LUNCH MENU 11AM - 3PM

BURGERS

CAUSEWAY BEEF BURGER

\$25

Beef patty, crispy bacon, house pickles, burger cheese, tomato relish, house burger mayo & mixed leaves in a toasted bun with onion rings & chips (GFO)

DOUBLE IT - Extra beef patty & bacon +7

CRISPY CHICKEN BURGER

\$25

Crispy chicken, cheese, house pickles, aioli & greens in a toasted bun with chips

ADD avocado +4 / bacon +3 / tomato +2

MUSHROOM BURGER

\$25

Panko crumbed field mushroom with black sesame seeds, shallots, slaw, soy dressing, sriracha mayo in a toasted bun with chips (V) ADD haloumi +4 / avocado +3

BACON EGG HASH BURGER

\$17

Crispy bacon, fried free range egg, hash brown, cheese, house relish, aioli & spinach on a toasted bun (GFO)

ADD chips on side +4 / avocado +4

HALOUMI AVO BURGER

\$19

Grilled haloumi, smashed avocado, tomato, green goddess dressing, aioli, & spinach on a toasted bun (GFO/V)

ADD chips on side +4 / bacon +3

BOWLS

FALAFEL BUDDHA BOWL

\$25

Carrot, chickpea & herb house falafels, beetroot hummus, herbed couscous, pickled red cabbage, grated carrot, pickled red onion, salted edamame beans, mixed leaves & green goddess dressing (GF/VG)

ADD haloumi +5 / avocado +4

CHICKEN KATSU BOWL

\$26

Crispy chicken, pickled ginger & red cabbage, carrot, spring onion, edamame beans, cherry tomatoes, sesame seeds on greens with katsu sauce & kewpie

BEEF BRISKET BOWL

\$27

Slow cooked beef brisket, corn chips, paprika hummus, corn kernels, grated carrot, black beans, shredded cheese, fresh greens, spring onions & tomato salsa

ADD avocado +4 / haloumi +5

SEAFOOD

BATTERED FISH

\$22

Battered flathead fillets, chips & slaw with an Asian soy dressing, house tartare & lemon

SALT & PEPPER SQUID

\$24

Lightly dusted squid, chips & slaw with an Asian soy dressing, aioli & lemon (GF)

SEAFOOD PLATE

\$32

Battered flathead fillets, lightly dusted salt & pepper squid, chips & slaw with an Asian soy dressing, house tartare & lemon

CHIPS

CUP Chips (GF)
BOWL Chips (GF)

\$6 \$9 \$13

SWEET POTATO FRIES with aioli (GF)

ADD tomato sauce / aioli / sweet chilli \$1

KIDS

NUGGETS

\$12

Tempura battered chicken nuggets, chips & tomato sauce

FISH

\$12

Battered fish, chips & tomato sauce

SQUID

\$14

Salt & pepper squid, chips & tomato sauce (GF)

CHEESEBURGER

\$15

Beef patty, cheese & tomato sauce on a toasted bun with chips (GFO)

MINI FALAFEL BUDDHA BOWL

\$17

Carrot, chickpea & herb house falafel, beetroot hummus, herbed couscous, pickled red cabbage, grated carrot, pickled red onion, salted edamame beans, mixed leaves & avocado goddess dressing (GF/VG)

GF Gluten Free / GFO Gluten Free Option / VG Vegan VGO Vegan Option / V Vegetarian 15% Surcharge on public holidays

OPEN 6.30AM – 4PM DAILY KITCHEN HOURS 7.30AM – 3PM P. 8552 8818 / 1 Esplanade VICTOR HARBOR

LUNCH MENU 11AM - 3PM

SMOOTHIES \$9

GREEN GOODNESS

Spinach, cucumber, pineapple & apple with chia seeds (GF/VG/DF)

BOSS BEETS

Beetroot, carrot, ginger, lemon & apple (GF/VG/DF)

TRIPLE BERRY KIWI

Strawberries, blueberries, raspberries, kiwi fruit & orange (GF/VG/DF)

MANGO PEACH COCONUT

Mango, peach, coconut milk, frozen yoghurt, pinches of turmeric, ginger & cinnamon with toasted coconut chips (GF)

SMOOTH BANANA

Banana, honey, frozen yoghurt, oats, pinch of nutmeg & Fleurieu whole milk

MILKSHAKES

SMALL - \$7.5

LARGE -\$8.5

Vanilla / Chocolate / Strawberry Caramel / Banana / Lime



IIAM - 3	PM		
COFFEE			
	CUP	MUG	
Cappuccino	\$5.2	\$6.2	
Flat White	\$5.2	\$6.2	
Long Black	\$5.2	\$6.2	
Latte	\$5.2	\$6.2	
Piccolo	\$4.8		
Macchiato	\$4.8		
Espresso	\$4	\$5	
Dirty Chai Latte	\$6.5	\$7.5	
Mocha	\$6.5	\$7.5	
NON-COFFEE			
	CUP	MUG	
Chai Latte	\$5.5	\$6.5	
Matcha Latte	\$5.5	\$6.5	
Hot Chocolate	\$5.5	\$6.5	
White Hot Chocolate	\$5.5	\$6.5	
Nutella Hot Chocolate	\$5.5	\$6.5	
Baby chino	\$2.5		
Puppy chino	\$3.5		
ICED			
Iced Long Black		\$6.5	
Iced Latte		\$7	
Iced Coffee - cream & ice cream \$8		\$8	
Iced Chai - cream & ice		\$8	
		ΨΟ	
Iced Mocha - cream & i	ce cream	\$8	
TEA			
English Breakfast		\$5	
Earl Grey		\$5	
Green tea	\$5		
Peppermint	\$5		
Lemongrass & ginger		\$5	
Chai tea		\$5	
ALTERNATIVES			
Extra coffee shot		\$1	
Soy milk		\$1	
Almond milk		\$1	
Lactose free milk		\$1	
			

vanilla / caramel / hazelnut

\$1 \$1

Oat milk

Syrup shot