

# ALL DAY MENU

6AM TILL 2.30PM

The Pocket  
- ESPRESSO BAR -

<b>G.O</b> <b>SWEET, SAVOURY OR GF MUFFINS</b> \$7 House-made daily & famously delicious! Check with our staff for today's flavours.	<b>G.O</b> <b>V</b> <b>BAKED BEANS</b> \$18 House made beans with a free-range fried egg, parmesan cheese, cherry tomato & fresh herb salad
<b>FRUIT TOAST</b> \$8	<b>PB</b> <b>G</b> <b>WARM VEGGIE SALAD</b> \$19.5 Roast pumpkin piece, green beans, & crunchy beetroot chips, mixed green leaves, vermouth- soaked sultanas, herbs & a dill cashew cream.
<b>BACON &amp; EGG BREKKIE PIE</b> \$10 Bacon & egg with roast leek, onion, sundried tomato & spinach inside a flaky pastry base.	<b>G</b> <b>D</b> <b>SATAY BOWL</b> \$22 Choose from chicken, local caught fish or tofu with brown rice, beetroot, carrot, cabbage slaw, pickled cucumber, edamame, crispy shallot, crushed peanuts, coriander, chilli & peanut satay.
<b>V</b> <b>VEGGIE BREKKIE PIE</b> \$10 Roast leek, sundried tomato, feta, spinach & onion with egg & cheese inside a flaky pastry base.	<b>G.O</b> <b>D</b> <b>FISH TACO</b> \$19.5 local caught fish, pineapple, crunchy slaw & siracha sauce
<b>G.O</b> <b>V</b> <b>BRKFST CUPS</b> \$10 Quick & easy breakfast cups perfect for mornings on the run or a lighter start. Check with our staff for today's flavours.	<b>G.O</b> <b>SOUTHERN FRIED CHICKEN BURGER</b> \$18.5 Buttermilk chicken, southern style spices, jalapeños, crunchy slaw, cheese & cos lettuce. With a side of pocket fries
<b>V</b> <b>BANANA BREAD</b> \$10 toasted with butter	<b>G.O</b> <b>BEEF BURGER</b> \$21.5 House-made angus beef patty with cheddar, caramelised onion, cos lettuce, pickle, tomato, mustard & whole egg mayo. With a side of pocket fries
<b>BACON &amp; EGG TURKISH</b> \$12.5 Bacon & egg between turkish with tomato & cheese topped with our house-made relish & aioli.	<b>G.O</b> <b>PB</b> <b>VEGE BURGER</b> \$18.5 Veggie chickpea patty, beetroot & carrot slaw, lettuce, tomato, coyo tzatziki, with a side of pocket fries
<b>V</b> <b>VEGGIE TURKISH</b> \$12 Seasonal roast veg between turkish bread, check with staff for today's ingredients	<b>G</b> <b>D</b> <b>FRIES</b> \$10 crunchy fries with the best seasoning ever! Served with house-made aioli & tomato sauce Vegan option available. Half serve \$6.5 Extra sauce \$1
<b>G.O</b> <b>V</b> <b>AVO TOAST</b> \$16.5 Thinly sliced avocado, house made dukkah, goats chevre crumble, cumquats, vincotto glaze Served on local sourdough or gf toast	<b>G</b> <b>D</b> <b>SWEET POTATO FRIES</b> \$12 With rosemary salt & house-made aioli. Plant based option available. (tomato sauce) Extra sauce \$1
<b>G</b> <b>V</b> <b>BHAJI (VEGGIE FRITTERS)</b> \$18.5 Indian spiced mixed vegetables rolled into a deep fried fritter served with a soft boiled egg, cucumber garlic yoghurt, herb side salad & pawpaw relish	<b>BUILD IT WITH SIDES</b> \$5 each Bacon / free range eggs / grilled tomato / toast / mushroom / haloumi / avocado / beans / greens
<b>G</b> <b>PB</b> <b>POACHED FRUIT</b> \$16 Seasonal poached fruit, crunchy gluten free granola, coconut yoghurt & fresh fruit	
<b>G.O</b> <b>V</b> <b>MUSHROOMS</b> \$17.5 Creamy garlic & thyme mixed mushrooms on local sourdough or gf toast	
<b>G.O</b> <b>BACON &amp; EGGS</b> \$18 Fried / soft boiled / scrambled eggs with bacon, tomato, mushroom & local sourdough or GF toast - Build it up with sides	

We take special care when preparing our vegan & gluten free meals but please note these are prepared in the same kitchen as meat & nuts. If you have any dietary questions about our menu please don't hesitate to ask our staff.

**V** Vegetarian   **G** Gluten Free   **G.O** Gluten Free Option   **D** Dairy Free   **PB** Plant Based

## THE INBETWEENERS FROM 3PM

<b>PB</b>	<b>GRILLED FLAT BREAD</b> Served warm with pesto.	<b>\$10.5</b>
<b>PB G</b>	<b>WARM OLIVES</b>	<b>\$9</b>
<b>PB</b>	<b>TOASTED TURKISH BREAD</b> With olive oil & balsamic .	<b>\$9.5</b>
<b>V G D</b>	<b>BOWL OF CHAT POTATOES</b> Crispy potatoes with chilli salt & aioli.	<b>\$10</b>
<b>PB G</b>	<b>CORN CHIPS, FRESH SALSA &amp; GUACAMOLE</b>	<b>\$13</b>
<b>V G.O</b>	<b>CHEESE PLATE</b> <b>1 CHEESE</b> \$14.5 <b>2 CHEESE</b> \$21 <b>3 CHEESE</b> \$29 Served with fresh summer berries, candied walnuts, dried apricots & honey.	
<b>V G D</b>	<b>PATATIS BRAVAS</b> Crispy chat potatos, spicy tomato sauce & aioli.	<b>\$12</b>
<b>G D</b>	<b>CALAMARI</b> 5 spice salt & orange blossom dipping sauce.	<b>\$16</b>
<b>G D</b>	<b>POPCORN CHICKEN</b> Crispy bites of tender chicken w/ tangy siracha mayo	<b>\$16.5</b>
<b>G D</b>	<b>SHOE STRING FRIES</b> Crunchy fries with the best seasoning ever! Served with house-made aioli & tomato sauce. Plant based option available/no aioli. Extra sauce	<b>half \$6.5</b> <b>full \$10</b> <b>\$1</b>
<b>G D</b>	<b>SWEET POTATO FRIES</b> With rosemary salt & house-made aioli. Plant based option available/no aioli. Extra sauce	<b>\$12</b> <b>\$1</b>
<b>G</b>	<b>LOADED FRIES</b> With chorizo, jalapenos, onion & cheddar cheese	<b>\$16.5</b>

## THE MAIN EVENT 5 till 9PM

<b>D</b>	<b>SOFT SHELL CRAB BAO (3)</b> Crispy soft shell crab in steamed buns with sesame mayo & pickled vegetables. Vego option - tofu Extra bao	<b>\$18</b> <b>\$6</b>
<b>D G.O</b>	<b>FISH TACO</b> Cajun spiced local caught fish, pineapple, pickled slaw, crunchy lettuce & siracha mayo. Extra taco	<b>\$19.5</b> <b>\$6</b>
<b>V G.O</b>	<b>BEAN TACO</b> Refried black beans with jalapenos, grilled corn, pineapple, pickled slaw & siracha mayo. Extra taco	<b>\$18</b> <b>\$6</b>
<b>G D</b>	<b>SATAY BOWL</b> Choose from chicken, local caught fish or tofu with brown rice, beetroot, carrot, cabbage slaw, pickled cucumber, edamame, crispy shallot, crushed peanuts, coriander, chilli & peanut satay.	<b>\$22</b>
<b>G D</b>	<b>THAI STYLE FRIED RICE</b> Spiced ground chicken with green beans, cucumber & cabbage. Garnished with thai basil & mint, crispy shallots, roasted peanuts & nam prik pla dressing.	<b>24</b>
	<b>LAMB GYROS</b> Pulled lamb with pickled onion, chopped cucumber & fresh tomato salad, fetta, thyme, crunchy fries & tzatziki. Served on a pita bread	<b>\$25</b>
<b>PB G</b>	<b>HARISSA ROAST PUMPKIN SALAD</b> Pickled cucumber, dill, mint, spiced & roasted chickpeas, pepitas & lentils with a beetroot hummus	<b>22</b>

We take special care when preparing our vegan & gluten free meals but please note these are prepared in the same kitchen as meat & nuts. If you have any dietary questions about our menu please don't hesitate to ask our staff.