FIRST THING COFFEE....

Latte, Cappuccino, Flat White, Chai, Hot Chocolate	Small 4.5 / Large 5.	5
Long Black	Small 4 / Large 5	
Oat, Almond, Soy, Coconut, L	.actose Free +1	1
Decaf, Extra Shot	+.!	5
Single Origin Cold Brew Po	ur Over Filter 7	,
HYGGE TEA Settle & Soothe Rise & Shine, Hello Chai	e, Spirit Fresh,)
English Breakfast, Earl Grey	, Green Tea 4	ŀ

JUICES

Apple	0
Orange	8
JUNGLE JUICE Apple, watermelon, pineapple	,
coconut water	8
PINE PASSION Orange, pineapple, lemon,	
passionfruit, mango	8
GREEN GLOW Apple, cucumber, celery,	The Contract of the Contract o
lemon, mint, kale	8
OG Orange, carrot, ginger	8

SMOOTHIES

WATERMELON MOJITO Watermelon, strawberries, lime, mint, lemon sorbet	9
BANANA BERRY Blueberries, banana, cinnamon, honey, almond milk	9
GREEN MACHINE Pineapple, spinach, banana, kiwi, coconut water	9
MANGO SUNRISE Mango, banana, coconut	0

MILKSHAKES

OREO Oreo, chocolate, vanilla ice cream, flake	9
STRAWBERRY FIELDS Jam, fresh strawberries, vanilla ice cream	9
BANANA BUZZ Banana, honey, honeycomb, ice cream	9
SNICKERS Chocolate, crunchy peanut butter, vanilla ice cream, caramel	9

COLD COFFEE

COFFEE FRAPPE Double espresso, ice, sweet vanilla cream, flake	9.5
CHAI FRAPPE Chai, ice, sweet honey cream, honeycomb	9.5
MOCHA FRAPPE Double espresso, chocolate ice, sweet vanilla cream, flake	9.5
ICED COFFEE Double espresso, milk, ice cream, cream	8

SODAS

fresh lemon juice, mint, soda	7
CITRUS FIZZ Lemon syrup, orange, mint, soda	7
GINGER Ginger syrup, fresh lime juice, mint, soda	7
LO BROS KOMBUCHA Flavors depend on availability. Check at the counter for what we have today	6
GLASS BOTTLE COKE Coke, Coke Zero, Lift,	5

STRAWBERRY I FMONADE | Strawberry syrun

Looking for a venue to host your next private event...

> Check out our function packages online!

ALPHA BOX & DICE PROSECCO AND **APPEROL SPRITZ** \$12

AVALIABLE ALL SUMMER LONG! **

COCKTAIL JUGS

watermelon, strawberries, mint, sorbet	38
MIMOSA Fresh OJ, prosecco, strawberry	25
SPRITZ Aperol, prosecco, soda, orange, mint	36
HARD I EMONAIDE I Vodka limoncello sod	a 2/.

COCKTAIL CLASICS

ESPRESSO MARTINI Vodka, Kahlua, double espresso, sugar	17
PEACH BELLINI Peach puree, liqueur, prosecco	13
BLOODY MARY Vodka, tomato and cucumber juice, celery bitters, Tabasco, pepper	16
MANGO MOJITO Rum, mango puree, lime juice, sugar, soda, mint	16
VIOLET GIN SOUR 23rd Street violet gin, violet liqueur, lemon juice, sugar, foam	18
DARK "n" STORMY Sailor Jerry spiced rum.	

fresh lime, ginger beer

BEER & CIDER

COOPERS PREMIUM LIGHT	7
COOPERS MID 3.5	8
STONE & WOOD PACIFIC ALE	9.5
CORONA	9
JAMES BOAGS	9
MISMATCH SESSION ALE	9.5
MISMATCH LAGER	9.5
PIRATE LIFE SOUTH COAST PALE	10
HILLS CIDER Apple, Pear	9

SA WINES BY THE GL	.ASS
DUNES & GREENE Pinot Sparkling	8/38
ALPHA BOX & DICE Prosecco	9/ 42
PALMETTO Sauvignon Blanc	9/ 44
WIRRA WIRRA Lost Watch Riesling	9/ 44
WIRRA WIRRA Rose	8/38
HUSTLE & VINE Sangiovese	9/44
PALMETTO Shiraz	9/ 44
THE BOTTLE	
BIRD IN HAND Sparkling Pinot	56
TURON Chardonnay	46
ROCKFORD Alicante Rose	52
ASHTON HILLS Pinot Noir	62
SPINIFEX Tempranillo	48
TWO HANDS Gnarly Dunes Shiraz	48

ROCKFORD | Moppa Springs, GSM

ROCKFORD | Rifle Range, Cab Sav

85

BRUNCH...

Prawn Scraeggs, smoke beansprout

Almond Boswith almond banana, van and hickory

Breakfast Cand chickpe chutney, cook

Mexican Corwith green general services and chickpe chutney.

Basic Brekky | Poached eggs, avocado and fetta whip on toasted sourdough. *GFO*

Prawn Scramble | Chopped prawns, scrambled eggs, smoked chili oil, fried shallots, herb & beansprout salad on toasted sourdough. *GFO*

Almond Bostock | Croissant & brioche baked with almond frangipani, candied orange, grilled banana, vanilla mascarpone, Canadian maple and hickory bacon.

Breakfast Curry | Crispy fried potatoes, lentil and chickpea curry, poached eggs, mango chutney, coconut yoghurt, tarka. *GFO*

Mexican Corn Fritters | Zucchini & corn fritters with green goddess, chipotle aioli, avocado, poached eggs, chorizo and tomato salsa.

Avocado Toast | Marinated avocado, poached eggs, whipped fetta, spiced pepitas, pumpkin hummus and herbs on toasted sourdough. *GFO*

Classic Benedict | Poached eggs on a toasted butter croissant served with zesty hollandaise, spinach and Adelaide Hills ham. *GFO*

Swap for smoked salmon OR bacon \$26

Harissa Lamb | Spiced lamb mince, pumpkin hummus, sautéed farm kale, labneh, honey, seeds, pickled onion, poached egg. *GFO*

Breakfast Tostada | Fried corn tortilla with spicy pulled pork, fried eggs, haloumi, rocket, toasted corn, avocado, sour cream & salsa. *GFO* 26

26

23

Whole Wheat Ricotta Hotcakes | Lemon curd, blueberry compote, Anzac crumb, almonds, toasted coconut, flowers and mascarpone.

The Oar Burger | Beef brisket and bacon in a toasted brioche bun with American cheese, house mac sauce, lettuce, tomato, pickled beetroot and paprika fries. *GFO*

Big Breakfast | Grilled hickory bacon, chorizo sausage, eggs, hash browns, Boston baked beans, avocado and sourdough. *GFO*

ON THE SIDE

17

26

24

22

Hash brown | Baked beans 4.5

Grilled tomato | Avocado 6

Hickory bacon | Chorizo | Haloumi 7

French fries with aioli 5/10

Please advise if you would like a **vegan menu**. Gluten free options are marked with **GFO**. All dishes can be altered to **vegetarian**.

Note: all ingredients are $\underline{\text{NOT}}$ listed please advise staff of any allergies.

Check out our daily specials and cakes at the bar!

PLEASE ORDER AT THE COUNTER WITH OUR FRIENDLY STAFF...

Surcharges apply via tyro when paying EFPOS**

Cash payment happily accepted

15% service surcharge on Public Holidays