



RED SQUARE HBA

TOASTED PANINI

SMOKED CAPE GRIM BRISKET \$11.5
smoked Tassie brisket, beetroot relish, tasty cheese, carrot, rocket

CHICKEN SCHNITZEL PANINI \$9
chicken schnitzel, mayo, tomato, rocket & cheese

BACON & EGG PANINI \$10.5
bacon, fried eggs, tomato relish, baby spinach, tasty cheese

TOASTED SANDWICHES

CHICKEN & AVOCADO \$8.5
chicken, avocado and Swiss cheese

HAM & CHEESE \$7
shaved Virginia ham & Swiss cheese

CHEESE & TOMATO \$6
sliced Swiss cheese & tomato (V)

FRESH SALAD WRAPS

GRILLED CHICKEN \$8.5
grilled chicken, tomato, mixed lettuce & cucumber, chilli mayo. (D)

EGG AND CHORIZO \$8.5
spicy chorizo omelette, tasty cheese, spinach

ROAST VEG \$8.5
roasted pumpkin, roasted eggplant, semidried tomato, roast capsicum, baby spinach & vegan cream cheese (V) (D)

QUESADILLAS

SMOKED PULLED PORK \$10
18 hour pork shoulder, pickled red onion, cheese, chipotle aioli, rocket

MEXICAN MIXED BEAN \$9.5
spiced mixed beans, spinach. (V) (G) (D)

GOURMET SALADS

CHICKEN CAESAR \$11
poached chicken, bacon, cos lettuce, garlic croutons, caesar dressing

PEAR, QUINOA & CANDIED PECAN \$9.5
red wine poached pear, candied pecans, quinoa, mixed greens, balsamic reduction (V) (G) (D)

ROAST PUMPKIN PASTA SALAD \$8
roast pumpkin, semi-dried tomato, capsicum, rocket, dressing (V) (D)

BAGELS

TASSIE SMOKED SALMON \$12
smoked salmon, cream cheese, red onion, rocket

NEW YORK STYLE PASTRAMI \$12
pastrami, provolone cheese, pickles, American mustard

VEGAN BAGEL \$10
vegan cream cheese, tomato, olives, rocket (V), (D)

SWEET TREATS

CHOCOLATE CHIA SEED PUDDING \$7.5
with a layer of chocolate coconut cream mousse, toasted coconut & hazelnuts (V) (G) (D)

VEGAN "NUTELLA" BROWNIE \$5.5
chocolate-hazelnut brownie with whole roasted hazelnuts (V) (D)

YOGHURT MUESLI CUPS \$6.5
vanilla yoghurt, fruit compote & house made toasted granola (V)

SWEET MUFFINS \$6
blueberry, salted caramel, double chocolate, lemon poppyseed (V)

CHOC-BANANA BREAD \$4.5
a twist on a family classic, studded with couverture chocolate chunks (G)

MONSTER COOKIES \$5.5
salted caramel, smartie cookies (V)

COFFEE

SYNERGY - BY VILLINO
Served best as latte, flat white, cappuccino, mocha

☉ \$4.5 ☺ \$5 ☻ \$5.5

(soy/almond/lactose free +0.5)

SINGLE ORIGIN

Ask our staff for the single origin bean of the day. Served best as espresso, long black, ristretto

BATCH BREW \$5

Smooth tea like coffee using rotating specialty coffees. Ask our friendly staff about today's offering

HOT CHOC + CHAI

☉ \$4.5 ☺ \$5 ☻ \$5.5

TEA

☉ \$4.5 ☺ \$5 ☻ \$5.5

ENGLISH BREAKFAST

Strong, robust, full bodied flavour followed with a smooth, elegant finish

SUPREME EARL GREY

Pure black tea, marigold flowers, citrus peel & cold press bergamot oil

ORGANIC SPRING GREEN

Pure, light and smooth, this youthful and energetic fusion conjures springtime in the tiered fields where it was grown.

PEPPERMINT

An invigorating tea that always refreshes

LEMONGRASS & GINGER

With the zest of lemongrass, rosehip and hibiscus

(G) GLUTEN FREE

(D) DAIRY FREE

(V) VEGETARIAN

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and so we are unfortunately unable to guarantee that any item can be completely free of allergens.