

Hot
Drinks

	M V
Long Espresso	4.90 5.90
Cappuccino	4.90 5.90
Flat White	4.90 5.90
Chai Latte	4.90 5.90
Hot Chocolate	4.90 5.90
Latte	4.90 5.90
Mocha	5.10 6.10
Espresso	4.70 5.20
Piccolo	4.70 5.20
Macchiato	4.70 5.20

Extras

+ Mug	0.50 0.50
+ Extra Shot	0.50 0.50
+ Decaf	0.70 0.70
+ Soy Milk	0.70 0.70
+ Almond Milk	0.70 0.70
+ Oat Milk	0.70 0.70
+ Lactose Free Milk	0.70 0.70
+ Caramel Syrup	1.00 1.00
+ Hazelnut Syrup	1.00 1.00
+ Vanilla Syrup	1.00 1.00

Tea
Leaves

English Breakfast	4.20 5.20
Earl Grey	4.20 5.20
Peppermint	4.20 5.20
Green Tea	4.20 5.20
Chamomile	4.20 5.20
Lemon & Ginger	4.20 5.20
Darjeeling	4.20 5.20

Cold
Drinks

600ml Cool Ridge Spring Water	4.00 4.40
600ml Cool Ridge Sparkling Water	4.00 4.40
Iced Chocolate	8.00 8.80
Iced Coffee	8.00 8.80
Affogato	8.00 8.80

Smoothies

	M V
Bahama Smoothie Mango, Passionfruit, Pineapple, Banana	12.00 14.00
Evergreen Smoothie Kiwi, Kale, Mango, Pineapple	12.00 14.00
Strawberry Kiss Smoothie Strawberry, Banana, Dragonfruit, Dates	12.00 14.00
Power Protein Smoothie Banana, Oats, Dates, Coconut, Pea Protein	12.00 14.00

Frappés

Belgian Caramel & Coffee Frappé	12.00 14.00
Matcha Frappé	12.00 14.00

Milkshakes

Chocolate	7.50 8.50
Strawberry	7.50 8.50
Caramel	7.50 8.50
Vanilla	7.50 8.50
+ Make it a thickshake	1.00 1.50
Banana & Belgian Caramel	12.00 14.00
Belgian Dark Chocolate & Coconut	12.00 14.00
Strawberry & Belgian White Chocolate	12.00 14.00

gather

CAFÉ MENU

THE GRID

View menu and
specials here



Breakfast

Available until 11:00am

M|V

Granola Bowl

Vanilla coconut yogurt, wild berries, toasted shaved coconut, granola, maple syrup **VG**

17|19

Smashed Avo and Minted Green Peas

Served on soy and linseed toast topped with popped wild rice, goats cheese, heirloom tomato, pickled radish and pea shoots **V**

19|21

Eggs Benedict

Two poached eggs, served on sourdough topped with chive hollandaise sauce. Choice of bacon or smoked salmon **GFO, A**

22|24

Big Breakfast

Two eggs cooked to your liking, bacon, chorizo, hash brown, grilled tomato, mushrooms and sourdough toast

23|25

Vegan Breakfast

Sautéed spinach, falafel, roasted baby beets, confit tomato, grilled portobello mushroom, sliced avocado served with toasted sourdough **VG, GFO**

22|24

Breakfast Burger

Smoked salmon, soft scrambled eggs, chive sautéed spinach, sriracha aioli served on a milk bun **GFO, A**

17|19

Bacon and Egg Roll

Egg, bacon, cheese and tomato chutney **GFO**

14|16

Egg and Mushroom on Toast

Portobello and Swiss brown, crème fraîche scrambled egg, chives on toasted sourdough **GFO, V**

18|20

Between Breads

Chicken Katsu Sando

Crumbed schnitzel, ginger and dashi shallots, fresh cucumber, cabbage, yuzu mayonnaise, tonkatsu, shichimi seasoning on soft white Turkish **GFO**

19|21

Fish Tacos

Soft tortillas with tempura fish, charred corn, avocado salsa and sriracha aioli **M**

18|20

Pork Cubano Sandwich

Barbequed pulled pork, Swiss cheese, dill pickles and seeded mustard mayonnaise **GFO**

19|21

Marinated Chicken Roll

Marinated and grilled chicken souvlaki served on souvlaki bread with tabouli, onion, tomato and garlic sauce **GFO**

19|21

Classic Cheeseburger

Beef pattie, lettuce, tomato, cheese and tomato sauce, served with chips **GFO**

21|23

Savoury Tarts & Frittatas

With salad

Breakfast Bacon & Egg Tart

Tomato, bacon and egg with diced onion, tasty cheese in a shortcrust pastry shell

17|19

Sweet Potato, Pumpkin, Spinach & Fetta Frittata

A wholesome blend of sweet potato and pumpkin chunks, oven-roasted with Spanish onion and herbs, combined with red peppers, baby spinach and crumbled fetta **GF, V**

19|21

Spinach & Fetta Frittata

Spinach, silverbeet and sautéed onion, with a creamy blend of cheeses, topped with crumbed fetta **GF, V**

19|21

Classic Favourites

M|V

Junior Schnitzel 150grams

Served with fries, house salad and gravy

20|22

Junior Parmigiana

Chicken schnitzel topped with Napoli sauce and mozzarella cheese

+5|6

Battered Flathead Fillets

Served with fries, house salad and tartare sauce **M**

24|26

Bangers and Mash

Creamy mash potato, green peas, caramelised onion and red wine gravy **GF**

19|21

Fish Mornay

Coated Hoki fish in four cheese mornay served with green vegetables **I**

19|21

Market Fish

Grilled fish of the day, served with chips and salad **GF, M**

19|21

From The Garden

Mediterranean Bowl

Smoked labneh, za’atar roasted cauliflower, pickled beetroot, smoked almonds, fregola, cucumber and cherry tomato with toasted pitta **GFO**

20|22

Roast Vegetable Salad

Roasted sweet potato, baby beetroot, cherry tomato, spinach, toasted chickpeas, sliced Spanish onions, fetta with sesame honey dressing **V, GF**

21|23

Poke Bowl

Warm black rice salad with cabbage, edamame, coriander and shallots dressed with wasabi and yuzu soy, kimchi mayonnaise, pickled daikon, sesame, crunchy rice crisp **V**

21|23

Caesar Salad

Baby cos lettuce, garlic croutons, soft boiled egg, crispy bacon, Caesar dressing and shaved Grana Padano

21|23

Optional Salad Add Ons

Poached chicken **GF**

Smoked salmon **GF, A**

Chilled king prawns (4) **GF, I**

+7|8

+10|11

+12|14

Savoury Rolls

Lean Beef Gourmet Roll

Lean beef mince seasoned with herbs and spices, combined with our Napolitana sauce, wrapped in golden puff pastry and topped with sesame seeds

9.5|10.5

Roast Pumpkin & Ricotta Roll

Oven-roasted pumpkin combined with ricotta, fetta, cottage and tasty cheese, herbs and spices, wrapped in golden puff pastry **V**

9.5|10.5

Spinach & Fetta Roll

Spinach and silverbeet mixed in a creamy blend of crumbed fetta, onion and spices wrapped in golden puff pastry and topped with poppy seeds **V**

9.5|10.5

Optional Add Ons

Chips or salad

+5|6

Something to Snack

M|V

Panko Prawns

With crunchy fries and spicy Thai mango sauce **I**

18|21

Mushroom & Leek Arancini

Served with aioli, cress and shaved parmesan **V**

17|19

Tuscan Crunchy Fries

Served with choice of sauce **GF**

9|11

Karaage Chicken

Japanese-style fried chicken pieces served with mayonnaise and fries

17|19

Crumbed Mozzarella Sticks

Mozzarella cheese encased in a seasoned breaded coating, served with tomato relish **V**

17|19

Beef Burrito Spring Roll

Mince beef seasoned with a flavoursome Mexican spice, cheese and beans encased in crispy spring roll pastry

19|21

Thai-style Green Curry Prawn Spring Roll

Traditional Thai green curry prawn wrapped inside a golden spring roll pastry **I**

19|21

Lasagne Bites

Each bite features layers of rich pasta, savoury meat, béchamel sauce and cheese

19|21

Seasoned Wedges

Crispy potato wedges served with sour cream and sweet chilli sauce **V**

14|16

Filo Pastries

Served with dressed house salad

Butter Chicken Filo

Succulent chicken cooked in a creamy, vibrant tomato and aromatic spiced sauce in golden filo pastry

19|21

Rosemary Lamb Filo

Tender chunks of seasoned lamb in a rich rosemary and herb gravy enfolded in filo pastry

19|21

Creamy Chicken and Camembert Filo

Chicken tenderloin enfolded in a creamy Camembert sauce, with chopped onion and shallots wrapped in filo pastry

19|21

Curry Filo

Garam Masala inspired curry with sweet potato, ginger, carrot, chickpeas, coconut cream, turmeric, cumin and white pepper, enfolded in turmeric glazed filo pastry **VG, DF**

19|21

Deli Counter

Our deli has daily specials, a selection of salads, homemade meals, paninis and sandwiches

PRICES = MEMBERS | VISITORS

GF = GLUTEN FREE GFO = GLUTEN FREE OPTION DF = DAIRY FREE
V = VEGETARIAN VG = VEGAN

Some dishes may contain traces of nuts

SEAFOOD ORIGIN: A = AUSTRALIA I = IMPORTED M = MIXED