# THE WATERBOY CAFE

# PHILLIP ISLAND

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# THE waterboy CAFE

**PLEASE ORDER AND PAY AT COUNTER**

## ALL DAY BREAKFAST

**TOAST & PRESERVES (V) (GFO)** 6.5
Your choice of sourdough or fruit toast with butter
***Fruit Toast*** +1.5
*Peanut butter, Jam or Marmalade* +0.5

**BANANA BREAD** 9.5
House made banana bread

**TOASTED MUESLI** 16.5
House made with seasonal fruit compote and Greek yoghurt

**BIRCHER MUESLI** 18.5
Oats and bran with apple, toasted almonds, currants, cinnamon syrup, berry compote & sweet Greek yoghurt

**BELGIAN WATERBOY WAFFLES (V)** 24
With berry compote, Canadian maple syrup, whipped vanilla mascarpone and toasted shaved coconut
*Add ice cream* +2.5

**BACON & EGG TURKISH ROLL** 18
Fried eggs, bacon, Swiss cheese and tomato relish

**FREE RANGE EGGS ON TOAST (GFO)** 13.5
Poached or fried & served on sourdough
*Add Scramble* +2

**EGGS BENEDICT** 19.5
Poached eggs on English muffin with leg ham and house made hollandaise

**CHILLI & CHIVE SCRAMBLE** 24
Toasted sourdough with creamy chive scrambled eggs, grated parmesan, finished with pomegranate molasses

**SMASHED AVOCADO (V)** 19.5
Avocado and fetta on sourdough toast with charred corn and tomato salsa
*Add an Egg* +4

**SMOKED SALMON & POTATO ROSTI (GF)** 24
House made potato rosti served with Tasmanian smoked salmon, fresh cucumber ribbons and creamy labneh

**HOUSEMADE HARISSA BEANS (V)** 23
Red beans and bolotti beans in a smoky tomato sauce with sourdough toast

**MUSHROOM BRUSCHETTA** 25
Sauteed mushrooms with thyme on sourdough toast with crumbled fetta, poached eggs and crispy herbs

**EGYPTIAN EGGS** 23
Poached eggs on wild roquette with dukkah, house made beetroot relish, and pomegranate molasses on toasted sourdough

**V = VEGETARIAN**
**GF = GLUTEN FREE GFO = GLUTEN FREE OPTION**

## LUNCH FROM 11AM

**RUEBEN SANDWICH** 26
House pickled corned beef, Swiss cheese, sauerkraut, Russian dressing on toasted sourdough with chips

**ASIAN CHICKEN BURGER** 26
Chicken patties with lemongrass and ginger on brioche with Asian slaw, coriander, with toasted peanuts and chips

**BAO BUNS** 24
Slow braised pork, house made kimchi slaw, pickled carrot and toasted peanuts

**WARM VEGETABLE FRITTATA (V) (GF)** 18
Baked seasonal vegetables with a side of salad greens and tomato relish

**GRILLED CHICKEN & RICE NOODLE SALAD (GF)** 25
Chicken rice noodles, cabbage, pickled carrot, fresh herbs, toasted peanuts and chilli lime dressing

**VEGGIE TOASTIE (V)** 26
Roasted capsicum, grilled zucchini, pesto and mozzarella served with chips

**SALT & PEPPER SQUID** 26
Lightly fried squid, seasoned with lemon pepper, served with garden salad and chips

**SWEET POTATO SALAD (GF)** 24
Honey roasted sweet potato with quinoa, fetta, red onion, toasted walnuts, roquette and Dijon mustard dressing

**CHIPS & TOMATO SAUCE** 8
*Add Aioli* +2

## KIDS MENU (UNDER 12)

**FRIED EGG ON TOAST** 7

**HAM AND CHEESE TOASTIE** 11.5
*Add Tomato* +1

**PANKO HOUSE CRUMBED CHICKEN & CHIPS** 11.5

**WAFFLE WITH MAPLE SYRUP** 8.5
*Add ice cream* +2.5

## COFFEE - TEA - HOT DRINKS

**FIVE SENSES COFFEE** REG 5 LRG 6

**HOT CHOCOLATE** REG 5 LRG 6

**MATCHA LATTE** REG 5 LRG 6

**POT OF TEA** 5.5
English Breakfast, Earl Grey, Green Tea, Lemongrass & Ginger, Peppermint

**HAND MADE POT OF PRANA CHAI** REG 6 LRG 7
Choose from Original or Tumeric blend

**YOUR CHOICE OF MILK**
*Bonsoy, Oat, Almond, Lactose Free, Tiger Nut Milk* +0.5
*Decaf Coffee* +0.5

**SYRUP**
*Vanilla, Hazelnut, Caramel* +1

## SOMETHING COLD

**SMOOTHIES** 9.5
Refer to menu board

**MILKSHAKES** REG 6.5 KIDS 4.5
Chocolate, Vanilla, Strawberry, Caramel

**ICED DRINKS** FROM 7
Iced Coffee, Iced Latte, Iced Chocolate, Iced Long Black, Iced Matcha, Iced Mocha

**COLD DRINKS** FROM 4.5
Refer to the fridge

**ALCOHOL - BEER & WINE** FROM 9
Please ask our staff for our seasonal selection

## EXTRAS

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|---|---|---|---|
| Pork & Leek Sausage | 5 | Hash Brown | 2.5 |
| Bacon | 5 | Hollandaise | 4 |
| Roasted Tomato | 3.5 | Extra Egg | 4 |
| Mushrooms | 5 | Scramble | 2 |
| Smoked Salmon | 6 | Halloumi | 5 |
| Avocado | 4.5 | Fetta | 3 |
| Aioli / Tomato Relish | 2 | Wilted Spinach | 4 |
| Extra Toast | 2.5 | | |

CARD SURCHARGES
15% surcharge applies on public holidays

MENU POLICY
Please note, we do not offer menu swaps or substitutions.

DIETARY & ALLERGY ADVICE
Please make us aware of any allergies or dietary requirements. Please note our kitchen does handle nuts, seafood, sesame, wheat flour, eggs, fungi and dairy. While we take care, the decision to eat rests with the diner.