

THE HATTER & THE HARE

HOT BEVERAGES

*Coffee by Five Senses Coffee with
St. David's Dairy Milk
Heated at 65 degrees Celsius*

Black 3.80

Short Black, Long Black, Ristretto
(Rotating Single Origins. Ask our team)

White 3.80

Dark Horse Blend
(Columbia, Guatemala & Indonesia)

*Latte, Cappuccino, Flat White, Piccolo, Mocha,
Short Machiatto, Long Machiatto,*

Magic
(Double Ristretto with ¾ Steamed Milk)

Batch Brew / Cold Brew 4.50

(Rotating Single Origins. Ask our team)

Hot Chocolate by Mork in a mug 5.00

Premium Single Origin
(Your choice of 50% or 70% Cacao)

Chai Latte by Tea & Spice 4.50

Matcha Latte by Matcha Paradise 5.00

Turmeric Latte by Golden Grind 4.50

with soy + 0.80
with almond + 1.00
with coconut + 1.00
with honey + 0.50

Babychino 2.00

Loose Leaf Tea by Five Senses 4.50

English Breakfast
Earl Grey
Green
Peppermint
Lemon Ginger Grass
Chamomile

COLD BEVERAGES

Iced Coffee 6.50

Iced Chocolate 6.50

Freshly Squeezed Juices 7.00

Apple Juice

Orange Juice by Sunzest (organic) 7.00

House-made Sparkling Sodas 6.00

Mixed Summer Berries
Lemon, lime & bitters
Creamy Soda
Ginger Beer

Soft drinks 4.00

Coca-cola
Coke zero
Fanta
Sprite
Lift

Milkshakes 6.00

Chocolate by Mork
Vanilla
Strawberry
Caramel
Banana

Kid-size 3.50

Wonder Milkshake 10.00

Chocolate Delight
(Oreo Biscuits, Brownie, Chocolate Syrup, Milk, Ice Cream, Cream)

Smoothies 8.00

Yellow Fellow
(Mango, Pineapple, Banana, Coconut Milk, Orange Juice, Honey, Ice)

Queen's Garden (vegan)
(Mixed Berries, Banana, Spinach, Almond Milk)

Powerhouse
(Coffee, Banana, Oats, Soy Milk, Vanilla Protein, Chia, Ice)

Green Goodness (vegan, liver cleanse)
(Spinach, Carrot, Ginger, Pineapple, Apple Juice, Ice)

EAT ME

Recurring Dream	10.00	The Jabberwocky's Tale	22.00
<i>Free Range Eggs your way on Sourdough, Multigrain or Gluten Free Bread (v, gfo)</i>		<i>House Beetroot Cured Tea-smoked Salmon, Buttermilk & Potato Waffle, Garden Peas, Fennel, Cucumber Pickle, Goats Curd, Matcha, Wasabi Leaves, Sea Succulants (vo)</i>	
Unwanted Marriage Proposal	7.00	Mad Hatter's Breakfast	25.00
<i>Sourdough, Multigrain or Gluten-free Loaf with Condiments (v, vgo, gfo)</i>		<i>Poached Eggs, Parsnip Puree, Chorizo, Pickled Red Cabbage, Roast Mushroom, Hashbrown, Roast Tomato, Tomato Jam, Sourdough (gfo, vo)</i>	
Garden Party	10.00	The Celebration Dance (sharing for 2)	47.00
<i>Brasserie Spiced Fruit Loaf, St. David Dairy Butter and Jam (v)</i>		<i>Chef's Selection of Savoury and Sweet Breakfast items (vo)</i>	
King's Roll	14.00	Soup of the Day	11.00
<i>Bacon Schnitzel, Fried Egg Roll, Pineapple Chutney, Sriracha Kewpie</i>		<i>With Sourdough Bread</i>	
Add Hashbrown	4.00	Mock Turtle Bowl	18.00
A Dormouse's Dream	16.00	<i>Quinoa Falafel, Greens, Quinoa Tabbouleh, Pickled Cabbage, Avocado, Beetroot Hummus (gf, vegan)</i>	
<i>Chia, Tapioca, & Oat Bircher, Textures of Fruit, Smoked Almond Granola, Blueberry Syrup (vegan)</i>		Add Poached Egg	3.00
March Hare Pudding	17.00	Add Organic Marinated Tempeh	4.00
<i>Coconut Black Rice Pudding, Passionfruit Curd, Vanilla Kaffir Lime Syrup, Pomegranate, Berries, Toasted Coconut (vegan)</i>		Add Tea-smoked Salmon	6.00
Dinah's Treat	18.00	The Caterpillar's Riddle	18.00
<i>Banana Ricotta Hotcakes, Earl Grey Custard, Macerated Strawberries, Chocolate soil, Popcorn Brittle</i>		<i>Caramelised Root Vegetable Polenta, Parsnip, Mixed Mushrooms, Peas, Mushroom Broth (vegan)</i>	
Curiouser and Curiouser Avo	19.00	The Caucus Race	18.00
<i>Avo on multigrain, Pistachio & Walnut Dukkah, Goats Curd, Pomegranate, Mint, Preserved Lemon, Puffed Quinoa (vgo)</i>		<i>Housemade Ricotta Gnocchi, Romesco, Asparagus, Saffron-braised Fennel, Pea Shoots, Goats Curd (v)</i>	
Benedictine Adventure	19.00	Add Chorizo	2.00
<i>Korean BBQ Pulled Pork, Poached Eggs, House Hashbrowns, Kimchi Remoulade, Pickle, BBQ sauce, Hollandaise (gf)</i>		A Knight's Quest	20.00
Off with their Heads	19.00	<i>Buttermilk & Potato Waffle, Southern Fried Chicken, Maple Bacon Crumb, Chipotle-infused Maple, Chipotle Butter</i>	
<i>Corn Fritters, Smashed Peas, Cherry Tomato & Red Cabbage Slaw, Romesco, Fried Kale (v)</i>		Duck in Wonderland	21.00
Chase the White Rabbit	19.00	<i>Sous Vide Duck Breast Bao, Kim Chi, Cucumber, Bean Shoots, Spring Onion, Asian Herbs, Pecking Duck Sauce (vgo)</i>	
<i>Chilli Jam Scrambled Eggs on Sourdough, Chorizo, Buffalo Mozzarella, Harissa Oil (gfo)</i>		Tweedledee Burger	17.00
The Duchess' Spread	23.00	<i>Fried Chicken, Lettuce, Pickles & Spice with Beer Battered Chips</i>	
<i>Tom Yum Braised Baked Beans, Sous Vide Duck Breast, Brown Rice Cake, Crispy Egg, Asian Herbs (gf, vgo)</i>		Tweedledum Burger	17.00
		<i>Angus Beef, Lettuce, Tomato, Mustard, Onion Jam, Pickles & Smoked Cheddar served with Beer Battered Chips with Bacon Aioli</i>	
		Double patty	4.00

KIDS MENU (STRICTLY FOR KIDS 12 & UNDER)

½ Toast <i>Sourdough with Condiments</i>	6.00
Egg & Bacon on Toast	7.00
Kings' Horses & Soldiers <i>Boiled Egg with Soldiers of Sourdough</i>	7.00
Pancakes <i>Vanilla Ice Cream & Pure Maple Syrup</i>	11.00
Corn Fritters <i>Avocado & Poached Egg</i>	10.00
Cheeseburger <i>Beef Burger with Cheese & Chips</i>	10.00
Chicken Burger <i>Fried Chicken with Lettuce & Aioli</i>	10.00

SIDES

Southern Fried Chicken Wings	7.00
Tea-Smoked Salmon	6.00
Hashbrown (vegan, gf)	5.00
Baked Beans (vegan, gf)	5.00
Avocado	5.00
Kaiserfleisch	5.00
Chorizo	5.00
Meredith's Goat Curd	5.00
Smoked Tomatoes	4.00
Roast Mushrooms	4.00
Healthy Greens	4.00
Hollandaise	3.00
Kimchi	3.00
Free Range Egg	3.00
Gluten Free Bread, Extra Bread	2.00
Chips with Bacon Aioli	
Small Serve	5.00
Large Serve	10.00

*No split bills during weekends and busy periods.
10% surcharge on public holidays.
Sandwiches, cakes and pastries are available at the
front counter.*