

WILDERNIS

CAFE + BAR

WILDERNIS ACAI BOWL \$15

House blended acai, banana, blueberries & coconut water with seasonal fruit & home-made granola (V) (GF)

BACON & EGGS \$14

Crispy bacon, eggs your way served on sourdough

BREAKFAST BURGER \$16

Bacon, fried egg, hash browns, spinach, house tomato relish and sriracha hollandaise sauce served on a brioche bun (VO)

FRENCH BENNY \$21

Toasted croissant with bacon, poached eggs, avocado, spinach & sriracha hollandaise (VO)

BREAKFAST BRUSCHETTA \$19

Sourdough bread topped with basil pesto, cherry tomatoes, balsamic infused red onion, avocado, two poached eggs and Danish feta (VO)

WOODSMAN \$19

Scrambled eggs topped with mushrooms, thyme, feta & truffle oil served on sourdough bread (VG)

ESCOBAR \$19

Bacon, egg, mozzarella, mushrooms, spinach, hash browns sweet chilli sauce and aioli wrapped in a toasted tortilla (VO)

LEBANESE EGGS \$20

Spiced Lamb mince with dukkah, sumac, toasted seeds, feta, poached eggs & sourdough

HASH STACK \$19

Crispy house-made hash, sautéed greens, avocado, poached eggs, feta, lemon oil & soft herbs topped with a hollandaise swirl (VO)

SWEET POTATO & KALE FRITTERS \$20

House - made fritters with greens, bacon, tomato relish, feta, avocado and dukkah (VO)

NOURISH BOWL \$20

Quinoa, greens, peas, pesto, avocado, poached eggs, haloumi, herbs, red onion & seeds topped with beetroot hummus and vinaigrette (VO) (GF)

BLACKFOREST PANCAKES \$20

Housemade pancakes with boozy cherries, chocolate sauce, vanilla ice cream topped with maple syrup & honeycomb (VG)

SIDES

+AIOLI, SRIRACHA HOLLANDAISE, RELISH, HOUSE HOT SAUCE, HASH BROWNS \$2

+ TOMATO, SPINACH, MUSHROOMS, FETA, TOAST \$4

+BACON, EGGS, CHORIZO, CHICKEN, SALMON, HALLOUMI, AVOCADO \$5

+BOWL OF CHIPS \$8

VG - VEGETARIAN V- VEGAN
VO- VEGIE OPTION GF - GLUTEN FREE



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LUNCH FROM 10AM

BEEF BURGER \$19

Angus beef patty served on a brioche bun with tomato, beetroot, lettuce, onion rings, aioli, pickle & cheese served with chips

CHICKEN BURGER \$19

Karaage chicken served on a brioche bun with slaw, chilli aioli served with chips

FISH BURGER \$20

Crispy Flathead, lettuce, kimchi & sweet chilli aioli served on a brioche bun with chips

KOREAN CHICKEN BAO \$19

Fried Chicken with coriander, slaw, peanuts, chilli topped with gochujang sauce (2)

BRISKET BURRITO \$22

Beef Brisket, slaw, cheese, spinach, sriracha aioli wrapped up and served with chips

BUDDAH BOWL \$20

Sweet potato & chickpea falafels, greens, avocado, sauerkraut, green tea noodles & crispy tofu topped with tomato relish (VG)

SALMON BOWL \$22

Atlantic Salmon, quinoa, greens, avocado, mixed seeds & feta topped with lemon oil & vinaigrette

SIDES

+AIOLI, SRIRACHA HOLLANDAISE, RELISH, HOUSE HOT SAUCE, HASH BROWNS \$2

+ TOMATO, SPINACH, MUSHROOMS, FETA, TOAST \$4

+BACON, EGGS, CHORIZO, CHICKEN, SALMON, HALLOUMI, AVOCADO \$5

+BOWL OF CHIPS \$8

VG -VEGETARIAN V- VEGAN
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KIDS \$10 EACH

BACON & EGGS

Crispy bacon, eggs your way & toast

PANCAKES & ICE CREAM

2 Blackforest pancakes served with ice-cream, maple syrup

HAM & CHEESE CROISSANT

AVOCADO ON SOURDOUGH

BEEF CHEESEBURGER & CHIPS

WILDERNIS

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WILDERNIS BREWS

LOCALE 143



STORY BLEND

With delicious notes of caramel, dark chocolate & hazelnut. This blend is full bodied with a perfectly balanced finish. One for the coffee connoisseur.

ESPRESSO	\$3.5
DOUBLE ESPRESSO	\$4.0
LONG BLACK	\$4.0
SHORT MACCHIATO	\$3.5
LONG MACCHIATO	\$4.0
BABYCHINO	\$2.0
LARGE	+\$0.50

SPICED CHAI LATTE **\$4.5**

Our spiced chai is crafted with 8 different spices from all over the world. Embracing flavours of this traditional Indian spice delicacy

TURMERIC LATTE **\$4.5**

Our delicious turmeric latte is flavoured with organic turmeric, cinnamon, black pepper, ginger & raw honey

EXTRAS **\$0.5**

Decaf, Extra Shot, Almond Breeze Milk, Bonsoy Milk, Milk Lab Coconut Milk, Lactose Free Milk

TEA **\$4.5**

ENGLISH BREAKFAST

EARL GREY

CHAMOMILE BLOSSOM

LEMONGRASS & GINGER

MALABAR CHAI

HONEYDEW GREEN

PEPPERMINT

+\$0.5 for a side of milk

COLD BEVERAGES

ICED COFFEE	\$7.5
ICED MOCHA	\$8.0
ICED CHOCOLATE	\$7.5
ICED LATTE	\$5.5
MILKSHAKE	\$5.5

Chocolate, strawberry, vanilla, caramel or lime

SMOOTHIES **\$9**

ACAI SMOOTHIE

Acai, banana, blueberries, coconut water & chia seeds

PINA COLADA

Pineapple, mango, passionfruit, coconut water & coconut yogurt

MONKEY MADNESS

Banana, cinnamon, honey, milk & ice cream

STRAWBERRY FIELDS

Strawberry, pineapple, apple juice & mint

PINK PANTHER

Mango, strawberry, coconut milk, coconut yogurt & dragonfruit

FRESH JUICES **\$8**

DR. DETOX

Apple, carrot, beetroot, lemon & ginger

GREEN MACHINE

Apple, cucumber, lemon, celery and spinach

HANGOVER HARRY

Apple, pineapple, lime and ginger

ORANGE JUICE

Freshly squeezed orange juice

MYO JUICE

Choose up to 4 - Celery, beetroot, lime, orange, pineapple, cucumber, ginger or apple