

## ALL DAY BREAKFAST

### PLAIN TOAST / FRUIT TOAST | 8.9

Sourdough OR gluten free with choice of Raspberry jam, Butter, Vegemite, Honey.

### EGGS YOUR WAY | 13.9

Poached, Scrambled or Fried on Sourdough Toast (GFO)+1

### SEASONAL AVOCADO | 22.9

Smashed Avocado w. Meredith Goats Cheese, Poached egg, Cherry tomato, Dukkah on Toasted Sourdough (GFO)+1 (VE)

### COCONUT GRANOLA | 16.9

Coconut yoghurt, Orange granola, Berries and Bananas (VE)

### PESTO EGGS | 23.9

Tomato Pesto Scrambled Eggs w. Crispy Shallots, Parmesan, Golden Roti (VG) (GFO) +1

### REFUEL BENNY | 27.9

Slow Cooked Pulled Pork on House-made Potato Rosti With Poached Eggs, Topped With Sriracha Hollandaise

### CORN AND CHEDDAR FRITTER | 23.9

Corn Fritter, Tomato Relish w/Avocado, hummus, Poached Egg, snow-pea tendrils (VG)

### BAKED BEANS | 21.9

House-made Beans with Poached-egg, Basil Pesto, Meredith Goats Cheese On Sourdough (VE)

### KOREAN BAO BUN | 22.9

3x w/Fried Chicken, Slaw, Korean BBQ Aioli

### FRIED CHICKEN WAFFLE | 21.9

Buttermilk fried chicken, Slaw, served with Maple syrup , Add Bacon +6

### BIG BREKKIE | 26.9

Bacon, Chorizo, Thyme Mushroom, Grilled Tomato, Hash Brown, Eggs your Way on Sourdough (GFO)+1

## REFUEL HUB

### MEDITERRANEAN BOWL | 28.9

Lamb skewers, hummus, Roti bread, Pickled cabbage w Chips

### BUTTER SCOTCH PANCAKES | 22.9

Blueberry, strawberry, pistachio Crumb, Vanilla ice cream served with warm Butterscotch sauce (VG)

### BELGIAN WAFFLE | 22.9

Belgian waffle w/ Banana, Vanilla ice Cream, caramel popcorn, Prizzle with choice of Sauce chocolate or Biscoff (VG)

### TURKISH PANCAKES | 23.9

Buttermilk pancakes w. orange blossom anglaise, strawberries, vanilla mascarpone and rose syrup.

## BETTER IN BUN

### EGG AND BACON ROLL | 16

Fried egg, Bacon, Tasty Cheese, Relish, Aioli

### FRIED CHICKEN BURGER | 22.9

Southern Fried Chicken, Pickles, Cheese, Slaw, Jalapenos Mayo In Brioche Bun w/ Side of Chips

### MEXICANA | 24.9

Buttermilk Fried Chicken, American Cheese, Avocado, Fiery Slaw and Chipotle Mayo w/ Side of Chips

### VEGO AYE | 22.9

Corn Cheese Patty, Rocket, Tomato Relish, Cheese, Avo, Chipotle Mayo w/ Side of Chips (VG)

### AUSSIE BEEF BURGER | 24.9

140g Beef Patty, Bacon, Lettuce, Tomato, Cheese, Mustard, Mayo, BBQ w/ Side of Chips (GFO)

### SMOKEY PORKY | 22.9

House-made pulled pork, coleslaw, chipotle sauce, pickles w/ side of chips

## EXTRAS

AVOCADO/ BACON/ CHORIZO/ GRILLED CHICKEN/ ROSTI/ BEEF PATTY +6

ROASTED TOMATO/ THYME MUSHROOMS/ HALLOUMI/ HASH BROWN +4

EXTRA EGG/ TOAST +3

RELISH/ HOLLANDAISE/ AIOLI/ GOATS CHEESE/ ICE CREAM/ NUTELLA/ JALAPENOS MAYO/CHIPOTLE MAYO +2

PICKLE/AMERICAN CHEESE/ MUSTARD/ BBQ/ TOMATO SAUCE +1

CHIPS w/ TOMATO SAUCE \$ \$6.9 L \$10

## KIDS

### EGGS ON TOAST | 12.9

Fried Egg, Hash Brown, Toast (GFO) + 3 hot/ ice milo

### VANILLA PANCAKES | 12.9

Vanilla Ice Cream, Maple Syrup, Fairy Floss

### KIDS BEEF BURGER | 15.9

Beef Patty With Cheese, Tomato Sauce and side of Chips

### KIDS CHICKEN BURGER | 15.9

Grilled Chicken, lettuce, mayo and side of chips

VE- VEGAN VG- VEGETARIAN GF- GLUTEN FREE GFO-GLUTEN FREE OPTION

(5% WEEKEND 15% PUBLIC HOLIDAY SURCHARGE)

Kindly refrain from requesting changes, substitutions Please note that our kitchen contains dairy, nuts , gluten, soy and fish. therefore ,we cannot guarantee an allergy free kitchen. We take allergies seriously, so please inform our wait staff of any dietary requirements.

# DRINKS MENU

## COFFEE & TEA

### COLD BREW

MONT BLANC	\$8
TIRAMISU	\$8
BAILEY'S HOT CHOCOLATE	\$8
ICED STRAWBERRY MATCHA	\$8

MATCHA TEA	\$5
Espresso	\$3.5
Piccolo	\$4
Flat White	\$5
Latte	\$5
Cappuccino	\$5
Long Black	\$5
Long Macchiato	\$5
Short Macchiato	\$4.5
Hot Chocolate	\$5
Pink Salt Hot Chocolate	\$5
Chai Latte	\$5
Vegan blend Prana Chai	\$5.5
Turmeric Chai	\$5.5

Iced long Black	\$6
Ice Latte	\$7
Ice Coffee	\$7.5
Ice Chocolate	\$7
Ice Mocha	\$7.5

Extra Shot/ LARGE SIZE/ Decafe/ Caramel/ Vanilla/ Hazelnut/ Soy/ Almond/ Oat/ Lactose Free	\$.50
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### TEA BY ORIGIN

Green Tea	\$5.5
Peppermint	
Lemongrass & Ginger	
Earl Grey	
English Breakfast	

## TOASTIES

3 Cheese Toastie	\$7
Cheese Tomato	\$7.9
Ham Cheese	\$8.5
Ham Cheese Tomato	\$9.5
Egg and Bacon	\$12
Chicken Schnitzel Toastie	\$16
Mushroom Melt Toastie.	\$14

## COLD DRINKS

MILKSHAKES	\$7.5
Chocolate   Vanilla   Strawberry   Caramel   Blue Haven	

Rainbow Dessert Milkshake	15.9
Oreo Dessert Milkshake	15.9
SOFT DRINKS	5

Coca Cola/ Coke No Sugar	
Lemon Lime Bitters/ Sprite	

JUICES	5.5
Tropical/ Orange/ Apple	

Purezza Sparkling Water Unlimited/ Table | 6

## SMOOTHIES

MANGO	10
Mango, Banana, Honey, Milk	

BERRY	10
Mix Berries, Banana, Honey, Milk	

GREEN	10
Spinach, Mango, Banana, Almond Milk, Dates	

BANANA	10
Fresh Banana, Honey, Milk	

+3 WHEY protein

## HOUSE MADE SODAS

Raspberry Rose	7
Lychee	7
Watermelon	7
Green Apple	7
Blackcurrant Lemon	7
Sparkling Lavender Lemonade	7

ADD VODKA \$ 4

## COCKTAILS

ESPRESSO MARTINI	15
Vodka, Kahlua, Espresso	

APEROL	13
Prosecco, Aperol, Soda	

MIMOSA	15
OJ, Prosecco	

STRAWBERRY MOJITO	15
Strawberry, White rum, Mint, Lime, Soda	

WHISKY NEGRONI	15
Starward whisky, Bitter orange liqueur, Sweet vermouth	

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