



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,
students, 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 whose 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 3.9 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 80c

Soy by Bonsoy, Organic Almond or 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 6 *Thickshake or malt +50c*

Chocolate, Caramel, Strawberry, Coffee or Vanilla

DC ICED COFFEE 6.5

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

ICED CHOCOLATE/ CARAMEL/ STRAWBERRY 6.5

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 5

BREAKFAST BREADS 9.5

Both served w/ local yoghurt and house 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) 17

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

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 17.5

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

EGGS BENEDICT ROYALE 18

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

SHORT RIB BENEDICT 18.5

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

SOUTHWEST BENEDICT 18.5

(AVAILABLE UNTIL 11:30AM)

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

GREEN EGGS & HAM'WICH 18.5

(AVAILABLE UNTIL 11:30AM)

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

EXTRAS

Tasmanian smoked salmon +4

Bacon, beef sausage, mushroom, or avocado +3

Hash brown or grilled tomato +2.5

Substitute gluten free bread +1

