BREAKFAST - 6 to 12 -

Toast Turkish, Sourdough, Soy linseed, black rye or gluten free brec W/ house made jam, peanut butter, and honey or vegemite	
W/ ricotta Fruit Toast w/ house made jam	+0.50
Fresh Seasonal Fruit Salad	11.00
W/ yogurt and honey Add oven roasted muesli	+2.50
Krunch's Benedict Poached eggs, sauté spinach, tomato and Persian saffron hollandaise on sourdough W/ bacon or smoked salmon	12.50
	+4.50
Omelette W/ ham, mushroom, basil and mozzarella, or W/ smoked salmon, spinach and dill ricotta	15.50
White Egg Omelette W/ quinoa, kale touch of truffle oil	17.90
Smoked Salmon and Avocado On toasted sourdough with dill ricotta, Spanish onion and to	16.50 mato
Eggs on Toast (poached, scrambled or fried)	8.00
Sides: Spinach, roasted tomato, mushrooms or haloumi Bacon, avocado or sausage Smoked salmon	+3.50 +3.50 +4.50

WINE

SPARKLING

Yellowglen piccolo 200ml **8.90**

WHITE

Devils lair fifth leg Sem / SauvignonGls 8.90 / Btl 29.90Rosemount chardonnayGls 8.90 / Btl 32.90

RED

Koohnunga hill Cab / Merlot Gls 8.90 / Btl 29.90

Beer/Cider

Cascade Premium Light 5.50

Crown Lager 7.00
Peroni Nasto Azzuro 7.00



HOT BEVERAGES

COFFEE SML: 3.50 LG: 4.00

Flat White, Cappuccino, Latte or Chai latte
Mocha or Hot Chocolate
Espresso, Piccolo or Macchiato
Decaf, almond or soy +0.50

- Extra shot or Flavouring - +0.50

English breakfast, Earl Grey or variety of herbal teas

– please check the tea list from our staff –

FRESHLY SQUEEZED JUICES SML: 5.50 LG: 6.50

Your choice of orange, apple, watermelon, pineapple, carrot, beetroot, ginger OR:

- Our Staff Suggestions –

Kick Start - orange, carrot, apple & beetroot

Detox - Granny smith apple, Kale & lime

COLD BEVERAGES

Ice coffee or Ice chocolate	6.50
Milk Shake Chocolate, strawberry, vanilla, caramel or banana	5.50
Smoothies Banana, strawberry, mango or passionfruit	7.00

The Big Breakfast

17.90

Eggs (poached, scrambled or fried), bacon, sausage, roasted tomato, grilled mushroom & sourdough

Krunch Gourmet Brekki

17.90

Avocado, haloumi, poached egg & tomato finished with pineapple relish & zaator on soy linseed toast

Wilted Kale & Poached Egg

17.90

Avocado on dark rye sourdough with avocado oil dressing

Bacon & Eggs Roll

8.50

W/fried eggs, bacon, tomato relish, wild rocked & aioli (wrap optional)

LUNCH

<u>SALADS</u>

Smoked Salmon 17.80 Mesculin, Spanish onion, capers, cucumber and avocado dressed with lemon juice and truffle oil Thai Beef 16.90 Mesculin, capsicum, vermicelli noodle, cherry tomato with Thai dressing **Grilled Chicken** 16.90 Mesculin, fresh tomato, cucumber, feta cheese and avocado dressed with rosemary balsamic & olive oil **Roast Vegetable** 13.50 Roasted pumpkin, potato, zucchini, egaplant, semi-dried tomato and rocket dressed with balsamic & honey mustard - Add chicken +3.50 -**Waldorf Salad** 14.50

Granny smith apple, capsicum, cabbage, carrot, tomato

and walnut dressed with honey mustard dressing

- Add chicken +3.50 -

THE GRILL - All accompanied with beer battered chip -

Wagyu Beef Burger

16.50

Wagyu beef, Swiss cheese, tomato, onion relish, beetroot, crisp iceberg & garlic mayo on brioche bun

No.84 Club 16.50

Grilled chicken breast, smoked bacon, avocado mesculin, aioli & BBQ sauce on Turkish bread

Grain fed Scotch fillet steak

16.90

100gr grain fed Scotch fillet, tomato, onion relish, wild rocket, garlic mayo & BBQ sauce on Turkish bread

- DAILY SPECIALS -

Please see our blackboards & display cabinet for Chef's Selections