

Breakfast Menu (all day)

Gourmet Toast Select from our range of Artisan breads including Sour-dough, Vienna, Dark rye, White, MultiGrain, Fruit, and Banana breads served with butter and condiments	7.5	Full British Brekky Pork Sausage, Thick Bacon, Black Pudding, two free-range eggs [poached, fried or scrambled], Tomato, Mushrooms, Hash Brown, mushy peas, relish, toast	22
Fruit or Banana bread toast & Berries Delicious fruit or banana bread, toasted and served with berries, mascarpone & a berry coulis	10	Canadian Breakfast Brioche French Toast with grilled local bacon, poached eggs, hash browns, and delicious Maple syrup	18
House Granola Our "Instagram superstar" house- made granola, chai yoghurt, banana bread textures, passion fruit, coconut gel, and fresh fruits from local markets	16	Our Signature Brekky Board Local bacon, Herbed Chipolata, corn fritter, and roasted tomato, mushroom & hash brown served with a free range eggs and sourdough	22
Aussie Brekky Roll Bacon, fried egg, hash brown, raw spinach, house relish, aioli, served on toasted ciabatta roll	16	Vegetarian Brekky Board Roasted mushrooms, tomato, hash brown, halloumi, corn fritter, avocado, two free range eggs [poached, fried or scrambled] and toast and one special* item (*ask staff)	22
Croque Madame Grilled Schulte's leg ham, melted Gruyere cheese, with herbed mustard sauce, and a free range egg on toasted brioche	16.5	Breakfast Beef Cheek Chilli A mild Breakfast chilli of beef cheek and beans served with gluten free cornbread, pico de gallo, guacamole and 2 free range eggs [poached or fried]	18
Smashed Avocado on malted Rye Sourdough with Dukkah with either marinated feta or grilled haloumi, served with a tomato mango & coriander salsa	15	Brekky Burger A toasted brioche bun with grilled bacon, egg, avocado, tomato, spinach, onion jam, our hollandaise, house relish. Served with house chips and aioli	18.5

Most meals can be made gluten free at no extra charge. Please inform our friendly staff if you have any allergies. Whilst all care is taken preparing gluten free items, we cannot guarantee some traces may be present.

Please note: 15% surcharge will be added on Public Holidays

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Charred Corn & Zucchini Fritters 18

with crème fraiche & smashed avocado and served with either chorizo, bacon or haloumi

Mushroom & Haloumi 18

Roasted mushrooms and grilled haloumi, on pumpkin bread with truss tomatoes, Crème Fraiche and our herb and lettuce mix

Salmon Trio with Herbed Scramble 19

Creamy free range eggs scrambled and served with salmon, and crème fraiche and a pickled vegetable salad

Eggs Benedict 18

Our signature hollandaise sauce over poached free-range eggs, Served on Turkish Bread, with either
~ Ham
~ Bacon
~ Mushroom & Spinach
~ Salmon
~ Pulled pork

Eggs – As you like* 9

Two free range eggs served on toasted breads: poached, fried, or scrambled

Mix and match any meal with our add-ons if desired to make your own delicious combination breakfast

Sides: 4

~ Free range eggs (2)
~ Baked Tomatoes (2 halves)
~ Wilted Spinach
~ Roasted field mushrooms (2)
~ Hash Browns (2)

5

~ Bacon (2)
~ Pork Chipolata (3)
~ Chicken
~ Ham
~ Chorizo
~ Haloumi (2 slices)
~ Smoked Salmon
~ Sliced Avocado (1/2)

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Lunch - 11am ~ 230pm

Warm Quinoa Salad (GF) (Veg/Vegan) Warm Quinoa, sweet potato, red onion, roasted pistachio nuts with spinach, fire roasted capsicum, a fresh herb dressing	17	Californian Style Chicken Melt Chicken breast meat served with red onion, tomato, cucumber slices on toasted ciabatta bun with smoked chipotle mayo	18
Pumpkin Feta Chorizo Salad Roasted pumpkin, grilled chorizo, feta, red onion, crispy pumpkin bread, tossed with house salad mix, and a dukkha dressing	18	American Cheese Burger Juicy herbed beef patty on a Brioche Polenta roll with bacon, cheddar cheese, lettuce, tomato and onion jam	18
Vietnamese Chicken Salad Poached Chicken breast with toasted macadamia nuts, coconut, fried onion, house slaw, a light plum sauce	18	The New York Style Reuben Toasted brioche loaf with pastrami, corned beef, sauerkraut, Swiss cheese and mustard	17
Salt & Pepper Calamari Salt and Pepper Calamari served with house slaw, chips and aioli	18	Aussie Classic Steak Sanga Rib fillet on a ciabatta roll with egg, bacon, cheddar, onion jam, aioli and bbq sauce	18
BBQ Pulled Pork Roll Slow cooked pork, served on a Brioche Polenta Roll with house slaw and pickles, lettuce and fresh tomato	18	Our Selection of House-made Treats Check our refrigerated cabinet for a variety of freshly prepared gourmet sandwiches and rolls, as well as sweet treats and desserts all prepared in house daily.	
		Sides	
		Side Rustic Cut Chips	3.5
		Bowl Rustic Cut Chips	6.5

(Due to supplier issues, our popular sweet potato fries are not currently available, until mid February)

See our breakfast menu for additional available sides)

Gluten Free (GF) - Gluten Free Option (GFo) No extra charge. Please inform our friendly staff if you have any allergies. Whilst all care is taken preparing gluten free items, we cannot guarantee some traces may be present.

Journey Café is fully licensed. Check the menu, or ask staff for our range of Beers, Spirits and Wines

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Drink Menu

Toby's Estate Coffees – Exclusive in Ascot to Journey Cafe

Woolloomooloo blend - Blended specifically for milk coffees.

Syrupy and round with notes of spice, earth, cocoa and caramel and a hint of brightness to keep it lively. Woolly has enormous presence in milk and makes a memorable and unique black coffee, at once bold and soft.

Rico Espresso blend Complex and intensely aromatic with notes of cocoa, butterscotch, vanilla and blueberry and a pronounced, sparkling sweetness. Deftly balanced and refined, Rico is our most sophisticated coffee.

Coffee Your way

Cup	3.9
Mug	4.9
+Soy, Almond or Lactose-Free	0.7
+Extra shot	0.5
+Decaf	0.5
+Syrups	0.7
Short Black	3.5
Piccolo	3.5
Mocha	4.5
Chai Latte	4.5
Affogato	5.5
Hot Chocolate	4.5
Iced Chocolate	7
Iced Coffee	7
Iced Mocha	7
Iced Latte	6

Loose Leaf Teas

English Breakfast, Earl grey,	4.5
Green, Punjabi Chai	
Organic Teas	5
Refresh (Japanese green tea, lemongrass, peppermint)	
Serenity (Camomile, hibiscus, rosehip, citrus peel)	
Camomile	
Peppermint	

Water

500ml spring water	3.5
500ml sparkling water	5

Cold Pressed Juices

Blended in-house from Grove Cold-Press apple and orange juices, plus our own freshly cold pressed juices

Orange or Apple	8
Tropical (Coconut, orange, lime, pineapple)	8.5
Green Lantern (Kale, Spinach, Mint, Celery, Apple, Cucumber)	8.5
Apple Sour (Apple, Ginger, Mint, Lemon)	8.5
Kick Starter (Beetroot, Carrot, Apple, Ginger, Kale)	8.5
Get Fresh (Watermelon, Apple, Mint, Cucumber)	8.5

Milkshakes 6.5

Thickshakes 7.5

Vanilla, Strawberry,
Chocolate, Caramel, Banana
+Add Malt 0.5

Smoothies 7.5

Mango, Strawberry, Banana,
Wild berries

Soft Drinks

Cans	4
Specialty	5

We always use the freshest ingredients. Some items on the menu may change due to Market quality and availability. **Please inform our friendly staff of any allergies**

Drink Menu

	Glass (200ml)	Bottle
Sparkling Wines		
Brown Brothers Prosecco	9	30
Brown Brothers Pinot Noir Chardonnay	9	30
Pirie NV (<i>only sold by the bottle</i>)		42
Bundaleer Sparkling Shiraz (<i>only sold by the bottle</i>)		38
White Wines		
Moonstruck Moscato	8	26.8
Moonstruck Sauvignon Blanc NZ	8	26.8
Devils Corner Sauvignon Blanc	9	34
Brown Brothers Chardonnay	8.5	28
Moonstruck Pinot Grigio	8.5	28
Brown Brothers Pinot Gris (<i>only sold by the bottle</i>)		34
Tamar Ridge Riesling (<i>only sold by the bottle</i>)		34
Red Wines		
Devils Corner Pinot Noir	9	34
Brown Brothers Merlot	8.5	28
Brown Brothers Cabernet Sauvignon	8.5	28
Brown Brothers Shiraz	8.5	28
Perlage Terra Viva Sangiovese (<i>only sold by the bottle</i>)		39
Beers		
Corona	9	
Fat Yak Pale Ale	9	
Hahn Premium Light	7	
Kronenbourg 1664	9	
Ciders		
Monteith Apple	9	
Monteith Pear	9	
Spirits		
Basic	7.5	
Specialty	8.5	

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