ALL FOOD



MENU

OPENING HOURS

М	7.00 am - 5.00pm		
Т	7.00 am - 9.00pm		
W	7.00 am - 5.00pm		
ΤH	7.00 am - 5.00pm		
F	7.00 am - 9.00pm		
S	8.00 am - 9.00pm		
Su	8.00 am - 5.00pm		

BREAKFAST **BREKKIE BUN** \$7.50 Brioche bun with spinach, egg, bacon, swiss cheese, tomato, pickles and our house-made dressing \$7.00 EGG WHITE BREAKFAST CUP Egg white, spinach and tomato baked and served in a bread tulip with sliced tomato. EGG BREAKFAST CUP \$8.50 Egg. spinach and tomato baked and served in a bread tulip with sliced tomato and bacon. TUSCAN BOAT \$13.50 Egg and cheese baked inside a tuscan roll. served with bacon and tomato HAM & CHEESE CROISSANT \$7.95 Croissant with ham and swiss cheese EGG & BACON CROISSANT \$9.95 Croissant with egg, bacon and swiss cheese **BIG BREAKFAST** \$12.95

2 eggs, 2 sausages, hash brown, served with sliced tomato and toast

FRUIT BREAKFAST PARFAIT \$7.95

Yoghurt, chia, oats, seasonal fruit, served with honey









ALL DAY MENU

TOAST \$6 2 slices of toast with butter and your choice of jam, vegemite or peanut butter AVO SMASH \$17 fresh avocado, crumbled goat cheese, tomato and pomegranate FRENCH TOAST \$13.50 served with mixed berries and lightly dusted with powdered sugar, dizzled with maple syrup or honey. \$13.50 FRENCH TOAST served with sliced banana and chantilly cream. Lightly dusted with cinnamon, dizzled with maple syrup or honey. **BANANA BREAD** \$7.90 Toasted and served butter and your choice of warm honey or jam. \$11.90 **BANANA BREAD** Toasted and served with espresso mascarpone, toasted buckwheat and honey. CREPES \$13.50 (3) served with mixed berries, dusted with powdered sugar and drizzled with chocolate

NUTELLA CREPES \$14.50

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

FILLED CREPES \$13.50

Your choice of filling: strawberry, forest berry, apple and cinnamon. Served with berries, chantilly cream and dusted with powdered sugar

BYTE & COFFEE ENJOY THE AUSSIE DIFFERENCE

ALL FOOD

MENU

CLASSIC BEEF

BEEF & MUSHROOM STEAK CURRY

CHICKEN CURRY

VEGAN

LAMB AND ROSEMARY STEAK AND ONION

SAUSAGE ROLL - BEEF

CHICKEN AND MUSHROOM

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SANDWICHES





REUBEN	\$17		
Pastrami beef, swiss cheese, pickles, red			
cabbage, mustard/mayo dressing			
SORRENTO SALMON	\$18		
Smoked salmon on cream cheese/yog	hurt		
base, arugula, capers, chilli flakes and lemon			
juice.			
CARLTON SPECIAL	\$15.50		
Sopressata salami, romaine lettuce,			
mozzarella, tomato, red onion			
VEGGIE PANINI	\$13.50		
Mozzarella, spinach, chargrilled marinated			
vegetables.			
DOLOTINET			

ROAST BEEF

\$17 Roast beef, spinach, tomato, avocado, seeded mustard/mayo dressing.

MAHI MAHI BURGER

Mahi Mahi, romaine lettuce, tomato, red onion with our house-made dressing. Served with a side of waffle fries (spicy).

SALMON BURGER

Salmon, romaine lettuce, tomato, red onion with our house-made dressing. Served with a side of waffle fries (spicy)

ANGUS BEEF BURGER \$19.50

Angus beef, romaine lettuce, tomato, cheese, red onion with our house-made dressing. Served with a side of waffle fries (spicy) or sweet potato fries

GLUTEN FREE

WAFFLES

\$13.50

\$15

\$15

Gluten free, egg free and dairy free waffles, served with mixed berries and drizzled with honey

PANCAKES

\$13.50

Gluten free, egg free and dairy free waffles, served with mixed berries and drizzled with honey

All sandwiches are available on gluten free bread.

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.

\$10.50



\$10.50

\$5.50

EMPANADAS

Chicken Beef

Spinach & four cheeses

SIC)E	D	IS	H

SALAD	\$8.50
Cherry tomato, avocado, cucumber, corn jalapenos	
SALAD	\$7.50
Romaine, tomato, cucumber, red onion, olives	
HASH BROWN	\$1.50
EGG	\$1.00
BACON	\$1.00

CHARCUTERIE

FOR 1 PERSON

20z of cheese, 2 oz meat, olives, bread

FOR 2 PERSON \$30.00 20z of cheese, 2 oz meat, olives, bread

FOR LARGER GROUPS

\$ ON REQUEST

\$14.00

Let us know how many people and we will prepare an amazing grazing board

DESSERTS

CAKES, COOKIES AND BISCOTTI

ask us about our selection of sweets

SCONES served with chantilly cream and jam	\$6.50
CROISSANTS	\$5.50
chocolate, raspberry, cherry or plain	۹).)0



DRINKS



MENU

COFFEE - HOT

ESPRESSO double shot	\$3.50
MACCHIATO espresso with dash of milk	\$3.80
CORTADO Equal parts espresso and steamed mil	\$4.25 k
ANTERICANO (LONC DI ACV) d	- 0 - DEC

AMERICANO (LONG BLACK) \$3.80 REG / \$4.50 LRG LAVENDER MINT

CAPPUCCINO	\$5
espresso with steamed milk and lay	ver of
foam. Flavoured with cocoa	
FLAT WHITE	\$5
espresso with steamed milk and mi	icrofoam
LATTE espresso with steamed milk	\$5.50 REG / \$7.00 LR
MOCHA	\$6.50 REG
espresso, chocolate and steamed milk	\$7.50 LRG
AFFOGATO	\$5
espresso over ice-cream	,

COFFEE - ICED

AUSSIE ICED LATTE espresso on ice with scoop of vanillo icecream and cold frothed milk.	\$8.50
BULLER espresso on ice with cold frothed m	\$6.50 ilk
COLD BREW	\$5 REG
steeped overnight cold water extracted	\$5.75 LRG
COLD BREW LATTE	\$5.50 REG
steeped overnight cold water extracted with cold frothed milk	\$6.50 LRG
ICED CAPPUCCINO	\$6.50
ICED LATTE	\$5.50 REG
ICED MOCHA	\$6.50 LRG \$5.50 REG
	\$6.50 LRG
ICED AMERICANO	\$3.80 REC
ICED AMERICANO	\$4.50 LRO
COCONUT DELIGHT espresso with cold foam milk and topped with coconut foam and coconut	\$7.50
COLD BREW BLENDED WITH	\$9 RE
NUTELLA, PEANUT BUTTER BANANA AND MILK	\$12 LR
COLD BREW BLENDED WITH	\$9 RE
NUTELLA, STRAWBERRY AND MILK	\$12 LR
DALGONA hand beaten coffee, with cold milk	\$7.50
MONT BLANC cold brew, cream, orange zest and served with lady finger biscuit	\$8.50

TEA- PARTNERS

MORROCAN MINT	\$3.50
GINGER LEMON	
BREAKFAST	

TEA- RISHI

G LAVENDER MINT \$3.80 ENGLISH BREAKFAST JASMINE (GREEN TEA) EARL GREY CHAMOMILE MEDLEY G PEPPERMINT TUMERIC GINGER

TEA- LOOSE LEAF

\$4.80

EARL GREY

TEA - ICED

ICED TEA	\$2.50
ARNOLD PALMER	\$6.50

MATCHA

BYTE AND COFFEE SIGNATURE	\$9
DRINK strawberry puree, milk and matcha, served cold over ice.	
MATCHA LATTE ceremonial grade - hand made, served hot or iced	\$7
MATCHA CAPPUCCINO ceremonial grade - hand made, served hot or iced	\$7
MATCHA TEA ceremonial grade - hand made, served hot or iced	\$5.50
OTHER	
GOLDEN LATTE made in-house tumeric, ginger and black pepper latte with oat milk and honev	\$7.50

black pepper latte with oat milk and honey HOT CHOCOLATE

\$4 REG \$4.50 LRG

CHAI

HOT PRANA CHAI	\$8.50
hand made in Australia, Chai with steamed oat milk, cinnamon and honey	
COLD CHAI	\$8.50
hand made in Australia, Chai with cold oat milk, served over ice.	

JUICE / WATER / SODA

ORANGE JUICE freshly squeezed	\$8.50
MORNING SUNSHINE freshly squeezed orange juice and in- house made cranberry juice	\$8.50
OLD FASHION LEMONADE made in-house	\$5
SPARKLING WATER	\$1.80
BOTTLED WATER	\$2
FANTA	\$3
COCA-COLA	\$3
7 UP	\$3
SPRITE	\$3

ALTERNATIVE MILK AND SYRUPS ARE AVAILABLE AT AN ADDITIONAL COST

INFO@BYTENCOFFEE.COM

2424 N. FEDERAL HWY LIGHTHOUSE POINT





MEN

\$10 SPLIT

\$12 GLASS

\$42 BOTTL

\$9 GLASS

\$11 GLASS \$38 BOTTLE

\$11 GLASS \$38 BOTTLE \$14 GLASS \$48 BOTTLE

\$6 BOTTLE



WINE - WHITE

PROSECCO DOC EXTRA DRY (ITALY)
Dry, harmonious, round and spicy taste with a pleasant afertaste of apple.
SAUVIGNON BLANC STINGRAY BAY (NEW ZEALAND)
Classic Marlborough Sauvignon Blanc with
refreshing grapefruit and lime flavours and a crisp dry finish

PINOT GRIGIO DELLE VENEZIE DOC (ITALY) Medium bodied wine with lively aromas of

Medium bodied wine with lively aromas of nectarine, white peach and light floral notes with a refreshing clean finish.	\$32 BOTTLI
CHARDONNAY DELLE VENEZIE (ITALY) 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.	\$9 GLASS \$32 BOTTLE
RAIN SAUVIGNON BLANC MARLBOROUGH, NZ	\$44 BOTTLE

RAIN SAUVIGNON BLANC MARLBOROUGH, NZ Light-to-medium bodied, intense, and tart, with flavors of passionfruit, guava, and fresh citrus

WINE - AUSTRALIAN

TIM SMITH ROSE 2022 Dry, harmonious, round and spicy taste with a pleasant a□ertaste of apple	\$48 BOTTLE
TIM SMITH BUGALUGS GRENACHE 2022 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.	\$45 BOTTLE
TIM SMITH BUGALUGS WHITE 2022 A delicious ersatz field blend. Mid-weighted, salty, textural and crisp. Beeswax, rooibos, lemon drop verbena, quince and apricot pith.	\$46 BOTTLE
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	\$40 BOTTLE
BANROCK STATION SAUVIGNON BLANC 2023 It displays lifted citrus, tropical and herbaceous aromas. On the palate, fresh and soft gooseberry flavours finish with a grassy lift.	\$9 GLASS \$30 BOTTLE

WINE - ROSE

BEER

BECKS STELLA ARTOIS LEFFE BLONDE

WINE - RED

SUPERTUSCAN "MARITATO" (ITALY)	\$12 GLASS
Compact ruby red with floral aromas from	\$44 BOTTLE
which violet and mulberry emerge	
MERLOT VILLA MARIN (ITALY) Dry and tasty, with intense aromas of citrus fruit	\$10 GLASS
and a smooth finish.	\$36 BOTTLE
PRIMITIVO DEL SALENTO (ITALY)	\$12 GLASS
A red wine made from large grapes that ripen quickly. It has a ruby red color, and undertones of wild berries and strawberries.	\$42 BOTTLE
PINOT NOIR CA' MONTEBELLO (ITALY)	\$11 GLASS
bright ruby red. It distinguishes itself with the typical hints of black currants and marasca cherries	\$40 BOTTLE
PINOT NOIR CARNEROS ARGUS (CALIFORN	IIA) \$12 GLASS
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	\$42 BOTTL
"IL DRAGONE" PODERE LA VIGNA (ITALY)	\$12 GLASS
A fresh sangiovese wine with fruity aromas, good structure and pleasant on the palate, with soft and precise tannins.	\$44 BOTTLI
DON GENARO MALBEC (ARGENTINA)	\$8 GLASS
When sipping on Malbec, you'll notice bold fruit flavor and a chocolatey finish. When tasting Malbec, you might note down it's soft mouthfeel and flavors like red plum, blackberries, vanilla, sweet tobacco, and cocoa.	\$36 BOTTLE
DON GENARO CAB SAVIGNON (ARGENTINA	A) \$10 GLASS
Purplish red tones, with aromas of ripe red peppers, black pepper and red fruit, complex with hints of chocolate and snuff On the palate, medium build and has soft, sweet and ripe tannins, that make it a velvety and silky wine.	\$28 BOTTLE
MALBEC DOMAINE BOUSQUET RESERVE	
(ARGENTINA)	\$38 BOTTLI
Deep Violet color. On the nose, ground-mushrooms and red berries aromas. Notes of violet prune and spices. Medium body with soft and silky tannins and a flavorful finish.	<i>,,,,,,,</i> ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
CABERNET SAUVIGNON (CALIFORNIA) Full-bodied red produced in California. It has a dense color	\$56 BOTTL

MOJITO Fresh mint from our garden, freshly squeezed lime juice and mojito mix.	\$7.50
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 Fresh and frozen strawberries, a dash of non alcoholic, low calorie Rum and freshly squeezed lime.	\$9.50

CIDER

STELLA ARTOIS

\$6 BOTTLE

HARD SELTZER

WHITE CLAW Choice of Mango, Strawberry, Blackberry, Pineapple

\$2.50