



MENU

OPENING HOURS

M	7.00 am - 5.00pm
T	7.00 am - 5.00pm
W	7.00 am - 5.00pm
TH	7.00 am - 5.00pm
F	7.00 am - 8.00pm
S	8.00 am - 8.00pm
Su	8.00 am - 5.00pm

BREAKFAST - all day

BREKKIE BUN \$8.50

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

EGG WHITE BREAKFAST CUP \$8.00

Egg white, spinach and tomato baked and served in a bread tulip with sliced tomatoes

EGG BREAKFAST CUP \$9.50

Whole egg, spinach, tomato and cheese baked and served in a bread tulip with sliced tomatoes and bacon

TUSCAN BOAT \$13.50

Egg and cheese baked inside a 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 \$14.95

2 eggs, 2 sausage links, hash brown served with sliced tomato, toast and whipped cream cheese

FRUIT BREAKFAST PARFAIT \$8.50

Overnight oats, chia seeds, greek yoghurt and mixed berries, 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 \$14

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

OR

served with sliced banana and chantilly cream. Lightly dusted with cinnamon and powdered sugar & drizzled with maple syrup or honey

BANANA BREAD \$8

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

OR

Toasted and served with espresso mascarpone, toasted buckwheat and honey \$12.50

CREPES \$13.50

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

NUTELLA CREPES \$15.50

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

BELGIAN WAFFLES \$12.50

served with strawberries dusted with powdered sugar, chantilly cream and drizzled with honey or maple syrup.

CROISSANTS

Chocolate, Almond, Pistacchio, Apricot, \$5.50

Vegan \$6.50

Plain \$4.50

MENU

BYTE &
COFFEE

ENJOY THE AUSSIE
DIFFERENCE

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SANDWICHES



REUBEN

Pastrami beef, swiss cheese, pickles red cabbage with mustard/ mayo dressing

SORRENTO SALMON

Smoked Salmon on yoghurt base dressing, arugula, capers, chilli flakes and lemon juice

CARLTON SPECIAL

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

VEGGIE PANINI

Mozzarella, spinach, chargrilled marinated vegetables.

ROAST BEEF

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 or sweet potato fries

SALMON BURGER

Salmon, romaine lettuce, tomato, red onion with our house-made dressing. Served with a side of waffle fries or sweet potato fries

ANGUS BEEF BURGER

Angus beef, romaine lettuce, tomato, cheese, red onion with our house-made dressing.

GLUTENFREE

WAFFLES

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

PANCAKES

Gluten free, pancakes served with mixed berries and drizzled with honey or maple syrup

All sandwiches are available on gluten free bread at additional cost

AUSSIETUCKER

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.

CLASSIC BEEF	\$11.50
BEEF & MUSHROOM	
STEAK CURRY	
LAMB & ROSEMARY	
STEAK & ONION	
CHICKEN & MUSHROOM	
CHICKEN CURRY	
PEPPER STEAK	
VEGAN	

SAUSAGE ROLL - BEEF	\$9.50
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EMPANADAS

Chicken	\$5.50
Beef	
Spinach & four cheeses	

SIDE DISH

AVOCADO SALAD	\$8.50
<i>Cherry tomato, avocado, cucumber, corn, jalapenos, cumin</i>	
SUMMER SALAD	\$7.50

Romaine, tomato, cucumber, red onion, olives

HASH BROWN	\$1.50
BACON (2 RASHERS)	\$3.00

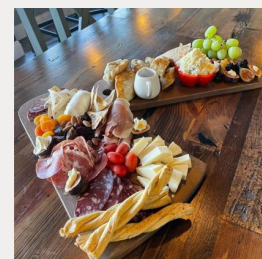
APPETIZERS

BURRATA	\$17
<i>served with arugula, cherry tomatoes, prosciutto, balsamic and EVO</i>	
BRUSCHETTA	\$10.50
<i>tomatoes, basil & garlic on toasted bread drizzled with balsamic glaze</i>	
BRUSCHETTA	\$11.50
<i>goat cheese, apple, pomegranate and honey on toasted bread</i>	

CHARCUTERIE

FOR 1 PERSON	\$16.00
<i>2oz of cheese, 2 oz meat, olives, bread</i>	
FOR 2 PERSON	\$30.00
<i>2oz of cheese, 2 oz meat, olives, bread</i>	
FOR LARGER GROUPS	\$ ON REQUEST

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





MENU



COFFEE - HOT

ESPRESSO <i>double shot</i>	\$3.50
MACCHIATO <i>espresso with dash of milk</i>	\$3.80
CORTADO <i>Equal parts espresso and steamed milk</i>	\$4.25
AMERICANO (LONG BLACK)	\$3.80 REG / \$4.50 LRG
CAPPUCCINO <i>espresso with steamed milk and layer of foam. Flavoured with cocoa</i>	\$5
FLAT WHITE <i>espresso with steamed milk and microfoam</i>	\$5
LATTE <i>espresso with steamed milk</i>	\$5.50 REG / \$7.00 LRG
MOCHA <i>espresso, chocolate and steamed milk</i>	\$6.50 REG / \$7.50 LRG
AFFOGATO <i>espresso over ice-cream</i>	\$5

COFFEE - ICED

AUSSIE ICED LATTE <i>espresso on ice with scoop of vanilla icecream and cold frothed milk.</i>	\$8.50
BULLER <i>espresso on ice with cold frothed milk</i>	\$6.50
COLD BREW <i>steeped overnight -- cold water extracted</i>	\$5 REG \$5.75 LRG
COLD BREW LATTE <i>steeped overnight -- cold water extracted with cold frothed milk</i>	\$5.50 REG \$6.50 LRG
ICED CAPPUCCINO	\$6.50
ICED LATTE	\$5.50 REG \$6.50 LRG
ICED MOCHA	\$5.50 REG \$6.50 LRG
ICED AMERICANO	\$3.80 REG \$4.50 LRG
COCONUT DELIGHT <i>espresso with cold foam milk and coconut cream</i>	\$8.50 \$12 LRG
COLD BREW blended <i>with nutella, peanut butter, banana and milk</i>	\$9 REG \$12 LRG
COLD BREW blended with <i>nutella, strawberry and milk</i>	\$9 REG \$12 LRG
DALGONA <i>hand beaten coffee, with cold milk</i>	\$7.50
MONT BLANC <i>cold brew, cream, orange zest and served with lady finger biscuit</i>	\$8.50

TEA- PARTNERS

MORROCAN MINT	\$3.50
GINGER LEMON BREAKFAST	

TEA- RISHI

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

TEA- LOOSE LEAF

EARL GREY	\$4.80
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CHAI

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

JUICE / WATER / SODA

ORANGE JUICE <i>freshly squeezed</i>	\$8.50
MORNING SUNSHINE <i>freshly squeezed orange juice and in-house made cranberry juice</i>	\$8.50
OLD FASHION LEMONADE	\$5
<i>made in-house</i>	
SPARKLING WATER	\$2
BOTTLED WATER	\$2
FANTA	\$3
COCA-COLA	\$3

TEA - ICED

ICED TEA	\$2.50
ARNOLD PALMER	\$6.50

MATCHA

BYTE AND COFFEE SIGNATURE DRINK <i>strawberry puree, milk and matcha, served cold over ice.</i>	\$9
MATCHA LATTE <i>ceremonial grade - hand made, served hot or iced</i>	\$7
MATCHA CAPPUCCINO <i>ceremonial grade - hand made, served hot or iced</i>	\$7
MATCHA TEA <i>ceremonial grade - hand made, served hot or iced</i>	\$5.50

OTHER

GOLDEN LATTE <i>made in-house tumeric, ginger and black pepper latte with oat milk and honey</i>	\$7.50
HOT CHOCOLATE	\$4 REG \$4.50 LRG

ALTERNATIVE MILK AND SYRUPS ARE AVAILABLE AT AN ADDITIONAL COST




 BYTE &
COFFEE

MENU



WINE - WHITE

PROSECCO DOC EXTRA DRY (ITALY) <i>Dry, harmonious, round and spicy taste with a pleasant after taste of apple.</i>	\$13 SPLIT
SAUVIGNON BLANC STINGRAY BAY (New Zealand) <i>Classic Marlborough Sauvignon Blanc with refreshing grapefruit and lime flavors and a crisp dry finish</i>	\$12 /\$42
PINOT GRIGIO DELLE VENEZIE DOC (ITALY) <i>Medium bodied wine with lively aromas of nectarine, white peach and light floral notes with a refreshing clean finish.</i>	\$9/\$32
CHARDONNAY DELLE VENEZIE (ITALY) <i>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.</i>	\$9/\$32
RAIN SAUVIGNON BLANC MARLBOROUGH, NZ <i>Light to medium bodied intense and tart with flavors of passionfruit, guava and fresh citrus</i>	\$44
CONTE PLACIDO MOSCATO D'ASTI DOCG, (ITALY) <i>Delicious and refreshing at just 5% ABV! This moscato D'Asti DOCG is the ultimate aperitif exuding freshness with a hallmark hint of frizzante</i>	\$11/\$35

WINE - AUSTRALIAN

BANROCK STATION SAUVIGNON BLANC <i>It displays lifted citrus, tropical and herbaceous aromas. On the palate, fresh and soft gooseberry flavors finish with grassy lift.</i> <i>Ask us about our other Australian Wines</i>	\$11/\$38
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WINE - ROSE

IL NIDO (ITALY) <i>The wine is a medium intensity rose, with bright pink shades. The scent is pronounced and persistent, recall wild berries. The taste is dry but well balanced, soft. The finish is dry and fruity</i>	\$11/\$38
COTE DE PROVENCE ROSE (FRANCE) <i>Marked by a ripe peach taste which is just right for the summer sipping</i>	\$11/\$38
ACIANA, CHATEAU DE SANNES (FRANCE) <i>beautiful pink color and shimmering reflections, this full-bodied, delicious rosé delivers a bouquet of complex aromas. The nose combines a floral yet fruity character, exceptionally balanced and slightly spiced. Made with organic grapes</i>	\$14/\$48

BEER

Becks Stella Artois Leffe Blonde	\$6 BOTTLE
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HARD SELTZER

WHITE CLAW	\$6 BOTTLE
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WINE - RED

SUPERTUSCAN "MARITATO" (ITALY) <i>Compact ruby red with floral aromas from which violet and mulberry emerge.</i>	\$12/\$44
MERLOT VILLA MARIN (ITALY) <i>Dry and tasty with intense aromas of citrus fruit and a smooth finish</i>	\$11/\$38
PRIMITIVO DEL SALENTO (ITALY) <i>A red wine made of large grapes that ripen quickly. It has a ruby red color and undertones of wild berries and strawberries</i>	\$12/\$42
PINOT NOIR CA' MONTEBELLO (ITALY) <i>Bright ruby red. It distinguishes itself with the typical hints of black currants and morosco cherries.</i>	\$11/\$40
"IL DRAGONE" PODERE LA VIGNA (ITALY) <i>A fresh sangiovese wine with fruity aromas, good structure and pleasant on the palate with soft and precise tannins.</i>	\$12/\$44
PINOT NOIR CARNEROS ARGUS (CALIFORNIA) <i>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.</i>	\$14/\$58
CABERNET SAUVIGNON (CALIFORNIA) <i>Full bodied red produced in California. It has a dense color and flavor.</i>	\$12/\$42
DON GENARO MALBEC (ARGENTINA) <i>When sipping on Malbec, you'll notice bold fruit flavor and a chocolately finish.</i>	\$11/\$38
DON GENARO CABERNET SAVIGNON ARGENTINA) <i>Purplish red tones with aromas of ripe red peppers, black pepper and red fruit, complex with hints of chocolate and snuff.</i>	\$11/\$38
MALBEC DOMAINE BOUSQUET RESERVE (ARGENTINA) <i>Deep violet color. Notes of violet prunes and spices. Medium bodied with soft silky tannins and a flavorful finish</i>	\$12/\$42
CHATEAU PETIT BOYER - BLAYE COTES DE BORDEAUX 2021 (FRANCE) <i>Full, rich wine with some firm tannins set against the wood aging flavors. It has density and concentration with ripe blackberry flavors.</i>	\$12/\$42

MOCKTAILS

MOJITO <i>Fresh mint from our garden, freshly squeezed lime juice and mojito mix.</i>	\$7.50
PINA COLADA <i>Coconut Cream, freshly squeezed pineapple juice with a dash of non alcoholic low calorie rum</i>	\$7.50
STRAWBERRY DAIQUIRI <i>Fresh and frozen strawberries, a dash of non alcoholic, low calorie Rum and freshly squeezed</i>	\$9.50
MANGO DAIQUIRI <i>Fresh and frozen strawberries, a dash of non alcoholic, low calorie Rum and freshly squeezed</i>	

CIDER

Stella Artois	\$6 BOTTLE
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