



COFFEE & TEA

Campos Coffee

Flat White Cappucino Latte Long Black	Cup \$3.5 Mug \$4.5
Mocha Dirty Chai	Cup \$4.0 Mug \$5.0
Chai Latte Hot Chocolate	Cup \$3.5 Mug \$4.5
Short Black Espresso Piccolo	\$3.0
Affogato	\$6.0
Iced Latte Iced Long Black	\$5.5
Iced Coffee Iced Chocolate (w Ice cream & Cream)	\$7.0
Organic Loose Leaf Tea	\$4.5
English Breakfast / Earl Grey / Lemongrass Ginger / Chai / Forest Berry / Peppermint Sencha Green Tea / Jasmine Green Tea	
Chai Masala (Chai Spice Brewed w Milk)	\$5.5
Babycino	\$2.0
Extras Syrups	\$0.5
Extra Shot / Almond Milk / Zymil / Bonsoy / Coconut Milk / Decaf / Vanilla / Hazelnut / Caramel	

COLD DRINKS

Cold Pressed Juice	\$7.0
• Original Orange - 100% zesty Valencia Oranges	
• Super Green - Kale, Spinach, Celery, Lemon, Cucumber, Ginger & Spirulina	
• Ruby Relaxer - Watermelon & Pear, Rhubarb, Pink lady Apple & Lime	
• Blood Bank - Beetroot & Green Apple, Cucumber and a dash of Ginger	
Organic Kombucha - Amplify	\$5.5
Raspberry & Lime / Passionfruit & Lemonade / Pineapple & Coconut / Peach & Mango Apple & Blackcurrant / Ginger & Lemon	
Sparkling Water	Glass \$4.5 Bottle \$6.5
Ginger Beer Lemon Lime Bitters	\$4.5
Coke Diet Coke Coke Zero Lemonade	\$3.5

MILKSHAKES

Vanilla Chocolate Hazelnut Caramel Strawberry	\$7.0
Kids Milkshake	\$5.5
Thickshakes	\$8.5
Coffee Shot Milkshakes	\$8.0

All Day Breakfast

the
Hamptons
EST. 2017



SOMETHING LIGHT

- Turkish / Sourdough Toast

(GF Avail)

☞ Butter

☞ your choice of our Housemade Preserves / Vegemite Nutella / Peanut Butter / Marmalade / Honey

\$6.0
- Organic Fruit

Nut Toast (2)

(V)

☞ our Housemade Preserves

☞ Butter

\$8.0
- Freshly Baked Croissant

☞ our Housemade Preserves

☞ Butter

☞ Ham

☞ Cheese

\$5.5

\$9.9
- Classic Breakfast Wrap

Scrambled Eggs, Maple Cured Bacon, Baby Spinach, Smokey BBQ Sauce, Cheddar Cheese, House Made Tomato Relish, Wrapped in a Soft Tortilla

\$14.9
- Bacon & Egg Rolls

Organic Egg (over easy), Maple Cured Bacon, Smokey BBQ Sauce in Brioche Burger Roll

\$9.9

+ COFFEE COMBO

\$11.50

ALL DAY BREAKFAST

TRADITIONAL | OLD SCHOOL

- Hens Eggs on Toast

(GF Avail)

Poached, Scrambled or Fried on Organic Sourdough Toast

☞ Housemade Tomato Chutney

\$10.9
- Hens Eggs

☞ Bacon

(GF Avail)

on Organic Sourdough Toast

☞ Housemade Tomato Chutney

\$14.9
- Egg Florentine

(GF Avail)

Two Poached Eggs, Baby Spinach on Toasted Turkish Bread

☞ Housemade Hollandaise

\$14.9
- Classic Eggs Benedict

Recommend

(GF Avail)

Soft Poached Free Range Eggs, Baby Spinach, Housemade Hollandaise on Toasted Turkish Bread

with your choice of
 - Ham
 - Maple Cured Bacon
 - Smoked Salmon
 - Field Mushroom

Swap to Freshly Baked Croissant + \$4.0

\$16.9
- Hamptons Big Breakfast

(GF Avail)

Free Range Eggs your Way (2), Lamb & Rosemary Sausage, Maple Cured Bacon, Sautéed Broccolini, Herb Roasted Roma Tomato, Roasted Field Mushroom, Hash Brown, House made Tomato Relish, Sourdough Toast

\$24.9
- Big Veggie Breakfast

(V)

(GF Avail, Vegan Avail)

Free Range Eggs your way (2), Bubble & Squeak, Hash Brown, Avocado, Thyme Roasted Field Mushrooms, Herb Roasted Roma Tomato, Sautéed Broccolini, House made Tomato Relish, Sourdough Toast

\$22.9

ALL DAY MENU

- Southern Style Softshell Crab Benedict

(GF Avail)

☞ Soft Poached Free Range Eggs, Grilled Asparagus, Baby Spinach, House made Hollandaise on Toasted Turkish Bread

\$20.9
- Peach Melba Waffles

(V)

Cinnamon Poached Peaches, Whipped Vanilla Bean Mascarpone, Raspberry Coulis, Pure Maple Syrup Pistachio

☞ Almond Crumble

\$17.9
- Red Lentil & Sweet Potato Fritters

GF

(V)

Curried Cashew Cream, Crisp Baby Radish, Mint, Coriander

☞ Pine Nut Salad

Add Poached Egg + \$3.0

Add Halloumi + \$4.5

\$17.9
- Kale Pesto & Scramble Egg

(GF Avail)

Kale

☞ Cashew Pesto, Soft Scramble Egg, Wilted Spinach, Grilled Asparagus, Thick Rye Toast

Add Halloumi + \$4.5

Add Maple Cured Bacon + \$5.0

\$17.9
- Mushroom Fry Up

(GF Avail)

Kale

☞ Cashew Pesto, Pearl Onion

☞ Blistered Cherry Tomato, topped

☞ Poached Egg on Thick Rye Toast

Add Halloumi + \$4.5

Add Maple Cured Bacon + \$5.0

\$17.9

Extras

Swap to Gluten Free Bread | + \$2.0

Hollandaise Sauce | Tomato Chutney | Baby Spinach | Herb Roasted Roma Tomato | + \$3.0

Fresh Avocado | Field Mushrooms | Bubble & Squeak | Halloumi | Ham | + \$4.5

Maple Cured Bacon | Lamb & Rosemary Sausage | Smoked Salmon | + \$5.0

Two Eggs | Scrambled, Fried or Poached | + \$6.0

Portobello Mushroom Gnocchi

☞ Truffle Oil

Housemade Gnoochi

☞ Double Smoked Speck, Portobello Mushrooms Served

☞ Shaved Parmesan

☞ Crisp Kale Pangrattato

\$18.9

Green Buddha Bowl

GF

(V)

Broccolini, Mixed Sprouts, Kale, Broccoli, Spring Onion, Edamame - Beans, Wakame

☞ Basil and Pink Peppercorn Vinaigrette topped

☞ Super Seeds Sprinkle

Add Avocado/Halloumi + \$4.5

Add Chicken + \$5.0

\$17.9

Smashed Avocado

(GF Avail)

Served on Toasted Sour Dough

☞ 2 Poached Eggs, Crumbled Feta, Petit Greens

☞ Lemon Thyme Vinaigrette

\$16.9

Classic Steak Sanga

(GF Avail)

MSA Graded Rib Fillet, Emmental Cheese, Caramelized Thyme - Onions, Roma Tomato, Mixed Leaf, Hickory

☞ Brown Sugar BBQ - Sauce, Toasted Ciabatta Bun

☞ Game Chips

Add Fried Egg + \$3.0

Add Maple Cured Bacon + \$5.0

Add Beer-Battered Chips + \$4.5

Add Sweet Potato Chips + \$6.0

\$18.9

Schnitty BLT Yiros

House Baked Flatbread, Chicken Schnitzel, Maple Cured Bacon, Baby Lettuce, Fresh Tomato, Smashed Avocado

☞ Mustard Mayo

☞ a side of Shoestring Fries

\$18.9

A LITTLE EXTRA

- Beer-Battered Chips

☞ Housemade Aioli

\$7.9
- Sweet Potato Chips

GF

☞ Housemade Aioli

\$9.9
- Mixed Greens Salad

GF

(V)

Radish, Cherry Tomato, Red Onion, Julienne Carrots

☞ Lemon Thyme Vinaigrette

\$7.9

HAVE YOUR CAKE & TAKE ONE HOME TOO!

★

Our delicious cakes are available to take home for a celebration or just to enjoy at the comfort of your home & family ask our lovely staff to place order

OUR STAPLE CAKES

- Housemade Scone

☞ Cream

☞ Jam
- Double Chocolate Chips Brownie
- Flourless Chocolate Cake

GF
- Orange

☞ Almond Cake

GF
- Lemon Meringue Tart / Pie

Check out our other special offerings in the cake display!

KID'S MEAL

\$10

All meals come ☞ a Pop Top Juice or Babycino

Scrambled Eggs

on Thick White Toast

Cheesy Grin Toastie

Melted Cheese on Toast

Zoo-Friend Pancakes

Fluffy Buttermilk Pancakes ☞ Maple Syrup ☞ Bananas

Dino Nuggets

Dinosaur-shaped Chicken Nuggets ☞ Chips ☞ Tomato Ketchup

UPGRADE

TO KIDS MILKSHAKE

\$3

TO-GO MENU

TRADIE SPECIAL

Chip Butty - Beer Battered Chips on a Buttered White Roll

☞ Malt Vinegar, Ketchup or HP sauce

\$7.9

Classic Breakfast Wrap

Scrambled Eggs, Maple Cured Bacon, Baby Spinach, Smokey BBQ Sauce, Cheddar Cheese, House Made Tomato Relish, Wrapped in a Soft Tortilla

\$14.9

Bacon & Egg Rolls - Organic Egg (over easy), Maple Cured Bacon, Smokey BBQ Sauce in Brioche Burger Roll

\$9.9

+ COFFEE COMBO

\$11.5