



### **Breakfast & Lunch:**

Wednesday – Friday 9am – 3pm

Saturday & Sunday 8am – 3pm

### **Dinner:**

Wednesday – Sunday from 5:30pm

### *Who We Are*

We are an eclectic mix of people...

We are Australian, Indigenous, American,  
Irish, English, and Puerto Rican,

We are chefs, pastry chefs, cooks, baristas,  
apprentices and waiters,

We are passionate about food, art,  
photography, plants, books, design,  
travel and music,

We are sons, daughters, fathers and partners,  
uncles, aunties and a grandmother,

...together, we are family.

### *Who We Support*

We are your community kitchen...

We stock Norco milk, an Australian farmer owned  
dairy co-operative who's story began here in  
New South Wales back in 1895

We proudly carry free range pasture fed lamb and  
other premium meats from Holco Fine Meat Suppliers

We serve locally caught fish from Port Fresh  
Seafood and our local oyster farmer

We use local Lorne Valley macadamias, Ricardo's  
tomatoes and Telegraph Point avocados

We guide and mentor apprentices and trainees,  
supporting community organisations such as TAFE  
Port Macquarie and Newman College

## ESPRESSO BAR

### DC SPECIALTY COFFEE

Short Black 3.5

Long Black 3.5 cup / 4 mug

Macchiato or Piccolo Latte 3.5

Flat White, Latte, Cappuccino 3.8 cup / 4.5 mug

Chai Latte or Hot Chocolate 4 cup / 4.8 mug

### MATCHA LATTE 4

Japanese “powdered gold” – pure green tea leaves ground with raw honey and milk

### INDIVIDUAL POT OF LOOSE LEAF TEA 4

**by locally owned and family operated World ParTea**

Premium English Breakfast

Chamomile “Relax Max” Blend

Moroccan Mint

Earl Grey or French Earl Grey

Traditional Japanese Green or with dried strawberries

Masala Chai

### EXTRAS 60c

Soy by Bonsoy, Coconut Milk, Decaf, Caramel, Hazelnut, Vanilla, Irish Cream or White Chocolate

### SOFT DRINKS FROM 3.5

*Full range of coke products, lemonade, squash, ginger beer*

**Fire Engine** – Lemonade with a splash of grenadine

**Shirley Temple** – Ginger ale with a splash of grenadine

**Lemon, Lime & Bitters** – served with fresh lemon

## MILK BAR

### MILKSHAKE IN A JAR 5.8 *Thickshake or malt +50c*

Chocolate, Caramel, Strawberry, Coffee or Vanilla

### DC ICED COFFEE 6

Double shot espresso, milk + ice cream, topped with whipped cream

### ICED CHOCOLATE/ CARAMEL/ STRAWBERRY 6

### HOLLYWOOD ICED LATTE 5.5

Double shot espresso, topped with milk, DaVinci caramel syrup, whipped cream & caramel topping, served over ice

### ICE CREAM SPIDER 5.5

Vanilla ice cream with your choice of favourite soft drink

## JUICE BAR

### FRESH SQUEEZED JUICE 7 REG / 6 SMALL

**Green Machine** – apple, cucumber, celery

**Vitamin C** – orange, carrot, ginger

**ABC's** – apple, beetroot, carrot

### BLENDED SMOOTHIES 7

**Morning Glory** – mango, banana, yoghurt, whole oats, milk, honey

**Berry Quencher** – raspberry, strawberry, blueberry, cranberry, apple

**Pineapple Express** – pineapple chunks, apple, fresh mint

\*DC is short for **Ducale Coffee**, specialty coffee roasters located in Melbourne. We use DC's “B-Side” blend.

## BREAKFAST

(AVAILABLE ALL DAY, EXCEPT WHERE NOTED)

### THICK-CUT RAISIN TOAST 4.5

### BREAKFAST BREADS 9.5

*Both served with local yoghurt and candied walnuts*

BANANA BREAD *with locally sourced honey*

PEAR & RASPBERRY LOAF *with raspberry coulis*

### THE BASICS 14

Two servings Australian Bacon or beef sausage, two eggs cooked your way, with grilled tomato and thick cut toast

### ITALIAN EGGS CAPRESE (V) 16

Poached eggs, baby spinach, grilled tomato, fresh avocado, local feta, sourdough, balsamic drizzle

### FRENCH TOAST 14.5 (AVAILABLE UNTIL 11:30AM)

Buttery fresh sliced brioche, served with caramelized banana and strawberries in a salted butterscotch sauce

### GREEN EGGS & HAM'WICH 17.5

*(AVAILABLE UNTIL 11:30AM)*

Two scrambled eggs, basil pesto, baby spinach, shaved leg ham, local feta, and Dijon hollandaise on brioche

### THE POINT BIG BREAKFAST 19.5

*(AVAILABLE UNTIL 11:30AM)*

Bacon, beef sausage, two eggs, grilled tomato, sautéed mushrooms, hash brown, thick cut toast

## THE ART OF HOLLANDAISE

### ORIGINAL EGGS BENEDICT 17

Two poached eggs & hollandaise on Turkish bread, served with thick cut Australian bacon

### EGGS BENEDICT ROYALE 17.5

Two poached eggs & hollandaise on Turkish bread, served with fresh Tasmanian smoked salmon and fresh dill

### SHORT RIB BENEDICT 17.5

Slow braised tender short rib, two poached eggs, and hollandaise, served over crispy potato

### SHAVED LEG HAM BENEDICT 17

*(AVAILABLE UNTIL 11:30AM)*

Shaved, slow cooked leg ham, two poached eggs, and Dijon hollandaise, served on Turkish bread

### SOUTHWEST BENEDICT 18

*(AVAILABLE UNTIL 11:30AM)*

Spanish chorizo, two poached eggs, and a mild chipotle Hollandaise, served over crispy potato

## EXTRAS

Tasmanian smoked salmon +4

Bacon, beef sausage, mushroom, or avocado +3

Hash brown or grilled tomato +2.5

Substitute gluten free bread +1

