



GEORGE STREET QUARTERS

All Day Breakfast

Smoothie Bowls

Acai Energy Bowl \$16

Banana, acai, almond mylk.

Topped; strawberry, granola, goji,
cacao nibs, coconut (ve)(gfa)

+Nutella +1

+Peanut Butter

Ocean Bowl \$16

Blue spirulina, banana, coconut mylk.

Topped; blueberries, peanut butter,
granola, coconut, cacao nibs (ve)(gfa)

GF Granola Available +\$1

**Sourdough, Wholemeal Five Seed or
Gluten Free Toast** with preserves \$6

\$7

Toasted Walnut & Quinoa Granola \$16
coconut panna cotta, berry compote,
seasonal fruit & coconut yoghurt (ve)

Apple, Cinnamon & Chia Bircher \$16
seasonal fruit, maple crumb & toasted
coconut (ve)

Sriracha Scrambled Eggs \$15
spring onions, crispy shallots on
sourdough (gfo)

Free Range Eggs anyway sourdough, \$11
multigrain or Gluten free toast \$13

Bacon & Eggs on Toast, sourdough, \$14
multigrain or Gluten free toast

Buttermilk Pancakes, banana, butterscotch, \$17
vanilla mascarpone, shortbread
+add bacon \$22

Dukkah Crumbed Avocado, \$18
sourdough, toasted seeds, lemon
labneh(gfo)
+Pumpkin Hummus (ve) \$22
+ 2 poached eggs

Benedict, free range poached eggs, bacon, sauteed \$22
spinach & kale, leek & potato hash, hollandaise (gf)

Mushroom Medley, leek & potato hash, \$22
sautéed spinach & kale, reggiano (gf)

Breakfast Gnocchi, confit tomatoes, bacon, spinach, \$18
fried egg

Corned Beef Hash, roasted capsicum & onion, crispy \$18
potatoes, spinach, poached eggs & reggiano (gfo)

Croque Monsieur, bechamel, aged cheddar, leg ham, \$19
dijon, dill pickle

+ Fried Egg \$21

Nourish Bowl, edamame, brown rice, avocado, \$20
broccolini, roasted beetroot, snow peas, zucchini,
dukkah chickpeas, kimchi, miso corn dressing & ginger
soy glaze (ve)(gfo)

+ Poached eggs \$22

+ Marinated chicken breast \$25

+ Tempeh (ve) \$25

Sides

Sauteed spinach & kale // Thyme roasted \$3

tomato //Chipotle relish

Bacon //Roasted field mushrooms// \$4

Avocado // Leek & potato hash // Haloumi \$5

// Danish Feta // Pork Sausages

Kids

Breakfast

Free range eggs your way, bacon, toast \$8

Mini acai(ve) \$10

Buttermilk Pancake, fresh fruit & maple syrup \$12

Lunch

Cheeseburger or Fried Chicken slider & fries \$14

Fettuccine, napoli sauce reggiano \$14

Fish & Chips \$14



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Lunch

Pan Fried Gnocchi wild mushrooms, tarragon, pine nuts & reggiano	\$26	GSQ Steak Sandwich black angus scotch fillet, bacon, onion jam, swiss cheese, tomato, rocket, thyme aioli + fries	\$26
Soba Noodle Bowl soy glazed tempeh & oyster mushrooms, grilled broccolini, edamame, pickled golden beetroot & edamame (ve, gf)	\$22	GSQ TACOS Vegan Crispy Cauliflower & Chickpea OR Beer Battered Fish Tacos slaw, pickled onions, pico de gallo & sriracha mayo (veo)(gf)	\$19 \$22
Nourish Bowl, edamame, brown rice, avocado, broccolini, roasted beetroot, snow peas, zucchini, dukkah chickpeas, kimchi, miso-corn dressing & ginger soy glaze (ve)(gfo)	\$20	GSQ BURGERS Classic Cheeseburger 200g pattie, onion jam, sriracha kewpie, cheddar & pickles on brioche + fries	\$22
+ Poached eggs	\$22	+bacon \$4	
+ Marinated chicken breast	\$25		\$23
+ Tempeh (ve)	\$25	Buttermilk Fried Chicken Burger bacon, cheddar, lettuce, tomato, onion, & chipotle mayo on brioche + fries	
Beer Battered Fish & Chips W.A caught fish, snow pea slaw, house tartare + chips	\$25	+jalapenos \$2	

Drinks

Hot

flat white, cappuccino, long black, latte	\$4.5
long macchiato, mocha, hot chocolate, turmeric latte, chai latte	\$4.7
short macchiato	\$5
espresso	\$3.5
affogatto	\$3
extra shot, almond mylk, coconut mylk, soy milk	\$5.5
Make it a mug	+ .50
	+\$1

Pot for one	\$4.5
Pot for two	\$6.5
The Royal - english breakfast	
The Empress - earl grey	
Seven Sister- masala chai	
California Current - peppermint leaf	
Daybed - lemongrass & ginger	
Shaded - sencha green	
Bossa Nova - organic green	
Simara Sticky Chai (ve)	+50c

Cold

iced latte / iced long black	\$4.5
iced coffee or chocolate w/ ice cream	\$7
sprite, diet coke, coke, tonic, ginger ale, soda	\$4
lemon, lime & bitters, san pellegrino 700ml	\$5
Milkshakes or Spiders	\$8

Smoothies

Chuck Berry mixed berries, banana, yoghurt, cows milk, honey	\$9
First Date cacao, dates, banana, peanut butter, almond mylk	
Hall & Oats banana, oats, cinnamon, honey, almond mylk	
Ginger Spice banana, turmeric, cinnamon, honey almond mylk	
The Cure pineapple, mango, kale, young coconut, spirulina, coco water	
Pineapple Express Pineapple, mango, matcha, chia, honey, coconut mylk	
+add protein powder or extra fruit	\$1.5

Cold Pressed Juice - Michael Brothers

Orange // Cloudy Apple	\$5
Strawberry Lemonade - Apple, strawberry, lemon	\$6.5
CABALA - Apple, carrot, Beetroot, lemon	
Green - Apple, cucumber, pineapple, kale, ginger, lime	
Tropical - Passionfruit, pineapple, orange, mango, apple	
Power - Watermelon, beetroot, pomegranate, lime	

Health Drinks

Mojo Gut Shut-	\$3.5
Kommunity Brew Kombucha - organic & local - 500ml	\$6
// Ginger & turmeric//Galaxy hops//Raspberry//Original	
Mojo Kombucha - Passionfruit//Ginger//Turmeric	\$6