

Breakfast Menu (all day)

Le Sebastian Toast selection Served with butter and our assortment of condiments	7.5	Smashed Avocado & Haloumi Avocado smashed with grilled local haloumi on Turkish Bread with roasted cherry tomatoes	15
Gourmet Fruit Toast Lightly toasted and served with butter	7.5	Canadian Breakfast Brioche French Toast with grilled local bacon, poached eggs, hash browns, and delicious Maple syrup	18
Warm Fruit Toast + Berries Delicious fruit toast served with berries, mascarpone & a berry coulis	10	Our Signature 'Breaky Board' Local bacon, Herbed Chipolata, corn fritter, chorizo, grilled haloumi and roasted cherry tomatoes served with a free range egg and sourdough.	22
Our Signature Bircher Muesli Our house blend of muesli soaked in our fresh pressed juice, yogurt, raw apple, local honey, berries and milk	14	Aussie Breaky Roll Bacon, fried egg, hash brown, spinach, onion jam, tomato, aioli, BBQ sauce, served on ciabatta roll	16
Summer Fruit Crumble Our mix of apple, acai, berries and baked with our oat crumble, served with local honey and Greek yoghurt	14	Mushroom & Haloumi Roasted mushrooms and grilled haloumi, on pumpkin bread with truss tomatoes, Crème Fraiche and our herb and lettuce mix	18
House Waffles Fresh house baked waffles with Maple Syrup			
~ Bacon, Hash Brown	18		
~ Vanilla Bean Gelato, Berries	16		

Most meals can be made gluten free at no extra charge.

Please inform our friendly staff if you have any allergies. Whilst all care is taken preparing gluten free items, we cannot guarantee some traces may be present.

Please note: 15% surcharge will be added on Public Holidays

Breakfast Menu (all day)

Southern Style Charred Corn and Zucchini Fritters 18

Served with Chorizo, house salad, Romesco Sauce and Crème Fraiche

Our Home-style Savoury Mince 18

Slow cooked beef with a rich tomato chorizo sauce, grilled tomato, poached egg and toast

Spanish style Baked Beans 18

Our slow-cooked bean stew served with a chorizo, feta, baked eggs with toasted Turkish fingers

Huon Salmon & Avocado Scramble 18

Creamy free range eggs scrambled with Smoked Salmon, Avocado, pickled vegetable salad and feta on dark rye bread

Eggs Benedict 18

our signature hollandaise sauce over poached eggs, Served on Turkish Bread, with either

~ Ham

~ Bacon

~ Mushroom & Spinach

~ Salmon

Traditional Spanish Omelette 17

Three free range Eggs, lightly scrambled with chorizo, roasted potato, smoked paprika, spinach, Spanish onion, pesto, feta served with dark rye toast

Eggs – As you like* 9

Two free range eggs served on toasted breads:

poached, fried, or scrambled

Mix and match any meal with our add-ons if desired to make your own delicious combination breakfast

Sides: 3.50

~ Free range eggs (2)

~ Baked Tomatoes

~ Wilted Spinach

~ Our slow cooked house beans

~ Hash Browns (2)

~ Bacon 4.50

~ Pork Chipolata (3)

~ Chicken

~ Ham

~ Chorizo

~ Roasted field mushrooms (3)

~ Haloumi (2)

~ Smoked Salmon

~ Avocado

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Lunch - 11am~230pm

Warm Quinoa Salad (GF) (Veg/Vegan) Warm Quinoa, sweet potato, red onion, roasted pistachio nuts with spinach, fire roasted capsicum, a fresh herb dressing	17	Californian Style Chicken Melt Chicken breast meat served with red onion, tomato, cucumber slices on toasted ciabatta bun with smoked chipotle mayo	18
Pumpkin Feta Chorizo Salad Roasted pumpkin, grilled chorizo, feta, red onion, crispy pumpkin bread, tossed with house salad mix, and a dukkha dressing	18	American Cheese Burger Juicy herbed beef patty on a Brioche Polenta roll with bacon, cheddar cheese, lettuce, tomato and onion jam	18
Vietnamese Chicken Salad Poached Chicken breast with toasted macadamia nuts, coconut, fried onion, house slaw, a light plum sauce	18	The New York Style Reuben Toasted brioche loaf with pastrami, corned beef, sauerkraut, Swiss cheese and mustard	17
Classic Caprese salad Toasted shaved sourdough croutes with basil pesto, roasted cherry tomatoes, mozzarella, olives, basil and local olive oil.	12	Aussie Classic Steak Sanga Rib fillet on a ciabatta roll with egg, bacon, cheddar, onion jam, aioli and bbq sauce	18
Salmon Fish Cakes House made salmon, potato and herb croquettes. Served with crème fraiche and a rocket, onion salad	18	Our Selection of House-made Treats Check our refrigerated cabinet for a variety of freshly prepared gourmet sandwiches and rolls, as well as sweet treats and desserts all prepared in house daily.	
BBQ Pulled Pork Roll Slow cooked pork, served on a Brioche Polenta Roll with house slaw and pickles, lettuce and fresh tomato	18	Sides Side Rustic Cut Chips Bowl Rustic Cut Chips Side Sweet Potato Fries Bowl Sweet Potato Fries	3.5 6.5 4.5 7.5

(see our breakfast menu for additional available sides)

Gluten Free (GF) - Gluten Free Option (GFo) No extra charge. Please inform our friendly staff if you have any allergies. Whilst all care is taken preparing gluten free items, we cannot guarantee some traces may be present.

Journey Café is fully licensed. Check the menu, or ask staff for our range of Beers, Spirits and Wines
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House-Made Cabinet Menu

Le Sebastian Toast selection	6	Aussie Breaky Roll <i>(takeaway)</i>	12.5
Served with butter and served with our assortment of condiments		Bacon, fried egg, spinach, onion jam, tomato, aioli, BBQ sauce, served on ciabatta roll	
Fruit Toast	7	Aussie Breaky Roll Combo	16
Lightly toasted and served with butter ask for our a selection of house made jams and spreads		The ABR, with tea or coffee	
Warm Fruit Toast + Berries	10	Daily House Baked Muffins	5
Delicious fruit toast served with berries, mascarpone & a berry coulis		See our staff for today's selections	
Bircher Muesli Cups <i>(takeaway)</i>	11	Daily Fresh made gourmet sandwiches	8
Our house blend of muesli soaked in our fresh pressed juice, yoghurt, raw apple, local honey, berries and milk		See our staff for today's selections	
		Our selection of house baked products	POA
		In house chef's creations including baked cakes, slices and other selections straight from our own ovens	

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