Breakfast (all day) No Substitutions

1.	Toast (V, Vg Option,	GFO)		\$6.5
			ed sourdough, raisin toast, Tu Strawberry, Jam or Honey	ırkish bread with
2.	Bacon & Eggs (GFO)			\$17
	Streaky bacon & two eg	ggs (your way) on to	asted white sourdough	
3.	Daisys Cheesy Baco	n And Egg Roll (G	-0)	\$13
	Streaky bacon, fried eg Tomato, or BBQ sauce	g, melted cheddar c	neese on a milk bun with a ch	oice of Aioli,
4.	Double Stack Corn F	ritters		\$20
	Two corn fritters sever relish and one poached		spinach topped with smashe	d avocado, tomato
5.	Smashed Avocado (V ,GFO)		\$15
	Avocado served on a sl sunflower seeds and Cl		ough with fetta topped with r	nixed nuts (pepita,
	Add Cherry tomatoes a	nd Balsamic glaze +	<u>\$4 Ac</u>	ld egg + \$3.50
6.	Eggs Benedict (GFO			\$22
	Two poached eggs on t sauce, cracked pepper		ough topped with sauteed spi	nach, hollandaise
	Streaky Bacon,Haloumi orSalmon			
7.	Daisys Big Breakfast			\$25
	Two eggs (your way), s hash brown, Spinach &	•	ooms, roasted tomatoes, Leb lough	oanese sausage,
8.	Vegetarian Breakfas	it (V, GFO)		\$25
	Two eggs (your way), n toasted seeded sourdo		tomatoes, spinach, hash brov	vn, halloumi &
9.	Mediterranean Brea	kfast		\$26
			d cucumbers, Lebanese Sausa es & toasted Lebanese bread	age, halloumi, baba
	V=Vegetarian	GF=Gluten Free	GFO= Gluten Free Option	VG=Vegan

Breakfast (all day) No Substitutions (continue)

10. <u>Omelettes</u>	<u>\$25</u>
 Spicy Prawn Omelette - Egg Omelette with prawns, oregano, fetta, tomato, spring onion and a sprinkle of chilli served with a slice of white sourdough toa Daisys Omelette - Egg Omelette with ham, cheese, mushrooms, tomato and spinach served with a slice of white sourdough toast 	ist
11.Chilli Eggs	<u>\$18</u>
Two scrambled eggs and sautéed mushrooms served on a toasted seeded sourdough drizzle of chilli oil	with a
12.Acai Bowl (V) (GFO- No Granola)	<u>\$18</u>
Blended acai, topped with toasted coconut, almond and pepita seeds, granola & seas Add: Peanut butter, Nutella, Honey, or Extra Fruit (Extra Charge)	sonal fruit.
13. <u>Coconut Yogurt Bowl (VG) (GFO- No Granola)</u>	<u>\$18</u>
Coconut yogurt, granola, seasonal fruit topped with coconut chips	
14. <u>Plain Summer Hotcake (V)</u>	<u>\$16</u>
Buttermilk summer hotcake Severed with maple syrup and butter	
Add Streaky Bacon + \$6.5 Add Ice Cream + \$3.0 Add Nutella + \$4.0	<u>)</u>
15.Mixed Berry Summer Hotcake (V)	<u>\$20</u>

Buttermilk Summer hotcake served with seasonal Fruit, maple syrup, mix berries compote, ice cream

Extras

Peanut butter, Honey, Nutella, Strawberry Jam	\$2.5
Granola, Slice of Toast, Cheese, Maple Syrup	\$3.0
Eggs (1), Wilted Spinach, Extra fruit, Hollandaise	\$3.5
Hash Brown (2), Feta	\$5.5
Streaky Bacon, Haloumi, Mushrooms, Avocado, Lebanese sausage	\$6.5
Grilled Sous Vide Chicken	\$7.0
Smoked Salmon (3 slices), Steak Fillet	\$8.0

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Lunch (all day) No Substitutions

1.	Daisys Smashed Double Beef Burger	<u>\$20</u>
	Smashed Double Beef patty, cheddar cheese, lettuce, tomato, daisy's special sauce (Combination of mayo, mustard, tomato sauce and vinegar) on a milk bun with a side	of Chips
	Add onion rings + \$2Add Grilled Pineapple + \$2.5Add Bacon + \$3.5	
2.	Chicken Schnitzel Burger	<u>\$20</u>
	Chicken breast schnitzel, melted cheddar cheese, fresh lettuce & tomato with aioli sa Turkish bread with a side of chips	uce on
3.	Steak sandwich	<u>\$22</u>
	Prime rib scotch fillet, tomato, lettuce, melted cheddar cheese, roasted onion with da special sauce (Combination of mayo, mustard, tomato sauce and vinegar) on toasted bread with a side of chips	-
	Add onion rings + \$2Add Grilled Pineapple + \$2.5Add Bacon + \$3.5	
4.	Peri Peri Chicken burger	<u>\$20</u>
	Grilled Chicken tender seasoned with spicy peri peri sauce with fresh lettuce, tomato Swiss cheese with a side of chips.	and
	Add Grilled Pineapple + \$2.5 Add Bacon + \$3.5	
5.	Boscaiola Pasta	<u>\$18</u>
	Pasta cooked with sautéed onions, garlic, bacon and mushrooms cooked in fresh crea	am
	Add chicken+ \$5	
6.	Spicy Prawn Pasta	<u>\$26</u>
	Pasta and Prawns cooked in a homemade cherry tomato-based sauce with chilli and a topped with parsley	garlic.
7.	Beer Battered Barramundi	<u>\$20</u>
	Deep fried house made beer battered Barramundi served with Tatar sauce and a side chips and salad	of

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8.	Chicken Schnitzel	Page 4 of 7 \$18
	Chicken breast schnitzel served with gravy and a side of chips and salad	
	Add Boscaiola + \$5	
9.	Fish Tacos with Habanero Salsa	<u>\$20</u>
	Serving of 3 beer battered Barramundi with fresh habanero salsa	
10	.Satay Chicken and Vegies	<u>\$18</u>
	Grilled marinated chicken tenderloins with homemade peanut satay sauce, sev	ered with a

side of rice

Salad

See front display fridge for our selection of fresh salads

Sandwich

1.	Healthy Chicken Sandwich	\$14.9
	Sous Vide (poached) chicken, spinach, tomato, and Swiss cheese with a garlic aioli sat toasted Turkish bread	uce on
2.	Breakfast Wrap	\$14.9
	Cheesy Scrambled egg, streaky bacon, spinach, and tomato chutney	
3.	Rueben Sandwich	\$14.9
	Corn Beef, Swiss cheese, sauerkraut, and Russian Sauce on toasted seeded sourdoug	h
4.	Chicken Ceaser wrap	\$14.9
	Chicken Schnitzel, bacon, lettuce, parmesan cheese and Caesar dressing	
5.	Halloumi Wrap (V)	\$14.9

Grilled haloumi, lettuce, tomato, onion, grilled mushroom, and aioli sauce

Snacks

1.	Loaded Fries		\$17.0
	Fries topped with melted cheddar & crispy bacon bits, BBQ Sa onion.	auce and fresh	spring
2.	Sweet Potato Fries		\$15.0
	Sweet potato fries served with aioli		
3.	Nuggets And Chips		\$12.0
	Chicken nuggets & chips served with tomato sauce		
4.	Rustic Chips		\$10.0
5.	Onion Rings		<u>\$8.0</u>
6.	Croissant		
	Plain	\$8.0	
	Cheese	\$9.0	
	Cheese & Tomato	\$9.5	
	Ham & Tomato	\$10.0	
	Ham & Cheese	\$10.0	
	Ham, Cheese & Tomato	\$10.0	
7.	Toasties		
	Cheese	\$8.0	
	Cheese & Tomato	\$8.5	
	Ham & Tomato	\$9.5	
	Ham & Cheese	\$9.5	
	Ham, Cheese & Tomato	\$9.5	
8.	Pies and Rolls Mince Beef, Steak Beef, Pepper Beef, Curry Mince Beef, Mushroom Beef, Cheese Bacon & Beef, Chicken & Vegetable Sausage Roll, Spinach and Feta (see pie warmer at front for availability)	\$8.0	

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Coffee

	Small	Large
Babyccino	3.0	
Short Black (Espresso)	4.0	
Long Black (Americano)	4.0	4.7
Piccolo Latte	4.2	
Macchiato	4.2	
Cappuccino	4.5	5.2
Latte	4.5	5.2
Flat White	4.5	5.2
Chai Latte	4.5	5.2
Dirty Chai Latte	4.7	5.4
Mocha	4.7	5.4
Hot Chocolate (Nutella)	4.7	5.4
Puppuccino (Whipped cream)	3.5	
Extras		
Extra shot, Decaf, Syrups (vanilla, caram hazelnut, honey)	el,	0.7
Soy, Almond, Oat, Lactose Free Milk		1.0

Теа

	all	5.0
English Breakfast		
Earl Grey		
Chamomile		
Jasmine		
Peppermint		
Green		
Chai		
Lemon Grass & Ginger		

Cold Brew Coffee

Dine In	6.0
Takeaway	9.0

Cold Drinks

Juice

Juice	
Freshly Squeezed Orange Juice	9.0
Daisy's Crush – OJ blended with berries	10.0
Jumpstart Crush – OJ blended with spinach & mint	10.0
Frappés All frappes are blended with vanilla ice cream, ice & topped with whipped cream	
Coffee or Chocolate or Caramel or Strawberry	10.0
Mocha	10.5
TimTam	11.0
Smoothies	
Milk Based – Banana or Strawberry or Mango or Matcha Green or Berry Delicious – Mixed berries	10.0
Water Based – Tropical or Watermelon or Lychee Crush or Lemon, Lime and Mint or Revitalized Green. Acia Smoothie (+\$2)	10.0
Monkey Magic – Banana and peanut butter	11.0
Banana Berry Delight – Banana, berries and cinnamon	10.5

Milkshakes	9.0
Strawberry, Vanilla, Chocolate, Banana, Caramel, Nutella	
Kids Milkshakes	8.0
Thickshakes	12.0
THICKSTICKES	12.0
Strawberry, Vanilla, Chocolate, Banana,	
Caramel, Nutella	
Iced	
Long Black	7.0
Latte, Long Black, Mocha, Chai Latte, Dirty Chai	8.0
Add Protein Powder	4.0

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