

## HOT DRINKS

**Ristretto, Espresso, Piccolo, Macchiato** \$3.50  
Using our own "Erby blend".

**Latte, Flat white, Cappuccino** \$4  
Using our own "Erby blend".

**Mocha, Hot chocolate, Chai Latte** \$4.50  
Using grounded pleasures west african drinking chocolate, chai.

**TEA** \$4

**Silver Tip Tea by Pine Tea**  
English Breakfast, French Earl Grey, Punjabi Chai, Arabian Mint Turkish Apple, Caramel, Lemongrass, Hibiscus Blossom Organic Tea, Peppermint, China Green Sencha, Chamomile

## REFRESHMENTS

**Coffee Over Ice** \$4  
Our "Erby blend" espresso poured over ice water.

**Iced Coffee** \$6  
Using our "Erby blend", milk and homemade rum & raisin ice cream.

**Iced Chocolate** \$6.50  
Grounded pleasures chocolate, milk and homemade rum & raisin ice cream.

**Selection of Fruit Mocktails** \$6.50  
Pear & blueberry, mixed berries & star anise.  
Granny smith, ginger, lime, mint & lime cordial.  
Pink lady, sour cherries & watermelon.

## JUICES

**Homemade Rose Lemonade** \$6.50  
**Freshly Squeezed Orange Juice or Apple Juice** \$6  
**Pineapple, Tomato, Cranberry Juice, Ruby Red Grapefruit** \$5

## HEALTHY JUICES

**Refresh** \$10  
Carrot, apple, celery, ginger.

**Clean & Green** \$10  
Cucumber, green apple, pear, mint.

**Minty Matcha** \$10  
Mint, spinach, pineapple, apple, ginger and matcha.

## SMOOTHIES

**Blueberry Banana** \$8  
Banana, blueberry, natural yoghurt and honey.

**Nutella Berry** \$8  
Strawberry, nutella and skim milk, topped with wafer & chocolate shavings

**Tropical** \$8  
Mango, passion fruit, pineapple topped with lime.

**Add Protein Powder** \$3

**Sparkling Water, Still Water** \$5

## SOFT DRINKS

**Coke, Coke Zero, Sprite, Tonic Water, Ginger ale, Ginger beer, Blood Orange** \$5

## BREAKFAST STARTERS OPEN-12PM

<b>Grilled Sourdough (V)</b> (white or seeded) butter and choice of 1 condiment: jam, honey, vegemite, nutella, peanut butter.	\$7
<b>Smoothie Granola Bowl (V,GF)</b> Mango-banana smoothie, lychees, berries.	\$14
<b>Chai-Coconut Chia Pudding (V, GF, DF, Vegan)</b> Berries, bananas, pistachio, lime honey.	\$11
<b>2 Eggs Your Way (V)</b> (Poached, fried, scrambled) on grilled sourdough.	\$12
<b>Crushed Avocado on Poppyseed Bagel (V)</b> Tomato, Meredith goat cheese, pomegranate, pistachio, avocado oil, vincotto.	\$18
<b>Breakfast Burger (DF)</b> Bacon, fried egg, lettuce, tomato, crushed avocado, chipotle mayo.	\$14
<b>Breakfast in Bed (V)</b> Croissant, butter & jam, fruit & yogurt, boiled egg & soldiers and orange juice.	\$18

## ALL DAY BREAKFAST - OPEN-3PM

<b>Steak and Roasted Vegetable Omelet Skillet</b> Blue cheese, rocket, tomato, sourdough toast.	\$22
<b>Sausage Eggs Benedict (GF)</b> Polenta cakes, capsicum, lemon hollandaise, sun dried tomato pesto, chimichurri.	\$20
<b>Sautéed Mushroom and Kale (V, GF)</b> Hummus, Poached eggs, Meredith goat cheese, cashew dukkah.	\$18
<b>Emporium Brekky</b> 2 eggs your way on sourdough, bacon, smoked salmon, crushed avocado, tomato, hash brown, mushrooms.	\$23
<b>Banoffee, Cheese and Berries</b> Banana bread, Erbyblend coffee ganache, berries, cream cheese mousseline, sesame polvoron & raspberry powder.	\$16

## Extras All Served on The Side - OPEN-3PM

<b>Grilled Bacon</b>	\$5
<b>Meredith Goat Cheese</b>	\$6
<b>Sautéed Mushrooms</b>	\$4
<b>Smoked Salmon</b>	\$6
<b>Crushed Avocado</b>	\$4
<b>Roma Tomatoes</b>	\$4
<b>2 Eggs Poached / Fried / Scrambled</b>	\$4
<b>Hash Brown</b>	\$4

THE  
EMPORIUM

**LUNCH 12PM-3PM**

<b>Homemade Tagliatelle (V)</b> Cavolo nero pesto, tomato, mushrooms, ricotta cream, fried kale, almonds. <b>Add-ons:</b> spiced chicken thigh(\$6), garlic prawns(\$7), or crispy pancetta(\$5).	<b>\$19</b>
<b>Market Meat (GF)</b> Please ask your waiter for the meat of the day.	<b>Market Price</b>
<b>Market Fish</b> Please ask your waiter for the fish of the day.	<b>Market Price</b>
<b>Roasted Cauliflower and Spiced Chickpea Salad (V,GF)</b> Beetroot yogurt, tomato, watermelon radish, rhubarb, quinoa, kale, rocket, white balsamic dressing.	<b>\$18</b>

**BURGERS AND SANDWICHES (all served with chips) 12PM-3PM**

<b>Wagyu Beef Burger</b> Bacon, cheddar, lettuce, tomato, chipotle mayo, dijon mustard.	<b>\$19</b>
<b>Spiced Chicken Burger (DF)</b> Cos lettuce, tomato, jalapeño mayo, sun dried tomato pesto.	<b>\$18</b>
<b>Mediterranean LBT</b> Lamb short loin, bell peppers, tzatziki, spinach, vincotto, marinated olives.	<b>\$20</b>
<b>Smoked Wagyu Reuben</b> Swiss cheese, beetroot sauerkraut, chipotle mayo, dijon mustard, dill gherkins.	<b>\$18</b>
<b>Lobster and Kani Roll (DF)</b> Corn and celery slaw, baby gem lettuce, wasabi mayo, furikake, lemon slice.	<b>\$22</b>

**SIDES 12PM-3PM**

<b>Shoestring Fries (V)</b> Black garlic aioli, rosemary salt.	<b>\$8</b>
<b>Mixed Leaves Salad (V,GF, DF)</b> Tomato, cucumber, eschallot, white balsamic dressing.	<b>\$8</b>
<b>Roasted Dutch Carrots (V, GF)</b> Harissa-lemon butter, cashew dukkah.	<b>\$10</b>

THE  
EMPORIUM

**DESSERTS 12PM-3PM**

**Petit donuts with Emporium erbyblend coffee ganache** \$12

**Chocolate tart with dulce de leche** \$12

**Assorted Petits fours 3 pieces** \$10

**From the Bakery ( All Day)**

Check our display for today's pastries.

**Artisan Cheeses, crostinis, quince paste, muscatels, onion jam and fresh fruit** 1 cheese=\$9 2 cheeses=\$16 3 cheeses=\$24 4 cheeses=\$30

**KIDS MENU 12PM-3PM**

**Wagyu beef burger** \$16

Lettuce, tomato, cheese & chips

**Grilled steak** \$17

Green beans, butter & chips

**Baked fish** \$17

Cucumber salad, black garlic aioli & chips

**Chicken tenders** \$16

Mesclun salad, tomato sauce & chips

**Tagliatelle** \$16

Cheese sauce, crispy pancetta.

