



Breakfast All Day

Gourmet Toast (GFO) 7.5

Select from our range of artisan breads: Sourdough Vienna, Malted Dark Rye, Multigrain, Gluten Free Bread, Fruit Loaf and Banana Bread. Served with your choice of spreads

Banana Bread & Berries 10

Delicious Fruit Loaf or Banana Bread, toasted and served with berries, mascarpone cheese and berry coulis

Maple Toasted Granola 16.5

House-made granola with chai yogurt, toasted banana bread crumble, local market fruits and honeycomb coulis

Eggs Your Way (GFO) 10

Poached
Scrambled
Fried
Sunny Side Up

With your choice of freshly baked artisan bread:

Malted Dark Rye
Sourdough Vienna
Multigrain
Gluten Free

Signature Benedict Range (GFO)

Served on freshly baked Sourdough Vienna with 2 poached eggs and finished with our creamy house made hollandaise sauce

The Classic	Spinach & Hardwood Smoked Ham	16.5
The Shroom	Grilled Field Mushrooms and Spinach	18.5
The Kransky	Grilled Kransky Sausage & Sauerkraut Rarebit with Paprika Hollandaise	19.5
The Florentine	Tasmanian Smoked Salmon & Spinach	18.5
The Mediterranean	Grilled Halloumi, Savoury Minced Beef & Spinach	18.5

SIDES

4

Eggs Your Way (2)
Grilled Tomato Half (2)
Wilted Spinach
Hash Browns

5

Grilled Field Mushrooms
Bacon (2)
Wood Smoked Ham
Halloumi (2)
Avocado
Pork Sausage
Smoked Salmon
Chorizo

6

Black Pudding
Kransky

Side of Chips 3

Bowl of Chips 6

French Toast 12.5

Brioche French toast topped with fresh berries, mascarpone cheese and berry coulis

Smashed Avocado (GFO) 16.5

Your choice of feta or grilled halloumi, served on top of our tangy avocado mash with fresh tomato, mango & coriander salsa and dusted with dukkah

Journey Breakfast Bacon & Egger (GFO) 18.5

A toasted milk bun with grilled local bacon, fried free range egg, grilled onion, tomato relish and our signature hollandaise sauce & a side of hash browns

Charred Corn & Zucchini Fritters 18.5

House made fritters served with grilled bacon, spinach and tomato relish on top of a creamy pumpkin puree

Canadian Breakfast 21

Brioche French toast with grilled local bacon, 2 poached free range eggs & hash browns with real Canadian Maple syrup

Vegetarian Brekky Board (GFO) 22

Roasted mushrooms, grilled tomato, hash browns, grilled halloumi, fresh avocado, corn fritter and 2 free range eggs, cooked your way

Our Signature Brekky Board (GFO) 24

Local bacon, pork sausage, corn fritter, grilled tomato, roasted mushrooms, hash browns and a slice of toasted Sourdough Vienna topped with 2 free range eggs, cooked your way

Most meals can be made Gluten Free. Please inform our staff if you have any allergies; while care is taken, some traces may still be present.

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



Lunch - from 11:30am

S A L A D S

Thai Fresh Herb Salad (GF)	18
Fresh herb & mesclun salad with crispy shallots, Spanish onion, cherry tomato, cucumber, grilled marinated beef and crushed macadamia tossed in a Nuoc Cham Dressing	
Nashi Pear, Walnut & Gorgonzola Salad	18
Sliced Nashi pears, spinach, cherry tomato, Spanish onion, crushed walnuts and fragrant blue cheese tossed in a balsamic dressing	
Pumpkin Feta & Chorizo Salad (GFO)	18
Roasted pumpkin, grilled chorizo, feta, red onion & Malted Dark Rye croutons on baby salad mix and tossed in our lemon vinaigrette house dressing	
Vietnamese Chicken Salad (GF) 🌿	18
Grilled chicken breast with toasted macadamia nuts on house slaw tossed in Nuoc Cham dressing and topped with fried shallots and rice noodles	

BURGERS (GFO)

Served on fresh milk buns

STEAK & BACON	19
Grilled rib fillet, crispy bacon, grilled onion, sliced cheddar, fried egg and BBQ sauce	
BBQ BACON BURGER	18
Beef patty, sliced cheddar, crispy bacon, tomato, pickles and BBQ sauce	
GRILLED CHICKEN CLUB	17
Grilled chicken, sliced cheddar, crispy bacon, lettuce, tomato, relish and aioli	
SHROOM & HALLOUMI	17
Marinated grilled mushrooms, halloumi, tomato and pesto sauce	
CLASSIC CHEESEBURGER	16
Beef patty, sliced cheddar, tomato & pickles	
BLT & CHEESE	16
Crispy bacon, lettuce, tomato, sliced cheddar and relish	

\$12 SANDWICHES (GFO)

Served on ciabatta bread

Smoked salmon, smashed avocado, lettuce, Spanish onion & fetta cheese
Curried chicken, swiss cheese & lettuce
Smoked ham, hot sopressa, sliced cheddar, tomato, lettuce & aioli
Cold smoked pastrami, sliced cheddar, sauerkraut, tomato, lettuce & aioli

JOURNEY CREATIONS

Grilled Baramundi (GFO)

Served with beer battered chips and garden salad
22

Signature Yellow Chicken Curry

Thai style chicken curry with Asian herbs
Served with turmeric potatoes and Jasmin rice
19

Bolognese

Slow cooked beef ragu with fettucine in a sauce of fresh herbs and red wine
Served with toasted garlic sourdough
19

Chicken & Mushroom Bascaiola

Roasted chicken and mushrooms with fettucine cooked in a rich rosé sauce
Served with toasted garlic sourdough
19

Carbonara

Fettucine tossed in a creamy parmesan sauce with garlic and bacon
Served with toasted garlic sourdough
18

Journey Bangers & Mash (GFO)

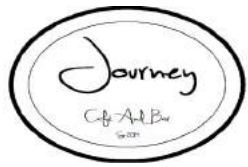
Confit garlic mashed potato, grilled pork sausage and gravy
Served with toasted garlic sourdough
18

Salt & Pepper Calamari

Lightly floured, golden calamari seasoned with salt & pepper
Served with beer battered chips and garden salad
18

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Drink Menu

Toby's Estate Coffee—Exclusive to Journey Café & Bar

Hot Drinks	Sgl	Dbf	Blended Juices	\$8.50
Espresso	\$4.00	\$4.50	Apple Sour (Apple, Ginger, Mint & Lime)	
Piccolo	\$4.00	\$4.50	Green Lantern (Apple, Kale, Spinach, Mint, Celery & Cucumber)	
Macchiato	\$4.00	\$4.50	Tropical (Coconut, Orange, Pineapple & Lime)	
Long Black	\$4.00	\$5.00		
Flat White	\$4.00	\$5.00		
Cappuccino	\$4.00	\$5.00		
Latte	\$4.00	\$5.00	Juices	\$7.00
Chai Latte	\$4.50	\$5.50	Orange, Cloudy Apple, Pineapple	
Vienna	\$4.50	\$5.50	Smoothies	\$7.50
Mocha	\$4.50	\$5.50	Mango, Mixed Berry or Banana	
Hot Chocolate	\$4.50	\$5.50		
Extras:			Iced Drinks	
Zymil, Soy or Almond Milk		\$0.70	Iced Long Black	\$5.00
Flavoured syrups		\$0.70	Iced Latte	\$6.00
Extra shot		\$0.50	Iced Coffee	\$7.00
Decaf		\$0.50	Iced Mocha	\$7.00
			Iced Chocolate	\$7.00
Loose Leaf Teas			Soft Drinks	\$4.00
English Breakfast		\$4.50	Coke, Diet Coke, Coke Zero, Lemonade, Tonic Water, Soda Water	
Earl Grey		\$4.50	LLB (Lemon, Lime & Bitters)	\$5.00
Punjabi Chai		\$4.50	Bundaberg Ginger Beer	\$5.00
Green Sencha		\$4.50	Voss Still Water 375mL	\$5.00
Organic Peppermint		\$5.00	Voss Sparkling Water 375mL	\$5.00
Organic Chamomile		\$5.00	Voss Sparkling Water 800mL	\$8.50

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Vienna	\$4.50	\$5.50	Mango, Mixed Berry or Banana	
Mocha	\$4.50	\$5.50	Thickshakes	\$7.50
Hot Chocolate	\$4.50	\$5.50	Milkshakes	\$6.50
Extras:			Vanilla, Strawberry, Chocolate, Caramel & Banana	
Zymil, Soy or Almond Milk		\$0.70	Add Malt	\$0.50
Flavoured syrups		\$0.70	Iced Drinks	
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Sparkling Wines

	Glass	Bottle
Brown Brothers Prosecco (220ml) mini		\$9.00
Brown Brothers Prosecco	\$9.00	\$30.00

White Wines

Moonstruck Moscato	\$8.00	\$27.00
Moonstruck Sauvignon Blanc (NZ)	\$8.00	\$27.00
Brown Brothers 1889 Sauvignon Blanc	\$9.00	\$34.00
Devils Corner Sauvignon Blanc	\$9.00	\$34.00
Moonstruck Pinot Grigio	\$8.50	\$28.00
Brown Brothers Chardonnay	\$8.50	\$28.00
Devils Corner Chardonnay	\$8.50	\$28.00
Brown Brothers Pinot Gris	\$9.00	\$34.00
Brown Brothers 1889 Rosé	\$9.00	\$34.00

Red Wines—Brown Brothers

Limited Release Tempranillo & Graciano	\$9.00	\$34.00
Vintage Release Heathcote Malbec	\$9.00	\$34.00
Devils Corner Pinot Noir	\$9.00	\$34.00

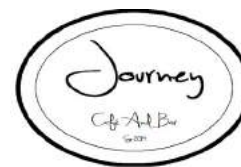
Beer

Corona	\$9.00
Aasahi	\$9.00
150 Lashes	\$9.00
Hahn Super Dry	\$8.00
Hahn Light	\$7.00

Cider

Monteith Apple Cider	\$9.00
Monteith Pear Cider	\$9.00
Spirits	
Basic	\$7.50
Specialty	\$8.50

We are a fully licensed venue.



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