

Selection of Noisette Pastries

Croissant, Pain au chocolate, Pain au raison \$5.5

Fresh baked Muffin (Sweet & Savoury) \$4.5

Sourdough toast

White, multigrain or fruit | whipped butter | strawberry jam | vegemite | peninsula honey | marmalade \$7

Granola

Tahini and orange scented granola | honey yoghurt | apple and berry compote (V+LG) \$14

B.L.T

Istra bacon | cos lettuce | local tomatoes | lilo relish | house mayo | Noisette bun \$14 | add a fried egg \$3

Smashed avocado

Multigrain toast | Main Ridge goat's feta | pumpkin jam | breakfast radishes \$17.5 (V) add a poached egg \$3

Brioche French toast

Grilled banana | sticky dates | local strawberries | vanilla crème \$18.5

Vego brekky

Cumin roasted carrot puree on Noisette multigrain toast | Main ridge halloumi | broccolini | crispy kale \$17 (V) add a poached egg \$3

Sweet potato and corn fritters

Avocado puree | Istra bacon | baby spinach salad \$18.5 (LG) add a poached egg \$3

Lilo brekkie

Two poached eggs on toasted sourdough | potato croquettes | Istra bacon | peperonata \$19.5

Eggs from happy chooks

Poached | fried | scrambled | boiled | toasted white or multigrain sourdough \$10.5 | scrambled \$2 extra

The Kiwi

Slow braised beef mince on Noisette sourdough toast | pine nuts | peas | fried egg \$18 add goats feta \$4

Boneo farm salad

Grilled zucchini | green peas | shaved fennel | shredded kale | cos lettuce | poached egg | polenta croutons (V+LG) \$18

The Jamaican bobsled burger

Jerk fried Chicken | crunchy slaw | grilled pineapple | habanero mayo | Noisette bun \$17 Add fries \$3

Falafel burger

Spiced carrot puree | cos lettuce | cucumber | beetroot yoghurt | chermoula | Noisette bun \$16.5 Add fries \$3 (V)



Breakfast | Brunch | Lunch

Seven Days 8am – 4pm

Kitchen closes 3pm

Extras

House chili sauce | tomato relish | pumpkin jam | gluten free bread \$1

Sautéed spinach & kale | peperonata | extra egg \$3

Seasonal mushrooms | potato croquettes | Istra bacon | grilled broccolini \$4

Avocado smash | smoked salmon | Main Ridge goat's feta or halloumi \$5

French fries aioli \$8

V = vegetarian LG = low gluten

Sorry we do not allow changes to any of the dishes; however the chefs can cater for genuine food intolerances & allergies only.

Coffee Supreme

South Blend (Brazil & Indonesia)	\$4
Chai latte (Spice)	\$4
Hot Chocolate	\$4
Extra Shot/strong	\$.5
Mugs	\$5
Prana Chai (fresh)	\$5
Iced Coffee, Iced Chocolate	\$6

Five Star Day Blend	
Seasonal coffee blend	
Espresso	\$3.5
Long Black	\$4

Pot of Tea	\$4.5
English Breakfast, Earl Grey, Sencha Green, Peppermint, Chamomile, Chai, Lemongrass & Ginger	

Fresh Juice

Orange Juice	\$6
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Cold Pressed Juice (see blackboard for flavour)	\$8.5
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Organic Bottled Juice	\$4.5
Cloudy Apple, Apple & Guava or Orange	

Fairtrade Organic Soft Drinks

Karma Cola, Lemmy, Gingerella	\$5
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Milkshakes

Chocolate, strawberry, banana, vanilla, caramel	\$6.5
Lime Spider	\$6.5

Green Smoothie -

Pineapple, banana, kale, mint & coconut water	\$8
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Berry Vanilla Smoothie -

Mixed berries, apple juice, yoghurt & vanilla	\$7
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Banana Smoothie -

Banana, yoghurt, ice cream, honey & milk	\$7
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Children Meals

Seasonal Fresh Fruit & Yoghurt \$8

Pancakes with fresh strawberries, ice cream & maple syrup \$10

Scrambled eggs on toast / **Boiled Egg** Happy Face toast soldiers \$9

Toastie Ham & Cheese \$7.5

Little chicken burger with fries \$10

Mince on toast (contains pinenuts) \$10

Lilo

CAFE

Beer & Cider

Coopers Premium Light	\$6
Coopers Pale Ale	\$8
Peroni, Italy	\$8
Corona	\$8
Morn Pen Brewery Pale Ale	\$9
Dirty Granny Apple Cider	\$9
Virgin Mary	\$7
Bloody Mary	\$12

Sparkling Wine

Azahara Pinot Noir Chardonnay (200ml) \$9.5

Azahara Pinot noir Chardonnay (750ml) \$40

White Wine

2016 Totara Sauvignon Blanc (NZ) \$8.5 / \$40

2016 Panorama Chardonnay \$9 / \$45

2016 Alessia Grace Pinot Grigio \$8 / \$40

Red wine

2013 Willow Ridge Shiraz \$8 / \$40

2015 John Luke Pinot Noir \$8 / \$40

Please consider all our wines by the glass are a 150ml pour