

# The Wooden Whisk BREAKFAST

<b>SPANISH STYLE BAKED BEANS</b> (VEGETARIAN AVAILABLE)	21
GRILLED RODRIGUEZ CHORIZO, SCRAMBLED EGGS, FETTA, SMOKED PAPRIKA, TOASTED SOURDOUGH	
<b>CLASSIC SMASH AVO</b> (GF AVAILABLE)	20
CONFIT TRUSS TOMATO ,SOFT POACHED EGGS, DANISH FETA, PINE NUTS, BALSAMIC GLAZE DRESSING	
<b>CHEESY OMELETTE</b>	
HAM SPINACH TOMATO	16
MUSHROOM FETTA ROCKET (V)	16
SMOKED SALMON ONION SPINACH	20
<b>BRIOCHE FRENCH TOAST</b>	21
FRESH SEASONAL BERRIES, POMEGRANATES, HOUSE MADE BERRY SYRUP, STRAWBERRY MASCARPONE & PISTACHIO, GRANOLA CRISPY.	
<b>EGGS BENEDICT</b>	
POACHED EGGS , FRESH ROCKET, SMOKED PAPRIKA HOLLANDAISE SAUCE ON BOULOT WHITE SOURDOUGH	
ON BACON OR HAM OR MUSHROOM	20
ON SMOKE SALMON	21
ON CROISSANT EXTRA	1
<b>DELUXE BURRITO</b> (DF / VEGETARIAN AVAILABLE)	18
DOUBLE SMOKED BACON, EGGS, AVOCADO, SPINACH, FETTA, JALAPENO, TOMATO & AIOLI	
<b>CHILLI KALE BOWL</b> (GF,DF)	22
GRILLED BROCCOLINI, SWEET POTATO HUMMUS, CRISPY CHICKPEA, POACHED EGGS, HALOUMI OR CHORIZO (OR PUMPKIN FOR VEGAN OPTION)	
<b>SMASHING GREENS</b> (V, GF/DF/VG AVAILABLE )	22
PICKLED FENNEL, ZUCCHINI RIBBONS, AVOCADO, TOASTED SEED, PISTACHIO, DANISH FETA, POACH EGG ON QUINOA & SOYA BREAD	
<b>SAUTÉ MUSHROOM</b> (V)	23
CONFIT CHERRY TOMATO, SWEET POTATO HUMMUS SPREAD, BEETROOT RELISH, QUINOA & SOYA BREAD BEDDING TOPPED WITH ITALIAN BALSAMIC GLAZE , PARMESAN CHEESE & POACHED EGG	
<b>WOODEN WHISK BIRCHER MUESLI</b> (V)	18
FRESH SEASONAL FRUITS, PASSIONFRUIT, DRIED FIGS, APRICOTS, DATES, TOASTED ALMONDS AND CHIA SEEDS	
<b>OAT-RAGEOUS</b> (DF AVAILABLE)	18
FRESH MIX BERRIES, HOUSE MADE TRIPLE BERRIES JAM, POMEGRANATE, NUT GRANOLA AND HONEY	
<b>CLASSIC CROQUE MADAME</b>	18
DOUBLE SMOKED HAM, SWISS CHEESE, BÉCHAMEL, GRATED PARMESAN CHEESE ,FRENCH MUSTARD, FRIED EGG	
<b>FREE RANGE EGGS</b> (GF AVAILABLE)	13
POACHED, SCRAMBLED OR FRIED EGGS ON WHITE SOURDOUGH TOAST OR OTHER BREAD OPTIONS	
<b>TOAST ARTISAN SOURDOUGH'S FROM BRASSERIE BREAD</b>	6.9
SERVED WITH CHOICE OF WOODEN WHISK PRESERVE, MARMALADE, VEGEMITE, HONEY OR PEANUT BUTTER. BOULOT WHITE SOURDOUGH, LIGHT RYE,QUINOA & SOYA, GLUTEN FREE, SOUR CHERRY & RAISIN, TURKISH BREAD	
<b>TOASTIE</b> (ON CROISSANT ADD 1)	
HAM CHEESE /HAM TOMATO	10.5
HAM CHEESE AND TOMATO	11
HAM CHEESE AVOCADO	13
<b>BANANA BREAD</b> – BUTTER OR BERRY JAM	6.5
<b>BACON EGGS ROLL</b>	13
<b>SMASH AVOCADO ON TOAST</b>	13
<b>BREKKY STACK</b>	13.
<b>SIDES :</b>	
HASH BROWN, GRILL TOMATO, RICOTTA, FETTA	3
POACH/FRIED EGG, SPINACH	3.5
SWEET YOGHURT, AVOCADO, PUMPKIN	4.5
BACON, HALLOUMI ,GRILLED CHICKEN, MUSHROOM, HAM	5.5
SCRAMBLED EGGS, CHORIZO	6
SMOKED SALMON	7
SHOESTRING FRIES	7.5
PULLED PORK BRAISED LAMB	8

# The Wooden Whisk

## COFFEE FROM SINGLE O

A SPECIAL WOODEN WHISK BLEND, FULL BODIED, SWEET EARTH AND CHOCOLATE TONES & A SPICE-TONED FINISH. THIS BLEND IS BOLD, YET SWEET AND NOT BITTER. THE ORIGINS ARE SANTA ANA EL SALVADOR, GRAYLAND SUMATRA AND INDIA

CAPPUCCINO, FLAT WHITE, LATTE, LONG BLACK, HOT CHOCOLATE	REG \$5.0 / LRG \$5.5
CHAI LATTE, MATCHA LATTE ,GINGER LATTE	REG \$5.0 / LRG \$5.5
MOCHA, DIRTY CHAI	REG\$5.5 / LRG \$5.8
PICCOLO, EXPRESSO , MACCHIATO	\$4.0
ICED LATTE, ICED MATCHA ,ICED LONG BLACK, AFFOGATO	\$6.8
ICED COFFEE/MOCHA/CHAI /CHOCOLATE * BLEND AS REQUESTED	\$7.9
<b>ALTERNATIVE</b> SOY, ALMOND ,OAT, SPECIALTY SINGLE ORIGIN BLEND	\$0.8
<b>EXTRA'S</b> STRONG, DECAF, LACTOSE FREE MILK, CARAMEL/ VANILLA/ HAZELNUT	\$0.8
HONEY & HONEY ON SIDE	\$0.3

## ORIGIN ORGANIC LOOSE LEAF TEAS \$5.00

ENGLISH BREAKFAST, EARL GREY, CHAMOMILE, LEMONGRASS & GINGER  
ORANGE PEKOE, PEPPERMINT , JASMIN GREEN TEA, FOREST BERRY

## WHISK SPECIAL

COLD DRIP	\$6.50	*SINGLE ORIGIN SELECTION WITH ICE & ORANGE SLICES*
EARL GREY HOT CHOCOLATE	\$6.00	*W/ ROSE PETALS*
STICKY CHAI	\$6.00	*WET CHAI MIX WITH HONEY (OPTION TO BREW WITH MILK)
BATCH BREW	\$6.00	*ON SINGLE ORIGIN BLEND

## FRESHLY SQUEEZED JUICES (400ML) \$7.90

**MAKE YOUR OWN:** APPLE, CARROT, ORANGE, CELERY, BEETROOT, CUCUMBER, GINGER, MINT, WATERMELON

### BEET BEAUTY

BEETROOT, CARROT, APPLE & GINGER

### THE VEGIE PATCH

CUCUMBER, CARROT, GINGER,  
CELERY, BEETROOT

### NATURE GREEN

SPINACH, CUCUMBER, CELERY, APPLE

### THE DETOX

PEAR, LIME, MINT & APPLE

## SMOOTHIES \$7.90

A DELICIOUS DAIRY BLEND WITH MILK, YOGHURT & HONE

**BONZA BREKKY** BANANA, BLUEBERRY,  
OAT & FLAXSEED

**VERY BERRY** RASPBERRY, BLUEBERRY,  
STRAWBERRY, CRANBERRY JUICE

**BANANA SPICE** BANANA, CINNAMON

## FRAPPE \$7.90

NONE DAIRY REFRESHING BLEND, WITH ICE,  
FRUIT & JUICE

**LYCHEE ZING** LYCHEES, MINT  
LIME & APPLE JUICE

**MANGO PASSION** MANGO, MANGO NECTAR,  
PASSIONFRUIT

**WATERMELON** WATERMELON, MINT

## SUPER SMOOTHIES \$8.50

**GREEN NINJA** SPINACH, LIME, GINGER, CHIA SEEDS, APPLE, ORANGE, MANGO

**NUTTY PROFESSOR** CHOC PROTEIN, BANANA, PEANUT BUTTER **(WITH DOUBLE ESPRESSO \$1)**

**ORGANIC ACAI** (DF) ORGANIC ACAI BERRY, BANANA, GUARANA, CANE SUGAR, CHIA SEEDS

## FLAVOR THICKSHAKE \$7.9 KID MILKSHAKE \$5

COFFEE , VANILLA , CHOCOLATE, CARAMEL, BANANA, STRAWBERRY

SAN PELLEGRINO SPARKLING , KOMBUCHA, BUNDABERG BREWS, NOAH'S JUICE **\$5.90**

COCA COLA, COKE ZERO, BOTTLE WATER **\$3.50**

## BEVERAGES

ASAHI \$8.5	CORONA EXTRA \$8.5		
CHARDONNAY	OAKRIDGE \$10/\$42	PINOT GRIS	SIDEWOOD \$10/\$42
SHIRAZ	PEPPERJACK \$10/\$42		
ROSE	SAINT LOUIS \$10/\$42		
PROSECCO	BORGIO SANLEO \$12/\$44	MIMOSA	ORANGE/PASSIONFRUIT \$12

PLEASE inform staff if you have allergies or intolerances. Menu changes to dietary and allergy concerns

10% Surcharge apply on Public Holidays