

JUICES

- Orange Zest** - apple, orange, carrot, turmeric, ginger \$10.50
Summer Breeze - watermelon, cucumber and mint
Coconut Bliss - Pineapple and coconut water

LOOSE LEAF TEA \$5.50

- Earl Grey** - Distinctive flavour and aroma characterises this ever popular blend of Ceylon large leaf black tea, delicately fragranced with bergamot.
English Breakfast - Bold, full bodied and strong. Best enjoyed with milk and sugar.
Sencha bloom - A refreshing blend of Sencha green tea, grassy and herbaceous, with calendula, rose, cornflowers and orange. Soft and aromatic.
Chai Tea - Australian grown black tea, blended with authentic Indian spices.
Moroccan mint - Mint tea enhanced with the healing benefits of mallow and the sweetness of rose.
Lemongrass & Ginger - This lively blend is a perfect after dinner infusion, with the digestive benefits of ginger and the antioxidant effects of vitamin C.
Rest & Relax - Organic chamomile flowers, organic peppermint, lime blossom, rose petals, calendula flowers, hibiscus, cornflowers.

ALCOHOLIC

- Mimosa** - Sparkling wine and cold pressed orange juice \$16.00
Aqua Screw - Vodka and cold pressed pineapple juice
Bloody Mary - Vodka, Tomato juice, tabasco, horseradish

AQUA
Kitchen & Bar

*3% card surcharge, includes complementary sparkling and still water
10% surcharge on weekends and public holidays*

BREAKFAST

Summer fruit bowl with Greek yoghurt, fresh berries, banana, seasonal fruit and char-grilled pineapple (V)	\$19.00
House made granola with creamy Greek yoghurt and berries (V)	\$20.00
Balsamic tomatoes on toasted house made sourdough (V)	\$20.50
Smashed avo and creamy feta on house made sourdough (V)	\$20.50
Sauted trio of mushrooms with whipped ricotta on sourdough (V)	\$20.50
Broccolini and green beans with poached eggs and hollandaise (V)	\$23.00
Eggs Benedict - two poached eggs with ham steak or cold-cured salmon gravlax and creamy hollandaise on house made bread	\$24.50
Poached eggs on house made bread with Istra bacon	\$22.00
Bacon and egg wrap with house made relish	\$15.00
Waffles - House made waffles with your choice of:	
- Fresh banana drizzled with caramel sauce and ice cream	(1) \$18.00
- Fresh berries with berry coulis and ice cream	(2) \$21.00

EXTRA

*add bacon	\$5.00
*add 2 poached free range eggs	\$5.00
*add avocado	\$4.00
*add 1 slice house made bread	\$3.00
*add 2 slices house made bread	\$6.00

** All meals are celiac friendly

COFFEE

Espresso	\$4.00
Long Black	
Piccolo	
Cappuccino	Sml \$5.00
Latte	Lge \$6.00
Chai Latte	
Matcha Latte	
Flat White	
Mocha	
Hot Chocolate	
*Extra Shot	+\$0.50
*Decaf	+\$0.50
*Flavours: Caramel, Vanilla, Hazelnut	+\$0.80
*Alt Milks: Oat, Almond, Soy, Coconut	+\$0.80

ICED

Iced Long black or espresso	\$6.00
Iced Latte	
Iced Chai Latte	
Iced Tea - Sweet forager: hibiscus, apple, rosehip, orange peel, raspberry, strawberry, lemon myrtle, coconut	

SMOOTHIES

Berry - mixed berries, banana, honey, milk	\$9.00
Mango - mango, banana, honey, milk	
Banana - banana, honey, yoghurt, milk	
Matcha - matcha, strawberries, banana, protein powder, almond milk	\$11.00
Brekky to go - banana, peanut butter, protein powder, almond milk	