASHBROWNS+\$4

CHICKEN BURGER GFO VO \$23

Kale, carrot and red cabbage slaw, chipotle corn mayo, cheese, sliced tomatoes, brioche bun, fries
(Vegetarian? Swap patty for halloumi)

ADD BACON+\$5

MISO GLAZED CAULIFLOWER GF VQ \$23

Smashed pumpkin, broccolini, garlic fried kale, coriander, currants, toasted sesame seeds, sesame dressing

ADD BACON +\$5 / ADD HALOUMI +\$5

KIDS MENU *(under 12's)*

KIDS HAM & CHEESE TOASTIE GFO \$7

KIDS BACON BURGER \$10

Bacon, cheese, barbecue sauce, brioche bun

KIDS SWEET WAFFLES V \$10

Banana and raspberry coulis

KIDS EGGS & BACON ON TOAST VO GFO \$9

Sunny side up unless specified otherwise

KIDS ICE CREAM \$7

2 scoops of vanilla ice cream with 2 sauces

Please let us know if you have any allergies, as not all ingredients are listed on the menu

F=Gluten free GFO=Gluten free option
VG=Vegan VGO=Vegan option
V=Vegetarian VO=Vegetarian option

12.5% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

BOTTLED DRINKS

SIMPLE JUICERY JUICES 325ml
\$5.90

-Orange juice

-Apple juice

-Mango smoothie

(Mango, peach, banana, pear, lime)

-Green smoothie

(Kiwifruit, pear, lime, peach, mango and banana)

-Dark Heart

(Apple, beetroot, purple carrot, ginger, lemon)

-Glow Bright

(Apple, carrot, ginger, lemon and turmeric)

ROK KOMBUCHA \$5.90

Passionfruit

SPLIT ROCK 330ml glass bottle

Sparkling water \$4.00

Still water \$3.50

SOFT DRINKS \$3.50

Coke, Coke zero, Sprite

LEMON LIME BITTER \$4.00

(served in tall glass with ice)

PUREZZA

UNLIMITED SPARKLING WATER \$5/PER TABLE

COFFEE (extra shot or decaf +\$0.9)

Cappuccino, Latte, Long black, Flat white, Iced Latte, Iced Long Black

\$4.30 Cup/Small \$5.30 Mug/Med

Mocha **Cup/Small \$4.90 Mug/Med \$5.90**

Espresso **\$3.50**

Piccolo Latte, Macchiato **\$3.90**

Affogato **\$8.00**

Babycino **\$1**

ADD SPECIALITY MILKS FOR +\$1

Soy (Happy happy soy boy), almond, coconut, soy, lactose free (Fleurieu milk), oat (Alternative dairy co)

ADD SYRUPS FOR +\$1 (Vegan & gluten free)

Chocolate, vanilla, caramel, hazelnut

HOT CHOCOLATES/SPECIALITY LATTES

\$4.50 Cup/Small \$5.50 Mug/Med

Hot chocolate, Red Velvet hot chocolate, Chai latte, Turmeric latte

ADD WHIPPED CREAM +\$1

\$4.90 Cup/Small \$5.90 Mug/Med

Dirty Chai

TEAS Pot for one \$5.50 Pot for two \$7.50

Honeydew Green, Peppermint, Spring Green, English Breakfast, Earl Grey, Malabar Chai, Chamomile

HOME MADE PEACHY ICED TEA \$5.90

ICED DRINKS (served with ice cream) \$7.00

Iced coffee, iced chocolate, iced mocha, iced chai, iced red velvet **ADD VANILLA SYRUP \$1**

FRAPPES \$7.00 Coffee/mocha/caramel/choco

NORDIC BLAST \$5.90

Refreshing sparkling water drink on ice with either Lingonberry, Blackcurrant, Buckthorn or Blueberry. These berries have got a long Nordic history as a folk medicine and are full of vitamins, antioxidants and minerals.

NORDIC TEAS \$5.90

As above but served as a mug of tea

SMOOTHIES \$7.90

-RED SUNSET

Mixed berries, natural yoghurt, orange juice, honey

-MANGO CRUSH (Vegan option)

Mango, banana, natural yoghurt, coconut milk, honey, chia seeds

-PINEAPPLE PARADISE(VGO)

Pineapple, coconut milk, banana and natural yoghurt

-VEGAN CHOCOLATE OAT (WARM OR COLD) Dark chocolate, banana, oats, chia seeds, almonds, vanilla, coconut milk

MILKSHAKES \$7.00

Vanilla, cookies & cream, banana, strawberry, chocolate, caramel, coconut

FRESHLY SQUEEZED JUICES \$7.90

Just Oranges

Apples & Apples

Apple, carrot, ginger



ADD Lemon +\$0.50 ADD Ginger +\$0.50

+Beer, wine, cocktails...

(see separate drinks menu)

Scandi Cocktails

SPRING SPECIAL!
ALL SCANDI COCKTAILS \$10 WHEN PURCHASED
WITH A MEAL!

Classic Cocktails

APEROL SPRITZ \$14

Prosecco, Aperol, soda water, ice

MIDNIGHT SUN \$14

Gin, tonic water, cranberries, ice

PIMMS \$14

Pimms, lemonade, ginger ale, ice

BLOODY MARY \$15

Vodka, tomato juice, Worcestershire sauce, tabasco, lemon juice, black pepper, ice

ESPRESSO MARTINI \$15

Vodka, Kahlua, coffee

MIMOSA \$10

Sparkling wine, orange juice

LONG ISLAND ICE TEA \$20

Rum, tequila, vodka, triple sec, coke, lemon juice

CAMPARI SPRITZ \$14

Campari, prosecco, soda

WHITE RUSSIAN \$14

Coffee liqueur, vodka, cream

CUBA LIBRE \$12

Rum and coke

FINNISH LINGONBERRY SPRITZ

\$16

Pink Gin, lingonberry, sparkling wine, sparkling water, lime juice

BUCKTHORN COCKTAIL \$14

Ginger ale, dark rum, buckthorn, lime juice, mint, ice

BLUEBERRY GIN \$14

Gin, blueberry, lime juice, tonic water, ice

LINGONBERRY VODKA \$14

Gin, blueberry, lime juice, tonic water, ice

BEERS, CIDERS & WINE



BEERS

VALE

Australian pale ale \$9

COOPERS

Pale Ale \$8.50

SPARKLING

GLASS/BOTTLE

BIRD IN HAND 2020 \$12 / \$48

Sparkling Pinot, Adl Hills

MASCHIO PROSECCO \$10 / \$42

Treviso, Italy

WHITE WINE & ROSE

BY GLASS

INTERLUDE 2016 \$8

Sauvignon Blanc, Marlborough

Sit Stay Society 2020 \$8

Rose, Clare Valley

BY BOTTLE

LONGHOP 2019 \$39

Pinot Grigio, Adl Hills

INTERLUDE 2016 \$30

Sauvignon Blanc, Marlborough

RED WINE

BY GLASS

Riddoch 2019 \$8

Shiraz, Coonawarra

BY BOTTLE

The Stump D'Arenbergh \$39

Shiraz, McLaren Vale