



VEND

KITCHEN CLOSSES AT 2PM
LIMITED MENU CHANGES ON WEEKENDS



ALL DAY BREAKFAST

EGGS ON TOAST SERVED ON SOURDOUGH (GFO/VEG) \$15

TWO EGGS COOKED YOUR WAY, TRUSS TOMATOES, BEETROOT HUMMUS & TOMATO RELISH

AVOCADO ON TOAST (GFO / VO / VEG) \$22

TOASTED RYE BREAD, SMASHED AVOCADO, COCKTAIL TOMATOES, WHIPPED LABNEH, CRISPY LOTUS ROOT, FETA, POMEGRANATE AND A POACHED EGG

MUSHROOM MEDLEY STACK (GFO / VO / VEG) \$22

BUTTERED GARLIC AND THYME MUSHROOM, WILTED SPINACH, POMEGRANATE, CRISPY ENOKI MUSHROOM, CRUMBLD FETA, BASIL OIL AND FRIED EGG SERVED ON SOURDOUGH BREAD

SUPER GREEN BOWL (GFO / VO / VEG) \$22

GREEN SOYBEAN SEEDS, SEA WEED, AVOCADO, CRISPY KALE, LEMON ROASTED CORN, POMEGRANATE, FETA, BASIL OIL AND A POACHED EGG

CHIMICHURRI SPICY SCRAMBLED EGGS (GFO) \$24

FLUFFY SCRAMBLED EGGS MIXED WITH CHIMICHURRI SPICE MIX, SPINACH, DRIZZLED WITH CHILLI OIL, PICKLE CHILLI, COCKTAIL TOMATO, POMEGRANATE SEEDS, AND CHEESE, SERVED ON A CROISSANT

SOUTHERN FRIED CHICKEN EGGS BENNY SERVED IN CROSSIANT \$25

SOUTHERN FRIED CHICKEN, POACHED EGGS, HASH BROWN AND SPINACH TOPPED WITH GOCHUJANG HOLLANDAISE

EGGS BENNY SERVED IN CROSSIANTS (GFO)

POACHED EGGS, HASH BROWN, SPINACH TOPPED WITH TRUFFLE HOLLANDAISE

SMOKED SALMON \$25
SMOKEY BACON \$23
HERB INFUSED MUSHROOM \$22

HASH BALL STACK (VEG) \$24

CRUMBED POTATO, CHIVES, FETTA AND PARMESAN CHEESE BALLS, CHERRY TOMATOES, SMOKEY BACON AND A POACHED EGG

CHICKEN WAFFLE \$27

SOUTHERN FRIED COATED CHICKEN ON MAPLE GLAZED SMOKY BACON RASHER, POACHED EGGS, GOCHUJANG HOLLANDAISE SAUCE AND FRESH SPINACH ON WAFFLE BED

BELGIAN ROYAL WAFFLE (VEG) \$22

HOMEMADE WAFFLE SERVED WITH STRAWBERRIES & BANANA, DRIZZLED WITH WHITE AND MILK CHOCOLATE, & A SCOOP OF VANILLA ICE CREAM

NUTELLA BELGIAN WAFFLE (VEG) \$22

HOMEMADE WAFFLE SERVED WITH STRAWBERRIES & BANANA, DRIZZLED WITH NUTELLA, CRUSHED PEANUTS, & A SCOOP OF ICE CREAM

BREAKFAST TIER TO SHARE \$69

TIERED PLATTER SERVED W/ SMOKEY BACON, BEEF CHIPOLATES, SMOKED SALMON, HALLOUMI, FETA, BOCCONCINI, MUSHROOM, AVOCADO, HASHBROWN, POACHED EGGS, BEETROOT HUMMUS, TOMATO RELISH, MIXED OLIVES, SEASONAL FRUITS, CROISSANTS & SOURDOUGH

LUNCH MENU 11AM TO 2PM

TASMANIAN ICON XB WAGYU 300G (GF) \$42

9+ SCORE GRAIN FED SEARED WAGYU SERVED ON CREAMY PARSNIP PUREE, BEETROOT, CRISPY LOTUS ROOT, LABNEH, CHILLI AND BASIL OIL

CORAL COAST FRESH AUSTRALIAN BARRAMUNDI (GF) \$32

200G CRISPY SKIN ON BARRAMUNDI ON CRUSTY SAGE PEA, LIME COCONUT SAUCE, CRISPY KALE AND ORANGE AND PEAR ROQUETTE

WAGYU BEEF BURGER \$24

PREMIUM AUSTRALIAN WAGYU BEEF PATTIE, RED AMERICAN CHEDDAR CHEESE, PICKLES, TOMATO, LETTUCE, ONION RINGS, TOMATO RELISH, DILL AIOLI, ON MILK BUN WITH ROSEMARY SALTED CHIPS

SPICY SOUTHERN FRIED CHICKEN BURGER \$22

CHICKEN BREAST COATED WITH SOUTHERN FLOUR, CHEESE AND ASIAN COLESLAW, LETTUCE, SMOKEY CHIPOTLE MAYO ON MILK BUN WITH ROSEMARY SALTED CHIPS

DUKKAH PUMPKIN AND HALLOUMI BURGER (VEG | VO) \$21

2 PIECES OF HALLOUMI ON ROASTED PUMPKIN WITH DUKKAH SPICES, PICKLES, LETTUCE, TOMATO, CHIPOTLE MAYO ON MILK BUNS SERVED WITH ROSEMARY SALTED CHIPS

CHIMICHURRI CHICKEN SALAD (GF) \$22

MARINATED CHICKEN BREAST WITH CHIMICHURRI SPICE SERVED ON ROASTED PUMPKIN, MEDLEY CHERRY TOMATOES, POMEGRANATE, ALMOND FLAKES, PISTACHIO CRUMBLE AND ROCKET WITH LEMON DRESSING

SALT & PEPPER CALAMARI \$23

TENDERISED PINEAPPLE CUT CALAMARI SERVED WITH PICKLED ONION, GHERKIN, ROCKETS, WASABI AIOLI & CHIPS

KIDS MENU \$10

KIDS BACON AND EGG WITH TOMATO SAUCE (GFO)

CHICKEN NUGGETS & CHIPS WITH TOMATO SAUCE

FISH & CHIPS WITH TOMATO SAUCE

KIDS PANCAKE WITH MAPLE AND VANILLA ICE CREAM

BOWL OF CHIPS W/ AIOLI

POTATO WEDGES W/SWEET CHILLI AND SOUR CREAM

EXTRAS

HALLOUMI (2) \$5 / SMOKEY BACON \$5

HASH BROWN (1) \$3 / HASH BROWN (2) \$6

MUSHROOM \$4 / SPINACH \$3

EGGS (2) \$5 / BEEF CHIPOLETES (2) \$4

AVOCADO HALF \$5 / TRUSS TOMATOES \$3

TOMATO RELISH \$3

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION |

VO - VEGAN OPTION VEG - VEGETARIAN

SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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COFFEE

SML - \$4.50 MED - \$5.20 LRG - \$5.70

CAPPUCCINO / LATTE / FLAT WHITE /
LONG BLACK / HOT CHOCOLATE / MOCHA
/ CHAI LATTE / DIRTY CHAI

SERVED OVER ICE - \$6.00

ICED LATTE / ICED LONG BLACK / ICED CHAI /
ICED MOCHA / ICED CHOCOLATE

SERVED WITH CREAM & ICE CREAM - \$7.00

ICED COFFEE / ICED CHOCOLATE / ICED MOCHA

ALT MILKS - \$0.70

ALMOND / SOY / LACTOSE FREE / OAT

SYRUPS - \$0.70

VANILLA / CARAMEL / HAZELNUT

EXTRA SHOT / DECAF / POURING CREAM - \$0.70

BABYCINO - \$1.50

SERVED W/ CHOC POWDER & MARSHMALLOW

TEA - \$4.50

ENGLISH BREAKFAST / EARL GREAY / CHAI /
GREEN / CHAMOMILE / LEMONGRASS & GINGER
/ PEPPERMINT

SMOOTHIES (GF/VEGAN) - \$8.95

COCO MANGO	MANGO, BANANA, COCONUT MILK, CHIA SEED, BLUE AGAVE NECTAR, FLAXSEED
GREEN MACHINE	MANGO, PINEAPPLE, COCONUT MILK, MATCHA, KALE, CHIA SEED, BLUE AGAVE NECTAR, FLAXSEED
CHOC BANANA	BANANA, RAW ALMONDS, COCONUT MILK, CACAO POWDER, CACAO NIBS, OATS, CHIA SEED, BLUE AGAVE NECTAR, FLAXSEED
VERY BERRY	WILD BLUEBERRY, BLACKBERRY, CHERRY, STRAWBERRY, BANANA, COCONUT MILK, CHIA SEED, BLUE AGAVE NECTAR, FLAXSEED

BEER

XXXX GOLD	\$6.00
ASAHI SUPER DRY	\$7.00
GREAT NORTHERN ORIGINAL	\$7.50
CORONA	\$8.50
STONE & WOOD PACIFIC ALE	\$9.00
JAMES SQUIRE ONE FIFTY LASHES	\$8.00
BROOKVALE GINGER BEER	\$10.00
CANADIAN CLUB DRY	\$10.00
SOMERSBY APPLE CIDER	\$8.00

WINE

	<u>GLASS / BOTTLE</u>	
<u>WHITE</u>		
821 SOUTH NZ SAUVIGNON BLANC	\$9	\$32
<u>ROSE</u>		
CAPEL VALE ROSE	\$9	\$36
<u>SPARKLING</u>		
VILLA JOLANDA PROSECCO	\$9	\$34
STUDIO SERIES CHARDONAY PINOT NOIR	-	\$30
<u>RED</u>		
JACOBS CREEK SHIRAZ CABERNET 187ML	\$8	

COLD PRESS JUICES - \$8.50

SOAP

STRAWBERRIES/ ORANGES/ APPLES/
PINEAPPLES

VITAMIN HIT

ORANGES/ APPLES/ CARROTS / GINGER

REFRESHER

WATERMELON/ LIME/ MINT/ APPLES/
PINEAPPLE

IMMUNITY

BEETROOT / GINGER / CELERY / LEMON
/ APPLES / ORANGES

MILKSHAKES - \$7.95

VANILLA | CHOCOLATE | STRAWBERRY |
CARAMEL | LIME

FRAPPES - \$8.95

COFFEE / CHOCOLATE / MOCHA /
OREO