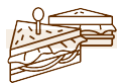




BREAKFAST

- 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 bread 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



SANDWICHES

- REUBEN** \$15.00
 Pastrami beef, Swiss cheese, pickles, red cabbage, Mustard and Mayo on sourdough
- VEGGIE PANINI** \$12.50
 Buffalo Mozzarella, spinach, chargrilled marinated vegetables
- CARLTON SPECIAL** \$13.00
 Sopressata salami, romaine lettuce, mozzarella, tomato, red onion
- SORRENTO SALMON** \$17.00
 Smoked salmon, on base of cream cheese and yoghurt, arugula, capers, chili flakes and lemon juice
- ROAST BEEF**
 Roast beef, spinach, tomato, avocado, seeded mustard dressing.



ALL DAY MENU

- TOAST** \$5.50
 2 slices of Sourdough, multigrain, with butter and your choice of jam, vegemite or peanut butter
- AVO SMASH** \$16.50
 Fresh avocado, crumbled goat cheese, tomato and pomegranate (when in season)
- FRENCH TOAST** \$13.50
 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** \$7.00
 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
- 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** \$13.50
 Your choice of filling: strawberry, forest berry, apple and cinnamon or chocolate.
 (4) Served with fruit and homemade Chantilly cream and dusted with powdered sugar



GLUTEN FREE

- WAFFLES** \$13.50
 Gluten free, egg free and dairy free waffles, served with mixed berries and drizzled with honey

CROISSANTS

Cherry	\$4.50
Chocolate	\$5.50
Plain	\$3.95



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.

AUSTRALIAN CLASSIC BEEF	\$8.50
BEEF AND MUSHROOM	\$8.50
STEAK CURRY	\$8.50
STEAK AND ONION	\$8.50
LAMB AND ROSEMARY	\$8.50
CHICKEN AND MUSHROOM	\$8.50
CHICKEN CURRY	\$8.50
VEGAN	\$8.00

SAUSAGE ROLLS

BEEF	\$8.50
-------------	--------



EMPANADAS

Made in-house with quality ingredients

CHICKEN	\$5.50
BEEF	\$5.50
HAM AND CHEESE	\$5.50
SPINACH AND FOUR CHEESES	\$5.50

COLD SOUPS

Made in-house

CUCUMBER SOUP	\$9.50
GAZPACHO	\$9.50



SALADS

Cherry tomato, avocado, cucumber, corn, jalapenos	\$7.50
Romaine, tomato, cucumber, red onion, olives	\$6.50
Roast beef, sweet potato, lentils, arugula, bell pepper with balsamic and virgin olive oil.	\$14.00

CHARCUTERIE BOARD

for 1 PERSON	\$14.00
2oz of cheese, (1 or 2 different varieties), 2 oz meat, apple, olives, and bread	
for 2 PEOPLE	\$30.00
2 types of cheese (2oz each), 2 types of meat (2 oz each). apple, olives, bread	
for LARGER GROUPS	\$ 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

mini pies	\$2.50
mini sausage rolls	\$2.30
mini beef empanadas	\$1.00
pate - pork	\$4.00
pate - chicken	\$4.00
smoked sardines in oil	\$2.00
potato croquettes X3	\$4.50
Olives	\$1.00

DRINKS MENU

COFFEE

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

COFFEE - COLD

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

TEA

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

NOT COFFEE

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

WATER / JUICE

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

Alternative Milks and
 Flavored syrups are
 an additional cost

WHITE WINE

Prosecco DOC Extra Dry (Italy)	Glass \$9.50
Dry, harmonious, round and spicy taste with a pleasant aftertaste of apple.	Bottle \$30.00
Prosecco DOC Extra Dry (Italy)	Bottle \$13.00
Dry, harmonious, round and spicy taste with a pleasant aftertaste of apple.	
Sauvignon Blanc Stingray Bay (New Zealand)	Glass \$10.00
classic Marlborough Sauvignon Blanc with refreshing grapefruit and lime flavours and a crisp dry finish	Bottle \$32.00
Pinot Grigio delle Venezie DOC (Italy)	Glass \$9.00
Medium bodied wine with lively aromas of nectarine, white peach and light floral notes with a refreshing clean finish.	Bottle \$32.00
Chardonnay delle Venezie (Italy)	Glass \$9.00
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 \$32.00
Moscato Casteggio (Italy)	Glass \$9.50
distinctive aroma with hints of sage tea and white peach taste	Bottle \$35.00

AUSTRALIAN WINES

Rain Sauvignon Blanc Marlborough	Bottle \$44.00
Light-to-medium bodied, intense, and tart, with flavors of passionfruit, guava, and fresh citrus.	
Tim Smith Rose 2022	Bottle \$48.00
Dry, harmonious, round and spicy taste with a pleasant aftertaste of apple.	
Tim Smith Bugalugs Grenache 2022	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.	
Tim Smith Bugalugs White 2022	Bottle \$46.00
A delicious ersatz field blend. Mid-weighted, salty, textural and crisp. Beeswax, rooibos, lemon drop verbena, quince and apricot pith.	
Bare Wine Makers Chardonnay Adelaide Hills	
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

Heineken - 0% Alcohol	\$6.00
Stella Artois - 0% Alcohol	\$6.00
Lefe Blonde - 0% Alcohol	\$6.00
Stella Artois	\$6.00
Lefe Blonde	\$6.00
Becks	\$6.00

RED WINE

Supertuscan "Maritato" (Italy)	Glass \$12.00
Compact ruby red with floral aromas from which violet and mulberry emerge	Bottle \$44.00
Merlot Villa Marin (Italy)	Glass \$8.50
Dry and tasty, with intense aromas of citrus fruit and a smooth finish.	Bottle \$34.00
Primitivo del Salento (Italy)	Glass \$9.00
A red wine made from large grapes that ripen quickly. It has a ruby red color, and undertones of wild berries and strawberries.	Bottle \$32.00
Sangiovese Toscana Montalcino (Italy)	Glass \$10.00
	Bottle \$35.00
Cabernet Sauvignon (California)	Glass \$11.00
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 \$40.00
Pinot Noir Ca' Montebello (Italy)	Glass \$9.00
A bright ruby red. It distinguishes itself with the typical hints of black currants and marasca cherries.	Bottle \$40.00
Pinot Noir Carneros Argus (California)	Glass \$9.00
Thick, generous tannins provide a weightiness to this wine, which is equally full in earthy, herbal and spicy layers. Dark-berry fruit and oak give it a supple approachability.	Bottle \$40.00

SANGRIA

Red	Glass \$11.00	Pitcher \$38.00
White	Glass \$11.00	Pitcher \$38.00

COCKTAILS

Mojito	\$ 9.00
Orange Mojito -	\$12.00
orange juice, mint leaves, vodka grape based, sparkling water, lime juice with dash of honey	
Strawberry Daiquiri	\$12.00
Aperol Spritz	\$ 9.00
Mimosa	\$12.00
Pink Dragon -	\$12.00
green apple, watermelon, dragon fruit, strawberry, basil, lemon and grape vodka	

MOCKTAILS

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

CIDERS

Stella Artois	\$6.00
----------------------	--------