sweets

our cakes & slices are made in our pastry kitchen & are served with cream	
chocolate brownie (gf)	9
orange slice (gf)	9
caramel slice	9
carrot cake	11
new york cheesecake	13
tiramisu	13
belgian chocolate cake	14
triple chocolate mousse cake	14
add ice cream	4
desserts	
passionfruit meringue roll fresh fruit, vanilla ice cream	18
sticky date pudding butterscotch sauce, cinnamon crumble, vanilla ice cream	18
lemon meringue tart mixed berries, vanilla ice cream	18

subject to availability

- tips are most welcome & go to the person(s) who served you
- one bill per table
- all of our food may contain nuts, gluten and shellfish. although all care is taken, trace elements are unavoidable in all meals
- our chefs are happy to try & cater for any dietary requirement. please notify your waiter
- cakeage fees apply to all cakes brought into the venue
- surcharges apply to all visa & mastercard transactions (0.591%), american express (1.60%)
- A 10% surcharge applies on Sundays and 15% applies on public holidays



breakfast	available from 7am - 11am daily
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gluten free bread available upon request

DIEGITION And - Ham daily	
club breakfast house made pork sausage, tomatoes, mushrooms, bacon, fried eggs, bubble & squeak, sourdough toast	28
eggs benedict poached eggs, rocket & classic hollandaise on croissant ham 24 bacon 25 salmon 27 truffled brown mushroom	24
haloumi & avocado (v) smashed avocado, haloumi, poached eggs, tomatoes, rocket, sourdough toast	26
bacon & eggs scrambled eggs, bacon, rocket, tomatoes, sourdough toast	23
avocado & eggs on toast (v) fresh avocado, soft poached eggs, marinated feta, rocket, vincotto	22
breakfast waffles banana, pecan nuts, cocoa, butterscotch sauce, ice cream add bacon	23
vietnamese scrambled eggs char siu, prawns, bean sprouts, chilli, coriander, sourdough toast, soy glaze	23
jimmy's breakfast bowl (v, vg gf) byron bay macadamia muesli, fresh banana, passionfruit pulp, coconut yoghurt, mango nectar	18
almond croissant (v)	8
daily muffin savoury or sweet butter	7
banana & nut bread butter	7
date & apricot toast butter	10
ham, cheese, tomato croissant	9
SideS only to be served as an additional item to the above meals	
avocado, bacon, haloumi, salmon, sausage, ham, eggs (2)	5
mushrooms, bubble & squeak, tomato, sourdough (1)	4
hollandaise sauce	3

mantle & moon craft coffee & boutique tea

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Flat White, Cappuccino, Latte, Long Black, Mocha	from 5
West African Hot Chocolate	6
Organic Chai Latte	6
English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea	6
Alternative Milk: Oat, Soy, Almond, Lactose free	+ 1
Syrup: Vanilla, Caramel, Hazelnut	+ 1
iced drinks	
Iced Latte, Iced Long Black, Iced Chai	7.5
Iced Coffee, Iced Chocolate, Iced Mocha (with ice cream & cream)	8.5
Milkshake, Thickshake (chocolate, strawberry, caramel, vanilla)	from 9
Lemongrass & Ginger Iced Tea	8
JUICE	
Fresh Orange, Cloudy Apple, Pineapple, Cranberry, Tomato	from 7.5
soft drink	
	2 12 11 3
Red Bull Energy Drink, Red Bull Sugarfree, The Tropical Edition by F	
Pepsi, Pepsi Max, Lemonade, Squash	7/8
Lemon, Lime & Bitters	7/8 8
Ginger Beer Mantle & Moon Spring Water	5
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mocktails	
Passionfruit Punch Orange juice, pineapple juice, passionfruit coulis, cranberry juice	16
	10
Blood Orange Spritz	19
Lyre's Orange Sec, Lyre's Italian Orange, lemonade	19
Amalfi Spritz	10
Lyre's Italian Spritz, Lyre's Classico	19
Spring Crush	10
Lyre's Orange Sec, Lyre's Italian Orange, ginger ale	19
bubbles available from 9am	
prosecco	12
mimosa	12