



## BREAKFAST

### BREKKIE BUN \$7.50

brioche bun with spinach, egg, bacon, cheese, tomato, pickles and our house-made dressing

### EGG WHITE BREAKFAST CUP \$6.50

egg white, spinach, tomato baked and served in a bread tulip with tomato

### EGG BREAKFAST CUP \$7.50

egg, bacon, spinach, and cheese, served in a bread tulip with tomato

### TUSCAN BOAT \$13.00

Egg and cheese cooked inside a chibabata roll, served with bacon and tomato

### HAM AND CHEESE CROISSANT \$6.95

Croissant with ham and Swiss cheese

### EGG AND BACON CROISSANT \$9.95

Croissant with egg, bacon and Swiss cheese

### BIG BREAKFAST \$11.95

2 eggs Fried, 2 sausages, hash brown served with tomato and slice of toast

### FRUIT BREAKFAST PARFAIT \$7.50

Yoghurt, milk, chia, honey, seasonal fruit

### Vegan option - we have coconut milk \$9.00



## SANDWICHES

### REUBEN \$14.00

Pastrami beef, Swiss cheese, pickles, red cabbage, Mustard and Mayo on sourdough

### VEGGIE PANINI \$12.50

Buffalo Mozzarella, spinach, chargrilled marinated vegetables

### CARLTON SPECIAL \$12.00

Sopressata salami, romaine lettuce, mozzarella, tomato, red onion

### SORRENTO SALMON \$15.00

Smoked salmon, on base of cream cheese and yoghurt, arugula, capers, chili flakes and lemon juice



## ALL DAY MENU

### TOAST \$5.50

2 slices of Sourdough, multigrain, with butter and your choice of jam, vegemite or peanut butter

### AVO SMASH \$15.50

Fresh avocado, crumbled goat cheese, tomato and pomegranate (when in season)

### FRENCH TOAST \$11.50

Served with mixed berries and lightly dusted with powdered sugar, drizzled with maple syrup or honey

### FRENCH TOAST \$13.50

Served with slices of banana, Chantilly cream. Drizzle of maple syrup or honey and dusted with cinnamon

### BANANA BREAD \$5.50

Toasted and served with butter and your choice of warm honey or jam

### BANANA BREAD \$11.50

Toasted and served with espresso mascarpone, toasted buckwheat and honey

### IVANHOE MUSELI \$14.00

Oats with coconut, grated apple, cinnamon, pepitas, sunflower seeds, walnuts and served with Greek yoghurt, fresh berries and drizzled with honey

### CREPES \$12.50

(3) served with mixed berries, dusted with powdered sugar and drizzled with chocolate

### CREPES \$14.50

(3) served with Nutella, banana and strawberries, dusted with powdered sugar and drizzled with chocolate

### FILLED CREPES \$12.50

Your choice of filling: strawberry, forest berry, apple and cinnamon or chocolate.

(4) Served with fruit and homemade Chantilly cream and dusted with

## BLINIS

<b>CHICKEN</b>	\$3.50
thin pancakes folded to form a casing filled with chicken	
<b>SWEET CHEESE</b>	\$3.50
thin pancakes folded to form a casing filled with sweet cheese	
<b>APPLE</b>	\$3.50
thin pancakes folded to form a casing filled with apple	



## AUSSIE TUCKER

In Australia and New Zealand, a meat pie is a hand-sized pie containing diced or minced meat and gravy, sometimes with onion, mushroom or cheese.

<b>AUSTRALIAN CLASSIC BEEF</b>	\$7.80
<b>BEEF AND MUSHROOM</b>	\$8.50
<b>STEAK CURRY</b>	\$8.50
<b>STEAK AND ONION</b>	\$8.50
<b>LAMB AND ROSEMARY</b>	\$8.50
<b>CHICKEN AND MUSHROOM</b>	\$8.50
<b>CHICKEN CURRY</b>	\$8.50
<b>SHEPHERD'S PIE</b>	\$9.00
<b>VEGAN</b>	\$8.00

## SAUSAGE ROLLS

<b>BEEF</b>	\$8.50
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## EMPANADAS

Made in-house with quality ingredients

<b>CHICKEN</b>	\$5.50
<b>BEEF</b>	\$5.50
<b>HAM AND CHEESE</b>	\$5.50
<b>SPINACH AND FOUR CHEESES</b>	\$5.50

## SALADS

<b>Cherry tomato, avocado, cucumber, corn, jalapenos</b>	\$7.50
<b>Romaine, tomato, cucumber, red onion, olives</b>	\$6.50



## CHARCUTERIE BOARD

<b>for 1 PERSON</b>	\$14.00
2oz of cheese, (1 or 2 different varieties), 2 oz meat, apple, olives, and bread	
<b>for 2 PEOPLE</b>	\$30.00
2 types of cheese (2oz each), 2 types of meat (2 oz each). apple, olives, bread	
<b>for LARGER GROUPS</b>	\$ on request
Let us know how many people and we will prepare an amazing grazing board	

We can make up your charcuterie board with additional items, including mini pies and sausage rolls, potato croquettes, pate, and a variety of other items, all these can be added at an additional cost.

### additional charcuterie items

<b>mini pies</b>	\$2.50
<b>mini sausage rolls</b>	\$2.30
<b>mini beef empanadas</b>	\$1.00
<b>pate - pork</b>	\$4.00
<b>pate - chicken</b>	\$4.00
<b>smoked sardines in oil</b>	\$2.00
<b>potato croquettes</b>	\$4.50
<b>Olives</b>	\$1.00
<b>Bread</b>	\$1.50

## DRINKS MENU

### COFFEE

<b>Espresso (Double shot)</b>	\$3.50
<b>Macchiato</b> espresso with a dash of milk	\$3.80
<b>Cortado</b>	\$4.25
<b>Affogato</b> espresso with vanilla ice-cream	\$7.50
<b>Americano</b>	Reg. \$3.80/Large \$4.50
<b>Cappuccino</b>	\$5.00
<b>Flat White</b>	\$5.00
<b>Latte</b>	Reg. \$5.50/Large \$6.50
<b>Mocha</b> espresso with Ganache chocolate and milk	Reg. \$6.50/Large \$7.50

### COFFEE - COLD

<b>BYTE &amp; COFFEE SIGNATURE COFFEE</b> strawberry, milk and matcha	\$9.00
<b>Aussie Iced Latte</b> espresso on ice with scoop of vanilla ice-cream and cold frothed milk	\$8.50
<b>Buller</b> espresso on ice with cold frothed milk	\$6.50
<b>Coconut Delight Latte</b> espresso with cold foam milk and topped with coconut foam and coconut	\$7.50
<b>Cold Brew</b> Seeped overnight	Reg. \$5.00/Large \$5.75
<b>Cold Brew Latte</b> Seeped overnight	Reg. \$5.50/Large \$6.50
<b>Iced Cappuccino</b>	\$6.50
<b>Dalgona</b>	\$7.50
<b>Iced Mocha</b>	\$7.50
<b>Iced Latte</b>	Reg. \$5.50/Large \$6.50
<b>Iced Americano</b>	Reg. \$3.80/Large \$4.50
<b>Cold Brew blended with nutella, banana and milk of your choice</b>	Reg. \$9.00/Large \$12.00
<b>Cold Brew blended with nutella, strawberry and milk of your choice</b>	Reg. \$9.00/Large \$12.00

### TEA

<b>Partner's Moroccan Mint</b>	\$3.50
<b>Partner's Ginger Lemon</b>	\$3.50
<b>Partner's Breakfast</b>	\$3.50
<b>Rishi Lavender Mint</b>	\$3.50
<b>Rishi English Breakfast</b>	\$3.50
<b>Rishi Jasmine</b>	\$3.50
<b>Rishi Earl Grey</b>	\$3.50
<b>Rishi Chamomile Medley</b>	\$3.50
<b>Rishi Peppermint</b>	\$3.50
<b>Rishi Tumeric Ginger</b>	\$3.50
<b>Rishi English Breakfast</b> Loose leaf in a pot	\$4.50
<b>Rishi Earl Grey</b> Loose leaf in a pot	\$4.50
<b>Matcha Tea</b> Ceremonial Grade	\$5.50
<b>Iced Matcha Tea</b> Ceremonial Grade	\$5.50
<b>Iced Tea</b> served on ice with lemon and honey	\$2.50

### NOT COFFEE

<b>Golden Latte</b> In-house made tumeric and ginger latte	\$7.50
<b>Matcha Latte</b> ceremonial grade - hand made matcha	\$7.00
<b>Matcha Cappuccino</b> ceremonial grade - hand made matcha	\$6.50
<b>Iced Matcha Latte</b> ceremonial grade - hand made matcha	\$7.00
<b>Hot Chocolate</b>	Reg. \$3.75/Large \$4.25
<b>Hot Prana Chai</b> hand made in Australia. Chai with steamed oat milk, cinnamon and honey	\$8.00
<b>Cold Prana Chai</b> hand made in Australia. Chai seeped overnight in oat milk, cinnamon and honey	\$8.00

### WATER / JUICE

<b>Sparkling Water</b>	\$1.80
<b>Bottled Water</b>	\$2.00
<b>Old Fashion Lemonade</b>	\$5.00
<b>Orange Juice</b> Freshly squeezed	\$8.00
<b>Morning Sunshine</b> in-house made cranberry juice and freshly squeezed orange juice	\$8.50

Alternative Milks and  
Flavored syrups are  
an additional cost

## WHITE WINE

<b>Prosecco DOC Extra Dry (Italy)</b>	Glass \$6.50
Dry, harmonious, round and spicy taste with a pleasant aftertaste of apple.	Bottle \$30.00
<b>Prosecco DOC Extra Dry (Italy)</b>	Bottle \$13.00
Dry, harmonious, round and spicy taste with a pleasant aftertaste of apple.	
<b>Sauvignon Blanc Stingray Bay (New Zealand)</b>	Glass \$8.50
classic Marlborough Sauvignon Blanc with refreshing grapefruit and lime flavours and a crisp dry finish	Bottle \$32.00
<b>Pinot Grigio delle Venezie DOC (Italy)</b>	Glass \$8.00
Medium bodied wine with lively aromas of nectarine, white peach and light floral notes with a refreshing clean finish.	Bottle \$27.00
<b>Chardonnay delle Venezie (Italy)</b>	Glass \$8.00
Lively and bright, and intense fruit with distinct notes of ripe apple and apricot. The taste is dry, fresh with good structure and very soft.	Bottle \$27.00
<b>Moscato Casteggio (Italy)</b>	Glass \$9.50
distinctive aroma with hints of sage tea and white peach taste	Bottle \$35.00

## AUSTRALIAN WINES

<b>Rain Sauvignon Blanc Marlborough</b>	Bottle \$44.00
Light-to-medium bodied, intense, and tart, with flavors of passionfruit, guava, and fresh citrus.	
<b>Tim Smith Rose 2022</b>	Bottle \$48.00
Dry, harmonious, round and spicy taste with a pleasant aftertaste of apple.	
<b>Tim Smith Bungalugs Grenache 2022</b>	Bottle \$45.00
The wine has aromas of strawberry, blueberry, and cherry compote, with notes of white pepper, vanilla, and flowers. It has a medium body, with flavors of ripe red fruit, dried banana, mint, and earth.	
<b>Tim Smith Bungalugs White 2022</b>	Bottle \$46.00
A delicious ersatz field blend. Mid-weighted, salty, textural and crisp. Beeswax, rooibos, lemon drop verbena, quince and apricot pith.	
<b>Bare Wine Makers Chardonnay Adelaide Hills</b>	
Is a cool climate Chardonnay with a medium weight. It has notes of green apple, white peach, creaminess, acidity, and salinity	Bottle \$40.00

## BEER

<b>Heineken - 0% Alcohol</b>	\$6.00
<b>Stella Artois - 0% Alcohol</b>	\$6.00
<b>Leffe Blonde - 0% Alcohol</b>	\$6.00
<b>Stella Artois</b>	\$6.00
<b>Leffe Blonde</b>	\$6.00
<b>Becks</b>	\$6.00

## RED WINE

<b>Supertuscan "Maritato" (Italy)</b>	Glass \$9.00
Compact ruby red with floral aromas from which violet and mulberry emerge	Bottle \$44.00
<b>Merlot Villa Marin (Italy)</b>	Bottle \$13.00
Dry and tasty, with intense aromas of citrus fruit and a smooth finish.	
<b>Primitivo del Salento (Italy)</b>	Glass \$10.00
A red wine made from large grapes that ripen quickly. It has a ruby red color, and undertones of wild berries and strawberries.	Bottle \$35.00
<b>Sangiovese Toscana Montalcino (Italy)</b>	Glass \$8.00
	Bottle \$32.00
<b>Cabernet Sauvignon (California)</b>	Glass \$10.00
Full-bodied red produced in California. It has a dense color and flavor, grippier tannins, and an alcohol content that is over 13.5%	Bottle \$32.00

## SANGRIA

<b>Red</b>	Glass \$11.00
<b>White</b>	Pitcher \$38.00

## COCKTAILS

<b>Mojito</b>	\$ 9.00
<b>Strawberry Daiquiri</b>	\$12.00
<b>Aperol Spritz</b>	\$ 9.00
<b>Mimosa</b>	\$12.00

## MOCKTAILS

<b>Mojito</b>	\$7.50
Fresh mint from our garden, freshly squeezed lime juice and mojito mix.	
<b>Pina Colada</b>	\$7.50
Coconut Cream, freshly squeezed pineapple juice with a dash of non alcoholic low calorie rum	
<b>Miami Vice</b>	\$9.50
Mix of Pina Colada and Strawberry Daiquiri	
<b>Strawberry Daiquiri</b>	\$9.50
Fresh and frozen strawberries, a dash of non alcoholic, low calorie Rum and freshly squeezed lime.	

## CIDERS

<b>Stella Artois</b>	\$6.00
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