



# MENU

  @highsocietycafe

<b>BEERS</b>	
PERONI	8
KAIJU CRUCH TROPICAL ALE	9
CORONA	10
<b>BUBBLES</b>	<b>12/49</b>
<b>WHITE</b>	
SAUVIGNON BLANC	12/43
PINOT GRIGIO	11/45
<b>RED</b>	
SHIRAZ	12/48
PINOT NOIR	12/46
ROSE	12/45
<b>COCKTAILS</b>	
MIMOSA	13
APEROL SPRITZ	14
ESPRESSO MARTINI	16
COSMOPOLITAN	15
BELLINI PEACH	13
<b>CIDER</b>	
SOMERSBY APPLE	9
<b>COFFEE x San Pedro</b>	<b>4.5   5.5</b>
Extra shot   Decaf	+0.5
Bonsoy   Almond   Oatly   Lactose Free	+0.8
Cold Drip	5
Hot choc   Mocha	4.5
Chai	5.5
English Breakfast   Earl Grey   Green	
Mint   Lemon + Ginger   Chamomile	5
<b>FRESH JUICES</b>	
Orange	8
Blood Red Orange	8.5
<b>COLD PRESSED ORGANIC JUICES</b>	<b>9</b>
Carrot, Orange, Pineapple, Ginger	
Watermelon, Pineapple, Mint	
Beetroot, Carrot, Orange, Apple	
<b>SMOOTHIES</b>	
WORK IT OUT	11
Spinach, Banana, Mango, Chia	
CLASSIC ACAI	11
Blueberry, Banana, Coconut Water	
BANANA BLISS	12
Banana, Dates, Cinnamon, Almond Milk	
<b>SOFTIES</b>	
Coke   Coke Zero	4.5
Sprite	4.5
Lemon Lime Bittters	5.5
<b>KRÉOL SPARKLING</b>	<b>4.8</b>
Passion Fruit + Orange   Blood Orange	
Raspberry + Lime   Mango + Lime   Ginger + Lime	
<b>KRÉOL ICED TEA</b>	<b>5</b>
Peach + Black Tea   Lemon + Black Tea   Lime + Green tea	

<b>TOAST (VG)</b>	
Sourdough or Multigrain	9
Gluten-free	10
Fruit Toast w Jam, Honey or Marmalade	10
<b>EGGS YOUR WAY (V   GFO)</b>	<b>13.5</b>
Poached, Scrambled, Fried w Sourdough or Multigrain Toast	
<b>SIDES</b>	
Gluten-free Option	+1
Tomato Relish   Mayo	2
Peri Peri Chilli   Burger Sauce	3
Hickory Relish   Hollandaise	3
Tomato   Feta   Hash Browns	4.5
Avocado   Charred Greens   Mushrooms	5
Bacon   Smoked Salmon   Salt + Pepper Halloumi   Chorizo	6
<b>BACON + EGG ROLL (GFO   DFO   VO)</b>	<b>15</b>
Fried Egg, Crispy Bacon, Cheese, Burger Mayo, Hickory Relish	
Avocado + 5   Halloumi + 6	
<b>HANGOVER BREAKFAST</b>	<b>\$27.50</b>
Mild Spice Chorizo, Bacon, Slow Cooked Mushrooms,	
Wilted Spinach, Hash Brown, Homemade Tomato Relish,	
Eggs On Your Way, On Sourdough	
<b>BREAKFAST BOWL WITH FRESH FRUIT AND GRANOLA (V   GF   DFO)</b>	<b>\$18</b>
Mixed Berry Vanilla Yogurt, Homemade Granola,	
Seasonal Fruits, Chia Jam Pudding	
<b>SMASHED AVO (V   VGO   DFO)</b>	<b>\$22</b>
Tomato, Corn Salsa, Feta Crumble, Beetroot puree, Poached Egg,	
Smashed avo	
Extra Egg + 3   Bacon + 6   Smoked Salmon + 6	
<b>CHILI EGGS</b>	<b>\$23</b>
Crispy Kale, Charred Turkish Bread, Poached eggs,	
Whipped Labneh, Peri-peri Chilli	
Bacon + 6   Smoked Salmon + 6   Glass Of Wine + 8	
<b>CHEEKY BENNY</b>	<b>\$26.50</b>
10 hrs Slow Cooked Beef Cheeks, Pea Puree, Poached eggs,	
Sriracha Hollandaise, Crispy Fried Potatoes	
Glass Of Wine + 8   Bacon + 6	
<b>POTATOES AND LEEKS CROQUETTES</b>	<b>\$22</b>
Home made Basil, Nuts pesto, Bacon, Hallumi, Poached egg	
Egg + 3   Glass Of Wine + 8	
<b>10% WEEKEND   15% PUBLIC HOLIDAY SURCHARGE</b>	
No split bills on weekends	
<div><div>Dietary Requirements? Just Ask</div><div><div><div><div><div>VG</div><div>-</div><div>Vegan</div></div><div><div>GF</div><div>-</div><div>Gluten-free</div></div><div><div>DF</div><div>-</div><div>Dairy Free</div></div><div><div>VO</div><div>-</div><div>Vegetarian Option</div></div></div><div><div><div>V</div><div>-</div><div>Vegetarian</div></div><div><div>GFO</div><div>-</div><div>Gluten-free Option</div></div><div><div>DFO</div><div>-</div><div>Dairy Free Option</div></div><div><div>N</div><div>-</div><div>Nuts Present</div></div></div></div></div></div>	

<b>SHAKSHUKA (GFO   VO)</b>	<b>\$22</b>
Baked Eggs in Slow Cooked Tomato and Roasted	
Capsicum Sauce with Garlic, Zaatar Pita Bread	
Chorizo + 6	
<b>FRENCH TOAST</b>	<b>\$21</b>
Cinnamon Sugar Crumb Brioche Bread, Cookie Crumble,	
Lemon Curd, Mixed Berry Coulis, White Chocolate Ganache	
Maple Syrup	
<b>PORRIDGE (V   GF)</b>	<b>\$20</b>
Rolled Oats, Seasonal Fruits, Mixed Berry Coulis, Crumble Mix,	
Mixed Nuts, Smoothy Penut Sauce	
<b>MISO SALMON SALAD</b>	<b>\$30</b>
Miso Marinated Salmon Fillet with Mixed Cabbage Slaw,	
Soba Noodles, Capsicum and Fried Shallots with Light	
Pickled Ginger Soy Dressing	
Egg + 3   Glass Of Wine + 8	
<b>NOURISH BOWL</b>	<b>\$22</b>
Roasted Sweet Potatoes, Homemade Beetroot Hummus,	
Pan Fried Broccolini, Brown Rice, Trio Quinoa Pilaf, Crispy Kale,	
Avo, Mixed of Pickled Carrot and Cucumber	
Chicken + 6   Poached 3   Salmon Fillet + 10   Glass Of Wine + 8	
<b>PULLED BEEF BURRITO</b>	<b>\$23</b>
Slow Cooked Beef Cheeks Wrapped in Wheat Tortilla with	
Lettuce, Mixed of Carrot, Purple Cabbage, Onion Jam and	
Cheese Served with Sweet Potato Fries	
<b>CHICKEN BURGER</b>	<b>\$23</b>
Asian Veggie Slaw, Turmeric, Honey Mustard Mayo,	
Crispy Chicken Breast, Fries	
Bacon + 6   American Cheese + 3   Glass Of Wine + 8	
<b>GREEN GOODNESS BOWL (V   GF   VGO   N)</b>	<b>\$23</b>
Charred Broccolini, Kale, Avocado, Poached egg, Herbs,	
Almonds, Salted Pumpkin Seeds, Baba Ganoush, Peppered	
Lemon Dressing	
Bacon + 6   Chicken + 6   Smoked Salmon + 6	
<b>HALOUMI TOASTIE (V   GFO   DFO)</b>	<b>16</b>
Sourdough, Crispy Haloumi, Eggplant Kasundi, Spinach, Mayo	
Bacon + 6   Fries + 5	
<b>CHICKEN TOASTIE (GFO   DFO)</b>	<b>18</b>
Sourdough, Chicken, Cheddar Cheese, Crispy Bacon, Avocado, Mayo	
Fries + 5	
<b>FRIES</b> v	<b>5   10</b>
Sweet Potato Chips (v)	
7/13	
<b>KIDS (Under 12 years only)</b>	
Eggs On Toast With Bacon	
10	
Ham + Cheese Toastie	
10	
Waffle, Maple Syrup, Vanilla ice cream (v)	
10	
Chicken Strip & Chips	
12	