

BREAKFAST

EGG ON TOAST [DF/GF ON REQ] 16

Turkish Pide Bread, Eggs your style, Served with House-made Tomato Chutney, Olive Butter

PURPLE PORRIDGE [DF ON REQ] 19

Rolled Oats Cooked with Mixed Berries, Cinnamon & Seasonal Fruits

THE CLASSIC BENE [DF/GF ON REQ] 27

Split Muffins, Hashbrowns, Baby Spinach, Hollandaise, Poached Eggs, Sesame Seeds
Choice of : Bacon | Mushroom | Halloumi | Merguez Sausages
Salmon Extra - 2

POTATO ROSTI BENE 27

Baby Spinach, Hollandaise, Poached Eggs, Sesame Seeds
Choice of : Bacon | Mushroom | Halloumi | Merguez Sausages |
Salmon Extra - 2

NATURE'S BENE [VG/DF] 27

Turkish Pide Bread, Baby Spinach, Grilled Tofu, Falafel, Hummus, Sesame Seeds

SMASHED AVOCADO [DF/GF/V/VG ON REQ] 28

Sourdough Bread, Smashed Avocado, Tomato Cucumber Salsa, Pickled onions, Feta, Radish, Sesame Seeds
Greens, Pomegranate Sauce Served with Poached eggs

SALMON TARTINE 29

Sourdough Bead , Garlic Herb Cream Cheese, Salmon, Tomato -Cucumber Salsa, Radish, Greens, Capers, Pickled Onion, Poached egg & Lemon

CREAMY MUSHROOMS 28

Turkish Pide Bread, Mushrooms Cooked in Creamy Shallots, Garlic, Blue Cheese Sauce Served with Poached Eggs

SHAKSHUKA 28

Turkish Pide Bread, Slow-cooked Tomato-Onion-Capsicum with Cheese, Parsley, Baked Eggs

PANCAKE ROYALE 28

House-made Pancakes, Vanilla Ice Cream, Mixed Berries Compote, Seasonal Fruits , Candy Floss & Maple Syrup
Add Bacon 8

CHICKEN & WAFFLES 28

Classic Waffles, Mixed Berries Compote , Grilled Banana Moroccan Fried Chicken, Sriracha Aioli & Maple Syrup

THREE EGG OMELETTE [DF/GF ON REQ] 27

Turkish Pide Bread, Mushrooms, Tomatoes, Spinach, Cheese, Served with House-made Tomato Chutney
Add Bacon 8 | Merguez Sausages 10

TURKISH BREAKFAST [DF/GF ON REQ] 31

Turkish Pide Bread, Greens, Tomato, Cucumber, Feta, Olives, Merguez Sausages, Honey, Greek Yoghurt, Mixed Berries Compote, Nuts, Scrambled eggs
Add Bacon 8 | Salmon 12

THE COMPLETE BREAKFAST [DF/GF ON REQ] 33

Turkish Pide Bread, Grilled Tomato, Baked Beans, Bacon, Merguez Sausages, Grilled Mushrooms, Hash browns, Served with Seasonal Fruits & Eggs your style

LUNCH

SIGARA BOREK 19

Turkish Sigara Borek Filled with Potatoes, Spinach, Feta, Salsa Served with Tzatziki and Honey

MOROCCAN FRIED CHICKEN 25

Fried Chicken, Greens, Tomato Salsa, Sriracha Aioli

SOUP OF THE DAY [DF ON REQ] 20

Please Ask Our Staff

PERI PERI PRAWNS [DF/GF ON REQ] 28

Juicy Prawns Cooked in Peri Peri Sauce Served with Greens and Salsa
Choice of : Coconut Rice or Sourdough Bread

GREEK SALAD [DF/GF/VG ON REQ] 28

Garden salad, Tomatoes, Cucumber, Capsicum, Olives, Feta, Croutons, Candied Walnuts, Radish, Pomegranate sauce
Choice of : Chicken | Halloumi | Falafel | Calamari | Lamb Extra 3

THE MEDITERRANEAN NOON [DF/GF ON REQ] 29

Zesty Tabbouleh Salad, Hummus, Tomato Salsa, Feta, Almonds Served with Flat Bread & Pomegranate molasse
Choice of : Chicken | Beef | Lamb | Halloumi | Falafel

CHICKEN SANDWICH 28

Grilled Chicken, Focaccia Bread, Tomato Chutney, Greens, Tomatoes, Sriracha Aioli, Tomato Pesto Served with Fries & Sauce

BRISKET SANDWICH 29

Slow-cooked Beef Brisket, Focaccia, Greens, Tomatoes, Aioli, Tomato Pesto Served with Fries & Sauce

SEAFOOD LINGUINE 32

Prawns, Calamari, Mussels, Linguine Pasta Tossed with Creamy Rosé Sauce & Parmesan Cheese

CHICKEN BACON FETTUCCINE 30

Chicken, Bacon, Spinach, Pasta Tossed in Creamy Garlic Sauce, Parmesan Cheese

BHUDDHA BOWL [VG] 28

Hummus, Zesty Bulgur Rice, Roasted Vegetables, Greens, Falafel, Pickled Onion
Add Choice of : Chicken | Halloumi | Beef extra - 8

SHORT BEEF RIBS 32

Slow Cooked Ribs, Labneh, Greens & Jus
Choice of Mash Potatoes or Coconut Rice

KEBAB PLATTER [DF/GF/VG ON REQ] 30

One Grilled Skewer, Labneh, Hummus, Salad, Olives, Feta, Fries & Flat bread
Choice of : Chicken | Beef | Halloumi | Falafel |
Lamb extra 3

FISH & CHIPS [DF] 28

Beer-battered Fish, Greens Served with Tartare Sauce, Fries and Lemon

BELLY & MASH 30

Pork Belly, Mash Potatoes, Roasted Vegetables, Greens, Jus

PLATTERS

CARNIVORE BOARD 72

Chicken Skewer, Beef Skewer, Fried chicken Pulled Lamb, Pork Belly, Greens, Mixed Pickles, Hummus, Tzatziki, Fries & Flat Breads

T & T PLATTER 43

Hummus, Labneh, Turkish Pide, Falafel, Dolmades Sigara Borek, Calamari, Olives, Feta, Mixed Pickles
Add Chicken Skewer | Beef Skewer |
Halloumi Extra 10 | Pulled Lamb Extra 12

TOAST & TONIC BURGERS

VEGGIE BURGER [VG ON REQ] 27

Brioche Bun, House-made Chickpea Patty, Greens, tomato, Gherkins, Hummus with Fries and Sauce

CHICKEN BURGER 28

Brioche Bun, Fried Chicken, Greens, Tomato, Pickled Onions, Cheese, Sriracha Aioli with Fries and Sauce

BRISKET BURGER 29

Brioche Bun, Slow Cooked Beef Brisket, Cheese, Greens, Tomato, Caramelized Onion, Aioli with Fries and Sauce

TOAST & TONIC CAFÉ

Rooted in Flavor Raised in Passion

BELLY BURGER 29

Brioche Bun, Slow Cooked Pork Belly, Cheese, Greens, Tomato, Gherkins, Aioli with Fries and Sauce

LAMB BURGER 29

Brioche Bun, Slow cooked Pulled Lamb, Greens, Tomato, Gherkins, Feta, Tzatziki with Fries and Sauce

SIDES

Bacon	8
Salmon	12
Halloumi	12
Merguz Sausage	10
Grilled Mushroom	8
Grilled Tomatoes	6
Hashbrown	6
Avocado	6
Eggs	6
Spinach	6
Potato Rosti	6
Hollandaise	3
Hummus	4
Tzatziki	4
Turkish Pide	6
Flat Bread	3
Falafel	10
Coconut Rice	6
Greek salad	14
Roasted Vegetables	14
Chicken Skewer	12
Beef Skewer	12
Pulled Lamb	14

DESSERTS

APPLE TART 15

Warm Apple Tart Served with Vanilla Ice Cream, Berry Sauce, Candy Floss and Turkish Delight

SIZZLING BROWINE 15

Chocolate Brownie Served with Vanilla Ice Cream, Chocolate Syrup & Candy Floss

SUNDAE 15

Scoops of Ice Creams Served with Chocolate Syrup, Candied WalNuts & Cone

V VEGETARIAN | VG VEGAN | DF DAIRY FREE | GF GLUTEN FREE

WE WILL TAKE ALL REASONABLE STEPS TO ACCOMMODATE YOUR DIEATERY NEEDS HOWEVER, WE CANNOT GUARANTEE THAT THE INGREDIENTS USED WILL BE ALLERGEN FREE.