

ALL DAY MENU

BREADS

2x slices served with butter
sourdough / gluten-free / raisin toast
add honey, peanut butter, vegemite, jam
banana bread (1 slice)

GRANOLA BOWL

acai parfait, coconut yoghurt, granola,
pineapple, coconut flakes

LEMON PIE FRENCH TOAST

lemon curd, meringue, almond crumb,
honeycomb, burnt honey cream

AVOCADO TOAST

avocado, pickled carrot, dukkah,
white bean hummus, sourdough

BACON AND EGGS

eggs your way, bacon, sourdough, relish
OR milk bun, cheese, bbq sauce

ZUCCHINI FRITTERS

halloumi, garlic kraut, poached eggs,
tomato salsa

SMOKED SALMON

smoked salmon, smashed peas, feta,
beetroot hummus, tahini, poached eggs,
sourdough

EGGS BENEDICT

salmon OR bacon, poached eggs, spinach,
hollandaise, sourdough

6.0 MINCE MADNESS 22.0

savoury mince, beetroot hummus, chorizo,
pea & goats cheese pesto, poached eggs,
sourdough

1.0 5.5 GREEN GODDESS SALAD 16.0

14.0 pulled mushrooms, potato, peas, fennel,
cos lettuce, goddess dressing

SALAD BONANZA 16.0

16.0 weekly seasonal salad - ask our staff

STICKY PORK SALAD 18.0

15.0 caramelised pork belly, bean sprouts,
fragrant herbs, cashews, nam jim dressing,
chilli
OR pulled mushrooms

14.0 CHICKEN BANH MI 15.0

10.0 bbq chicken, pickled veg, coriander,
sriracha mayo, crunchy roll
OR pulled mushrooms

17.5 STEAK SANGA 19.0

19.0 rib fillet, tomatoes, cheese, onion jam, mixed
leaves, tomato relish, fries

EXTRAS

hollandaise / mushrooms / roast tomatoes 4.0
avocado / bacon / eggs / feta 5.0
chorizo / halloumi / bowl of fries /
pulled mushrooms 6.0
smoked salmon / bbq chicken / sticky pork 7.0

BEER 8

dirty word lager - ballistic
pilot light - ballistic
3 bolt pale ale - green beacon
wayfarer tropical ale - green beacon
apple cider - sparkke
peach berliner weisse - sauce

WHITE

XO sauvignon blanc - SA 42
devil's bend pinot gris - VIC 46
chain of ponds chardonnay - SA 50

SPARKLING / ROSE

rivani prosecco - italy 42
chevalier rose - france 38
schwarz rose - SA 36
rotating house wine by the glass 10

BOOKINGS?

call us on 3372 2192
Or chat to one of our staff today

*Just ask us how we can customise our menu to
suit your dietary needs.

HYDE AWAY

Cafe

YERONGA

DRINKS MENU

COFFEE

espresso / short macchiato
piccolo / long macchiato
cappuccino / flat white / latte / long black / mocha

BATCH BREW FILTER

COLD DRIP

served on ice, black OR add milk/sweetener
cold drip is a slow extraction that brings out the best quality flavours, producing a specialty chilled coffee

ORGANIC TEA

chamomile / earl grey / english breakfast / green /
lemongrass / peppermint
masala chai (brewed on milk of choice)

ALTERNATE DRINKS

all espresso free. served hot OR over ice
golden latte (on coconut milk & honey) /
hot chocolate / matcha latte /
spiced chai latte

ICED DRINKS

served with 2 scoops of ice cream & choice of milk
coffee / spiced chai / chocolate / mocha
matcha / golden latte

EXTRAS

oat milk / almond milk / coconut milk /
macadamia milk / soy / norco zymil
extra shot / caramel / vanilla

3.3

3.5

CUP 4.0

MUG 4.5

5

SML 5.5

LRG 6.5

3.5

4.5

CUP 4.5

MUG 5.0

7.0

7.5

0.5

JUICES BY NOAH

summer breeze; apple, banana, lychee, mango

green machine; peach, apple, kiwi fruit, mango, lime

bangin berry; raspberry, banana, guava, lychee, coconut

veg out; beetroot, carrot, orange, ginger, apple

straight oj

cloudy apple

spiked; vodka, gin, spiced rum

SMOOTHIES

mint madness

banana, coconut milk, cacao, peppermint extract, spinach

golden glow

orange, lemon, pineapple, tumeric, honey, ice

berry haven

acai, coconut water, coconut cream, mixed berries

HOUSE ICED TEA

caramelised apple, cinnamon, ginger

HOUSE LEMONADE

lemon, lime, sparkling water

MILK SHAKES

vanilla / chocolate / caramel / strawberry

add malt / thick shake / oats / protein

6.0

5.0

6.0

9.0

6.0

6.0

7.5

1.0